百樂潮州酒樓

Pak Loh Chiu Chow Restaurant

since 1967

正宗传统

潮菜真味

潮州菜讲求精工细琢，重视原汁原味，崇尚清淡，注重养生。
百乐潮州酒楼自1967年于香港铜锣湾开业至今，
50多年来坚持使用潮州的传统食材、
调味料及烹饪方法，结合现代元素，从而煮出别树一帜、
新旧兼得的特色正宗潮州菜，再搭配地道的蘸酱，
为菜式增添潮汕风味。在「澳門銀河™」分店，
经验丰富的厨师团队严选优质食材，
悉心炮制每一道菜，包括大受欢迎的潮式冻大花蟹、
潮州卤水鹅片及头抽煎鲳鱼片，充分呈现「清而不淡，
鲜而不腥，嫩而不生，肥而不腻」的特点，一一展现出潮菜真味。

Authentic Flavors of Chiu Chow Cuisine

Chiu Chow cuisine is all about letting the ingredients shine through meticulous
cooking techniques, while preserving their freshness and natural flavor.
For more than 50 years since the opening of its first restaurant in Hong Kong's Causeway Bay,
Pak Loh has consistently served up a wide range of incredible Chiu Chow dishes.
Traditional ingredients, seasoning and cooking methods, combined with modern elements
and special dipping sauces, result in countless signature dishes much loved by all.
At Galaxy Macau™, Pak Loh's team of experienced chefs select high quality ingredients
to create classic dishes including Chiu Chow Style Chilled Flower Crab,
Marinated Goose Meat and Pan-fried Pomfret Fillet with Supreme Soy Sauce,
all of which highlight the freshness, tenderness, umami flavor
and richness of authentic Chiu Chow delicacies.

百乐潮州酒楼

微信小程序「银河致尚」

立即扫码
免费登记

$2,888迎新大礼包

(新会员专属，含$1,300餐饮券)

餐饮9折

$300玩乐消费券 额外福利
(完成指定条件)

每月22号福利快闪

受条款及细则约束

星際酒店 StarWorld Hotel | GALAXY MACAU 澳門銀河 | 澳門百老匯 BROADWAY MACAU | GALAXY INTERNATIONAL CONVENTION CENTER 銀河國際會議中心 | GALAXY ARENA 銀河綜藝館 | GALAXY PROMENADE 銀河時尚匯

銀河娱乐集团成员 MEMBERS OF GALAXY ENTERTAINMENT GROUP

春味有序 旬鲜有期

NINE SPRING VEGETABLES, FRESH FROM THE EARTH

金榜酱春笋炒鸽片
Stir-fried Pigeon with Bamboo Shoots in Homemade Sauce
澳门元 MOP 198

紫淮山百合木瓜烩花胶
Braised Fish Maw with Purple Yam, Lily and Papaya
澳门元 MOP 428

金不换南姜罗氏虾
Stir-fried Giant River Prawns with Basil and Galangal
澳门元 MOP 208

沙葛芹蒜炒自家制鱼面
Fried Homemade Fish Noodles with Jicama, Celery and Garlic
澳门元 MOP 188

花椰菜番茄烩咸猪肘
Braised Salted Pork Knuckle with Cauliflower and Tomato
澳门元 MOP 168

茶位费：每位澳门元22 Tea charge: MOP22/person

所有价格均以澳门元计算，并附加10%服务费。如有任何食物过敏反应，请于点餐前通知服务团队。

All prices are in MOP and subject to a 10% service charge.
Please inform the service team of any food allergy or dietary requirements prior to ordering.

