

海鮮酒家

點心 Dim Sum
001 水晶蝦餃皇 大L STEAMED SHRIMP DUMPLINGS
002 飛魚子燒賣皇 大L STEAMED SHRIMP & PORK DUMPLINGS TOPPED WITH TOBIKO
003
004
005
007 鴛鴦臘腸卷 大L STEAMED DOUBLE CHINESE SAUSAGE BUN
008 桂林金蒜蒸鳳爪 中M STEAMED CHICKEN FEET WITH GARLIC & CHILLI
009 香芋梅子蒸排骨 中M STEAMED PORK RIBS WITH PRUNE & TARO
010 燒汁牛筋肚 大L STEAMED BEEF TENDON & TRIPE IN TERIYAKI SAUCE
011 野米珍珠糯米雞 中M

LOTUS LEAF WRAPPED GLUTINOUS RICE FILLED WITH MEAT

012 荷塘鮑汁鮮竹卷 中M STEAMED BEAN CURD SKIN ROLLS WITH SHRIMP & LOTUS ROOT 013 蠓皇叉燒包 中M STEAMED B.B.Q. PORK BUN 014 爆汁上海小籠包 中M STEAMED PORK SOUP BUNS 015 一品貴妃包 中M

BAKED B.B.Q. PORK BUNS 016 懷舊蝦多士 大L DEEP-FRIED SHRIMP TOAST

017 | 子薑海皇煎蝦餅 特 SP

PAN-FRIED SHRIMP CAKE WITH MEDLEY OF SEAFOOD & GINGER PICKLE

018 潮式紅桃粿 中M TRADITIONAL CHINESE RED PEACH KUIH

019 T 甘筍汁咸水角 中M DEEP-FRIED GLUTINOUS RICE DUMPLING WITH PORK & DICED SHRIMP

020 崧子蜂巢芋角 中M

DEEP-FRIED TARO DUMPLING FILLED WITH PORK & PINE NUTS

021 ៑ 蒜蓉蝦春卷 大L

DEEP-FRIED SHRIMP SPRING ROLLS

DEEP-FRIED CHEESY SHRIMP PASTE WRAPPED IN SEAWEED SHEET

023 🗌 豆苗鮮蝦腐皮卷 特SP

PAN-FIRED BEAN CURD SKIN ROLL WITH SHRIMP & PEA TIPS

24	香煎臘味蘿蔔糕	中M
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PAN-FRIED RADISH CAKE