时令推介 Seasonal Recommendations

得奖茶师春茶推介

春茶，是春天写给人间的第一封情书。当山间的第一抹新绿破土而出，枝头的第一缕花香悄然绽放，我们循着时令的足迹，甄选六款春茶——或清雅、或馥郁、或鲜爽、或甘润，每一杯都是春天的模样。

熏风春晴(马鞭草、熏衣草、玫瑰、茉莉花茶)
澳门元 MOP 68 /位

马鞭草清朗，熏衣草舒缓，玫瑰温润，茉莉雅洁，四味交融。茶汤淡雅如春雾云烟，入口清甘，如沐南风，身心俱暖。

鲁城崂山绿茶
澳门元 MOP 98 /位

产自青岛崂山核心产区，得海雾云岚滋养，茶叶鲜嫩肥厚。栗香清雅，滋味醇和，山海相依的风土，赋予其清灵悠远的气息。

明前君山银针
澳门元 MOP 138 /位

产于湖南洞庭湖君山岛，采撷明前初展嫩芽，一芽一叶，尤为珍贵。芽头挺立如针，满披白毫，茶汤杏黄明亮。入口清甜鲜爽，有“金镶玉”之美誉。

明前东山碧螺春
澳门元 MOP 168 /位

产自苏州洞庭东山，明前采摘，嫩芽初展。条索纤细，卷曲如螺，白毫隐翠。花果香清幽持久，茶汤鲜醇甘甜，自古以“吓煞人香”闻名。

明前狮峰龙井
澳门元 MOP 188 /位

产自西湖龙井核心产区狮峰山，甄选明前嫩芽精制而成。外形扁平挺秀，色泽翠润，豆花香清雅悠长。茶汤鲜爽甘醇，享有“狮峰龙井，天下第一”之美誉。

头春白毫银针
澳门元 MOP 208/位

产于福建福鼎，采摘头春肥壮芽头。满披白毫，色白如银，挺直如针。茶汤浅杏清亮，毫香蜜韵悠长，滋味鲜爽甘润，堪称白茶珍品。

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茶位费：每位澳门元22
Tea charge: MOP22/person

十大潮州推荐菜

Chef's Top Ten Chiu Chow Recommendations

原条骨香鲳鱼卷

Pan-fried Pomfret Fillet Rolled with Carrot and Mushroom

澳门元 MOP 1,680

潮州冻大花蟹

Chiu Chow Style Chilled Flower Crab

时价 Market Price

时令推介 Seasonal Recommendations
推荐菜 十大潮州 Chef's Top Ten Chiu Chow Recommendations
珍馐海味 Premium Delicacies
餐前小食 Appetizers
潮州卤水及拼盘 Chiu Chow Style Marinated Meat and Platter
汤 Soup
海鲜 Seafood
家禽 Poultry
肉类 Meat
蔬菜、豆腐 Vegetables and Bean Curd
粥粉、面饭 Rice, Noodles and Congee
甜品 Dessert

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Tea charge: MOP22/person

十大潮州推荐菜

Chef's Top Ten Chiu Chow Recommendations

卤水杂锦拼盘
Chiu Chow Style Marinated Meat Platter

澳门元 MOP 298

自选三款 Choice of 3
（鹅片 / 猪耳 / 猪爽肉 / 牛筋 / 五花肉 / 牛腱 / 墨鱼片 / 猪大肠 / 鸭舌 / 猪腩）
(Goose Meat / Pork Ear / Pork Neck / Beef Tendon / Pork Belly / Beef Shank / Cuttlefish / Pork Intestine / Duck Tongue / Pork Tongue)

额外配搭另加澳门元60
Add MOP60 for any additional selection

招牌潮州大鱼翅(75克)
Signature Shark's Fin Soup in Chiu Chow Style (75g)

澳门元 MOP 538 /每位 Per Person

三十六个月老鹅头
Marinated Head and Neck of 36-month-old Goose

澳门元 MOP 1,188 /半只 Half

澳门元 MOP 2,288 /每只 Each

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茶位费：每位澳门元22
Tea charge: MOP22/person

十大潮州推荐菜

Chef's Top Ten Chiu Chow Recommendations

潮州蚝仔烙
Pan-fried Baby Oyster Omelet

澳门元 MOP 178

沙爹牛肉芥兰
Stir-fried Sliced Beef and Kale with Satay Sauce

澳门元 MOP 188

碧绿川椒龙凤球
Stir-fried Prawn and Chicken Fillet with Sichuan Pepper Sauce

澳门元 MOP 198

家乡酸甜粿肉
Deep-fried Meat Roll in Chiu Chow Style with Sweet and Sour Sauce

澳门元 MOP 168

金牌杏汁炖猪肺汤/花胶汤
Double-boiled Almond Cream Soup with Pork Lung / Fish Maw

澳门元 MOP 118/368 /每位 Per Person

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Tea charge: MOP22/person

时令推介 Seasonal Recommendations
推荐菜 十大潮州 Chef's Top Ten Chiu Chow Recommendations
珍馐海味 Premium Delicacies
餐前小食 Appetizers
及拼盘 潮州卤水 Chiu Chow Style Marinated Meat and Platter
汤 Soup
海鲜 Seafood
家禽 Poultry
肉类 Meat
蔬菜、豆腐 Vegetables and Bean Curd
粥粉、面饭 Rice, Noodles and Congee
甜品 Dessert

珍馐海味
Premium Delicacies

浓汤鸡煲鲍翅(375克)
Double-boiled Shark's Fin in Chicken Broth (375g)

澳门元 MOP 1,988

红烧佛跳墙
Braised Shark's Fin with Fish Maw, Abalone, Sea Cucumber and Dried Scallop in Abalone Sauce

澳门元 MOP 988 /每位 Per Person

红烧/高汤海虎翅(75克)
Braised / Double-boiled Supreme Shark's Fin in Superior Broth (75g)

澳门元 MOP 1,488 /每位 Per Person

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茶位费：每位澳门元22
Tea charge: MOP22/person

海参鹅掌煲
Braised Sea Cucumber
and Goose Web in Clay Pot

澳门元 MOP 498

辽参扒花胶
Braised Kanto Sea Cucumber
and Fish Maw

澳门元 MOP 988 /每位 Per Person

百乐一品煲
Braised Sea Cucumber, Fish Maw,
Seafood and Chicken Fillet in Clay Pot

澳门元 MOP 348

厨师推介 Chef's Recommendation

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茶位费：每位澳门元22
Tea charge: MOP22/person

红烧/高汤火腿片大鲍翅(75克)
Braised / Double-boiled Supreme Shark's Fin in Abalone Sauce (75g)

澳门元 MOP 938 /每位 Per Person

红烧/金汤蟹肉官燕
Braised / Double-boiled Bird's Nest with Pumpkin Puree and Crabmeat

澳门元 MOP 588 /每位 Per Person

潮式煲仔翅
Braised Superior Shark's Fin with Supreme Sauce in Clay Pot

澳门元 MOP 388 /每位 Per Person

潮式干捞大鲍翅(75克)
Dry-braised Supreme Shark's Fin (75g)

澳门元 MOP 1,088 /每位 Per Person

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茶位费：每位澳门元22
Tea charge: MOP22/person

原只南非干鲍鱼(八头)
Braised Whole South African Abalone (8 Head)

澳门元 MOP **1,388** /每位 Per Person

原只南非鲜鲍(三头)
Braised Whole South African Abalone (3 Head)

澳门元 MOP **498** /每位 Per Person

原件花胶扒
Braised Whole Fish Maw

澳门元 MOP **698** /每位 Per Person

葱烧关东辽参
Braised Kanto Sea Cucumber with Chinese Leek

澳门元 MOP **328** /每位 Per Person

小米关东辽参
Braised Kanto Sea Cucumber with Millet

澳门元 MOP **328** /每位 Per Person

原只皇冠网鲍(十五头)
Braised Whole Amidori Abalone (15 Head)

时价 Market Price

原只窝麻鲍(十五头)
Braised Whole Omazaki Abalone (15 Head)

时价 Market Price

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茶位费：每位澳门元22
Tea charge: MOP22/person

餐前小食
Appetizers

家乡熟腌花蛤王
Chiu Chow Style
Marinated Spicy Clams
澳门元 MOP 188

香麻海蜇
Marinated Jellyfish with Sesame Oil
澳门元 MOP 88

蒜片烧牛柳粒
Wok-fried Beef Tenderloin
with Sliced Garlic
澳门元 MOP 118

椒盐鲜珠蚝
Crispy Baby Oyster Flavored with
Spicy Salt
澳门元 MOP 88

潮州炸双枣
Deep-fried Shrimp Mousse with
Pork and Shrimp Mousse with Crabmeat
Wrapped in Bean Curd Sheet
澳门元 MOP 158