025 | 煎潮州韭菜粿 小S PAN-FRIED CHIU CHOW STYLE CHIVES DUMPLINGS

026 炭燒黑椒豬頸脊酥 大L

BAKED PORK JOWL WITH BLACK PEPPER PASTRY

027 椒鹽五味魷魚鬚 特SP

DEEP-FRIED SQUID TENTACLE WITH HOUSE SEASONING

028 飛天咸煎餅

DEEP FRIED CANTONESE CRISPY DOUGH

\$16.80





腸粉 **Steamed Rice Rolls**

029 瑤柱鮮蝦腸粉 特SP STEAMED RICE ROLLS WITH SHRIMP & CONPOY

030 | 肉鬆鬼馬炸両 特SP

STEAMED RICE ROLL WITH CHINESE DONUT, SHRIMP PASTE TOPPED WITH PORK FLOSS

031 | | 混醬布拉腸粉 大L

STEAMED RICE ROLLS WITH ASSORTED SAUCES

032 刮刮牛肉腸粉 大L STEAMED RICE ROLLS WITH MINCED BEEF

033 | | 韮王猪潤腸粉 大L

STEAMED RICE ROLL WITH PORK LIVER & CHIVES

034 櫻花蝦刮刮腸粉 大L

STEAMED RICE ROLLS WITH SAKURA SHRIMP

035 🗌 蜜汁叉燒鴨潤腸腸粉 大L

STEAMED RICE ROLLS WITH B.B. Q PORK & CHINESE LIVER SAUSAGE

036 響鈴魚蓉脆竹腸粉 大L

STEAMED RICE ROLLS WITH FISH PASTE & SOYBEAN



甜品 Dessert

037 篇 鴛鴦水晶包 大L STEAMED CRYSTAL DUMPLINGS FILLED WITH RED BEAN & EGG CUSTARD 038 黑芝麻流心包 中M STEAMED BLACK SESAME PASTE LAVA BUN 039 / 水牛奶蛋撻 中M BAKED MINI EGG TART 040 🗌 鬆化雞蛋散 中M TWISTED CRISPS MADE FROM EGGS 041 | |清心丸綠豆爽 大L SWEETENED MUNG BEAN SOUP WITH GINKGO AND JELLY CUBES 042 黄金大煎堆 中M DEEP-FRIED RED BEAN PASTE SESAME BALLS 043 鳳凰流沙包 大∟ STEAMED DUCK YOLKS LAVA BUN 044 □ 福果香甜芋泥 大L SWEETENED MASHED TARO WITH GINKGO 045 🗌 勁薑燉奶 中M DOUBLE-BOILED MILK CUSTARD WITH GINGER 046 T 香芒布丁 中M CHILLED MANGO PUDDING 047 一 杏香馬蹄卷 中M WATER CHESTNUT ROLL WITH ALMOND FLAKE 粥品/湯類

Congee/Soup 048 西菜牛肉粥 \$15.80/碗 MINCED BEEF & WATERCRESS CONGEE 049 家鄉鹹豬骨粥 \$15.80/碗 SALTED PORK BONE CONGEE 050 海鮮粥 \$18.80/碗 SEAFOOD CONGEE 051 鮑魚雞片粥 \$19.80/碗 CHICKEN & ABALONE CONGEE 052 皮蛋瘦肉粥 \$17.80/碗 THOUSAND-YEAR EGG & SLICED OF PORK CONGEE 053 生滾龍躉頭腩粥 \$19.80/碗 LING COD CONGEE 054 花甲肉碎泡飯 \$18.80/碗





潮州滷水 **Marinated Chiu Chow Style Meat**



MARINATED GOOSE MEAT (WITH BONE)	4 12.00
056 滷水鴨片 MARINATED DUCK MEAT	\$36.80
057 滷水鵝肝 (四件起計) MARINATED GOOSE LIVER (MINIMUM 4 PCS)	\$15 /件pc
058	\$26.80
059 滷水鵝掌 MARINATED GOOSE WEBS	\$19.80
060 滷水豬耳 MARINATED PIG'S EAR	\$16.80
061 滷水豬大腸 MARINATED PORK INTESTINE	\$16.80
062 滷水五花腩 MARINATED PORK BELLY	\$16.80
063 / 滷水溫泉蛋 MARINATED SOFT-BOILED EGG	\$3.50/隻
064 / 滷水豆腐 MAINATED TOFU	\$5.00 /件p
065 滷水拼盤 MARINATED MEAT PLATTER	\$33.80

每位茶或水(五歲以上起計)	\$1.50		
Tea / Water Charge per Person (Tea charge for person above 5 years old)			
外賣盒或碗	\$0.75/個pc		
Takeaway box or bowl			
開瓶費	\$15/支		
Wine Corkage (per bottle)			
餐前小食 Nibble			
花生 Peanut (side dish)	\$3.00/小碟		
醬蘿蔔 Pickled Turnip (side dish)	\$5.00/小碟		
◆ 特點 SP \$13.80 ◆ 大點 L \$11.80 ◆ 中點 M \$10.80 ◆ 小	、點 S \$9.80		

Please inform our staff before placing order for any special dietary requirements. 如閣下對任何致敏食品成份有疑問或要求,請於下單前諮詢店員。

Photos on this menu are for reference only; actual dishes may vary. 本菜單照片僅供參考,實際菜式與照片或有差異。