所有价格以澳门元计算，并附加10%服务费。
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茶位费：每位澳门元22
Tea charge: MOP22/person

泡椒沙姜猪手
Deep-fried Pork Knuckle with Sand Ginger and Pickled Pepper

澳门元 MOP 98

胡椒芝麻饼
Pan-fried Pepper and Sesame Pancake

澳门元 MOP 88

金沙魚皮
Deep-fried Fish Skin with Salted Egg Yolk

澳门元 MOP 88

普宁炸豆腐
Deep-fried Punning Bean Curd

澳门元 MOP 108

椒盐九肚魚
Crispy Bombay Duck Flavored with Spicy Salt

澳门元 MOP 108

潮州椒酱肉
Chiu Chow Style Braised Diced Pork, Bean Curd and Preserved Turnip with Chili Sauce

澳门元 MOP 68

辛辣 Spicy

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茶位费：每位澳门元22
Tea charge: MOP22/person

潮州卤水

Chiu Chow Style Marinated Meat

卤水澳洲鲍鱼
Marinated Whole Australian Abalone
澳门元 MOP 1,388 /每只 Each

骨香鹅肉片
Marinated Goose Meat
澳门元 MOP 308

卤水鹅掌翼
Marinated Goose Webs and Wings
澳门元 MOP 218

卤水鹅头颈
Marinated Goose Head and Neck
澳门元 MOP 388

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茶位费：每位澳门元22
Tea charge: MOP22/person

卤水溏心鸡蛋拼马友鱼饭
Marinated Soft Boiled Eggs with Cold Threadfin Fillet
澳门元 MOP 238

卤水牛腱
Marinated Beef Shank
澳门元 MOP 138

白烩鲜墨鱼片
Poached Sliced Cuttlefish
澳门元 MOP 168

卤水法国鹅肝
Marinated French Goose Liver
澳门元 MOP 128 /每件 Each

卤水鸭舌
Marinated Duck Tongue
澳门元 MOP 198

卤水猪大肠
Marinated Pork Intestine
澳门元 MOP 158

卤水猪爽肉
Marinated Pork Neck
澳门元 MOP 148

卤水猪耳
Marinated Pork Ear
澳门元 MOP 138

卤水牛筋
Marinated Beef Tendon
澳门元 MOP 138

卤水五花肉
Marinated Pork Belly
澳门元 MOP 138

卤水鸡蛋豆腐
Marinated Egg and Bean Curd
澳门元 MOP 88

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茶位费：每位澳门元22
Tea charge: MOP22/person

潮州四喜拼盘

Chiu Chow Special Platter

自选四款 Choice of 4

澳门元 MOP 528

椒盐九肚鱼
Crispy Bombay Duck
Flavored with Spicy Salt

油泡吊片
Stir-fried Dried Squid with
Crushed Ginger and Garlic

普宁炸豆腐
Deep-fried Puning Bean Curd

酥炸蟹枣
Deep-fried Shrimp Mousse
with Crabmeat Wrapped in
Bean Curd Sheet

鲜炸虾枣
Deep-fried Shrimp Mousse
with Pork

香麻海蜇
Marinated Jellyfish
with Sesame Oil

骨香鹅肉片
Marinated Sliced Goose Meat

川椒鸡球
Stir-fried Chicken Fillet
with Sichuan Pepper Sauce

酥炸五香粿肉
Deep-fried Meat Roll
with Chiu Chow Spices

油泡鲜帶子
Stir-fried Scallops
with Crushed Ginger
and Garlic

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茶位费：每位澳门元22
Tea charge: MOP22/person

汤

Soup

香柠黄花胶汤
Double-boiled Fish Maw Soup with Lemon

澳门元 MOP 388

石橄榄猪腱炖辽参
Double-boiled Sea Cucumber Soup with Green Olive and Pork Shank

澳门元 MOP 338 /每位 Per Person

青榄鸡脚炖螺头
Double-boiled Sea Whelk Soup with Chicken Feet and Green Olives

澳门元 MOP 138 /每位 Per Person

咸菜胡椒炖猪肚
Double-boiled Pork Tripe with Salted Vegetable

澳门元 MOP 98 /每位 Per Person

厨师推介 Chef's Recommendation

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茶位费：每位澳门元22
Tea charge: MOP22/person

游水海鲜
Live Seafod

炭烧响螺
Charcoal-grilled Sea Whelk
时价 Market Price

响螺
Sea Whelk
时价 Market Price

时令推介 Seasonal Recommendations
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潮州卤水及拼盘 Chiu Chow Style Marinated Meat and Platter
汤 Soup
海鲜 Seafood
家禽 Poultry
肉类 Meat
蔬菜、豆腐 Vegetables and Bean Curd
粥粉、面饭 Rice, Noodles and Congee
甜品 Dessert

所有价格以澳门元计算，并附加10%服务费。
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图片只供参考
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茶位费：每位澳门元22
Tea charge: MOP22/person

东星斑
Spotted Grouper
时价 Market Price

红瓜子斑
Red Spotted Grouper
时价 Market Price

老鼠斑
Humpback Grouper
时价 Market Price

老虎斑
Giant Grouper
时价 Market Price

苏鼠斑
Duskyfin Grouper
时价 Market Price

龙利
Sole
时价 Market Price

烹调方法
清蒸 / 潮式豆酱蒸 / 花雕蛋白蒸 / 上汤焗 / 芝士焗 / 豉椒炒 / 姜葱炒 / 潮式萝卜煮 / 白灼

Cooking Method
Steamed with Soy Sauce / Steamed with Puning Bean Paste / Steamed with Egg White and Aged Chinese Wine / Braised with Superior Broth / Baked with Cheese / Wok-fried with Chili and Black Bean Sauce / Wok-fried with Ginger and Spring Onion / Simmered with Turnip and Celery in Chiu Chow Style / Poached

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茶位费：每位澳门元22
Tea charge: MOP22/person

花蟹
Flower Crab
时价 Market Price

象拔蚌
Geoduck
时价 Market Price

鲜鲍鱼
Fresh Abalone
时价 Market Price

澳洲龙虾
Australian Lobster
时价 Market Price

海虾或基围虾
Prawn or Shrimp
时价 Market Price

烹调方法

清蒸 / 潮式豆酱蒸 / 花雕蛋白蒸 / 上汤焗 / 芝士焗 / 豉椒炒 / 姜葱炒 / 潮式萝卜煮 / 白灼

Cooking Method

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茶位费：每位澳门元22
Tea charge: MOP22/person

海鲜 Seafood

陈年老菜脯焗老虎斑
Baked Tiger Grouper
with Aged Dried Radish

澳门元 MOP 688

一帆风顺
(头抽煎 / 榄菜炒)
Sole Fillet
(Pan-fried with Supreme Soy Sauce /
Stir-fried with Preserved Olive Vegetable)

澳门元 MOP 1,480

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茶位费：每位澳门元22
Tea charge: MOP22/person

潮式金沙大虎虾
Pan-fried King Prawn with Salty Egg Yolk

澳门元 MOP 188 /每只 Each

头抽煎鲳鱼片
Pan-fried Pomfret Fillet with Supreme Soy Sauce

澳门元 MOP 438

咸梅子凉瓜焖乌耳鳗
Braised Giant Mottled Eel with Bitter Gourd and Salted Plum

澳门元 MOP 298

榄菜鲜百合炒带子
Stir-fried Scallops with Fresh Lily Bulb, and Preserved Olive Vegetable

澳门元 MOP 298

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茶位费：每位澳门元22
Tea charge: MOP22/person

脆皮梅膏虾球
Deep-fried Crispy Prawns
and Salted Egg Yolk with Plum Paste

澳门元 MOP 288

潮州九肚鱼烙
(胜瓜 / 萝卜 / 芋头)
Pan-fried Bombay Duck with
Luffa Melon / Turnip / Taro

澳门元 MOP 168

砵酒烧汁铁棍淮山
焗鲜鲍鱼(6件)
Baked Fresh Abalone with Chinese Yam
in Port Wine Sauce (6 pieces)

澳门元 MOP 408

榄菜法边豆炒鲜鲍鱼
Stir-dried Fresh Abalone with
Preserved Olive Vegetables and
French Beans

澳门元 MOP 238

辛辣 Spicy

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茶位费：每位澳门元22
Tea charge: MOP22/person

家禽 Poultry

火焰铜盘鸡
Flaming Chicken with
Chinese Rose Wine and Soya Sauce

澳门元 MOP 288 /半只 Half

澳门元 MOP 548 /全只 Whole

榄菜鹅肝四季豆
Stir-fried String Beans with
Goose Liver and Preserved
Olive Vegetables

澳门元 MOP 398

老菜脯鲍鱼焗鸡
Braised Chicken
with Fresh Abalone and Preserved
Turnip served in Clay Pot

澳门元 MOP 398

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茶位费：每位澳门元22
Tea charge: MOP22/person

脆皮炸子鸡
Crispy Fried Chicken

澳门元 MOP 198 /半只 Half

澳门元 MOP 358 /全只 Whole

招牌普宁豆酱焗鸡
Baked Chicken
with Puning Bean Paste

澳门元 MOP 198 /半只 Half

澳门元 MOP 358 /全只 Whole

碧绿川椒鸡球
Stir-fried Chicken Fillet
with Sichuan Pepper Sauce

澳门元 MOP 188

厨师推介 Chef's Recommendation

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茶位费：每位澳门元22
Tea charge: MOP22/person

肉类 Meat

鹿儿岛A5和牛
(黑椒汁/羊肚菌炒/
泡椒酸菜汤冲)
Kagoshima Wagyu Beef
(Fried in Black Pepper Sauce /
Wok-fried with Morels /
Poached in Chili Pickle Broth)
澳门元 MOP 1,888

羊肚菌炒牛柳粒
Wok-fried Beef Tenderloin
with Morel Mushrooms and Pepper
澳门元 MOP 338

潮式瑶柱鱼肚煮胜瓜
Poached Dried Scallops, Fish Maw
and Luffa Melons in Broth
澳门元 MOP 308

潮式脆皮牛腩
Chiu Chow Style Crispy Beef Brisket
澳门元 MOP 298

绍菜煮鱼鳔鱼丸
Braised Fish Maw and Fish Ball
with Tianjin Cabbage in Soup
澳门元 MOP 288

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茶位费：每位澳门元22
Tea charge: MOP22/person

梅膏一字骨
Deep-fried Spareribs
with Plum Sauce
澳门元 MOP 198

鲜菇咸骨芥菜煲
Braised Mustard Greens
with Salted Pork Ribs
and Mushrooms in Clay Pot
澳门元 MOP 198

亚妈萝卜春菜煲
Braised Spring Cabbage
with Turnip and Pork Ribs in Clay Pot
澳门元 MOP 178

榄菜爽肉焖茄子
Braised Eggplant
with Pork Neck
and Preserved Olive Vegetable
澳门元 MOP 158

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茶位费：每位澳门元22
Tea charge: MOP22/person

蔬菜、豆腐
Vegetables and Bean Curd

汕头海蜇炒三鲜
(吊片、虾球、带子)
Stir-fried Assorted Seafood with Jellyfish
(Cuttlefish, Prawns, Scallops)
澳门元 MOP 208

虾干啫啫芥兰煲
Sautéed Kale with Dried Shrimp, Minced Pork and Shrimp Paste in Clay Pot
澳门元 MOP 198

花胶丝海味烩胜瓜
Braised Shredded Fish Maw with Assorted Dried Seafood and Luffa
澳门元 MOP 198

家乡咸肉炒汕头白菜
Stir-fried Shantou Cabbage with Preserved Pork Belly
澳门元 MOP 178

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茶位费：每位澳门元22
Tea charge: MOP22/person

榆耳上素千叶豆腐
Braised Elm Fungus and
Sliced Bean Curd
with Assorted Vegetables
澳门元 MOP 168

虫草花鲜枝竹浸木耳
Poached Cordyceps Flower
and Black Fungus
with Bean Curd Sheet
澳门元 MOP 168

方鱼香菇芥兰
Stir-fried Kale with
Dried Fish and Mushroom
澳门元 MOP 168

高汤珍菌浸菜苗
Poached Vegetables
and Mushrooms in Thickened Broth
澳门元 MOP 168

金不换虾膏海皇豆腐煲
Braised Bean Curd with
Shrimp Paste and Sweet Basil in
Clay Pot
澳门元 MOP 168

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茶位费：每位澳门元22
Tea charge: MOP22/person

粥粉、面饭
Rice, Noodles and Congee

陈年老菜脯花胶炣饭
Fried Rice with Fish Maw and Aged Dried Radish

澳门元 MOP 498

锅烧鲍粒瑶柱饭
Wok-fried Rice with Diced Abalone and Conopy

澳门元 MOP 298

干煎糖醋面
Crispy Noodles with Sugar and Vinegar

澳门元 MOP 178

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茶位费：每位澳门元22
Tea charge: MOP22/person

葱香鹅肝牛肉松炒饭
Wok-fried Rice with
Diced Goose Liver and Angus beef Floss
澳门元 MOP 298

砂锅焗芋头饭
Fried Rice with Shrimp,
Minced Pork and Taro in Clay Pot
澳门元 MOP 188

沙爹牛肉炒河粉
Fried Rice Noodles
with Beef in Satay Sauce
澳门元 MOP 178

潮汕咸肉炒面线
Fried Noodles
with Salted Pork Belly
澳门元 MOP 168

玉兰鲜虾炒粗面
Fried Egg Noodles
with Fresh Shrimp and Kale
澳门元 MOP 168

厨师推介 Chef's Recommendation

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茶位费：每位澳门元22
Tea charge: MOP22/person

鲳鱼片粥
Congee with Sliced Pomfret
澳门元 MOP 98

潮州鱼丸粉
Noodle Soup with Handmade Fish Balls
澳门元 MOP 88

鲍鱼三丝粥
Shredded Meat and Abalone Congee
澳门元 MOP 108

蚝仔肉碎粥
Congee with Baby Oyster and Minced Pork
澳门元 MOP 88

厨师推介 Chef's Recommendation

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茶位费：每位澳门元22
Tea charge: MOP22/person

甜品 Dessert

反沙芋件
Deep-fried Sweetened Taro

澳门元 MOP 178

羔烧三宝
(番薯、芋头、福果)
Steamed Sweet Potato,
Taro and Gingko with Syrup

澳门元 MOP 178

厨师推介 Chef's Recommendation

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Tea charge: MOP22/person

官燕
(红枣 / 椰汁 / 杏汁蛋白 / 冰花)
Bird's Nest
(Red Date / Coconut Milk /
Almond Cream and Egg White / Rock Sugar)

澳门元 MOP 588

蛋白杏仁茶
Sweetened Almond Cream
with Egg White

澳门元 MOP 58

鸳鸯水晶包
Steamed Crystal Dumplings Filled
with Red Bean and Egg Custard

澳门元 MOP 48

鲜淮山福果绿豆爽
Mung Bean Sweet Soup
with Gingko and Yam

澳门元 MOP 48

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茶位费：每位澳门元22
Tea charge: MOP22/person

椰汁木瓜雪莲子
Double-boiled Peach Gum and Papaya with Coconut Cream

澳门元 MOP 48

福果香甜芋泥
Sweetened Mashed Taro with Gingko

澳门元 MOP 48

奶黄香芒卷
Mango and Egg Custard Sticky Rice Rolls

澳门元 MOP 42

杨枝甘露
Chilled Sago Cream with Mango and Pomelo

澳门元 MOP 48

椰香枣皇糕
Chilled Red Date and Coconut Milk Pudding

澳门元 MOP 42

黄金炸油粿
Crispy Sweet Potato Dumplings with Sesame and Peanut

澳门元 MOP 42

厨师推介 Chef's Recommendation

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茶位费：每位澳门元22
Tea charge: MOP22/person

百樂潮州酒樓

Pak Loh Chiu Chow Restaurant

since 1967