



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.



夏之冰萃茶

这个夏天，来「澳门银河」，品味一杯没有负担的冰凉茶香。

在茶汤中感受澳门的历史流转，在中西交汇的风味里，找回身心的平静与滋养。

鸭屎香单丛

澳门元
M O P 68 /瓶

墨红玫瑰金骏眉

澳门元
M O P 88 /瓶



山野珍馐 鲜菌时宴

Wild Mushroom Delicacies

虫草花红菇炖鹧鸪

Double-boiled Partridge Soup
with Cordyceps Flower and Red Mushroom

澳门元
MOP 188



老人头菌焗胡须鸡

Braised Chicken with Laorentou Mushroom

澳门元
MOP 398

鸡腿芥兰牛肝菌炒乳鸽片

Stir-fried Pigeon Slices and Porcini Mushroom with Kale

澳门元
MOP 328

上汤野菌浸枸杞叶

Poached Wolfberry Leaves with Wild Mushrooms in Broth

澳门元
MOP 238

时令推介
Seasonal
Recommendations

推荐菜
十大潮州
Chef's Top Ten
Cantonese
Recommendations

珍馐海味
Premium
Vegetarian
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

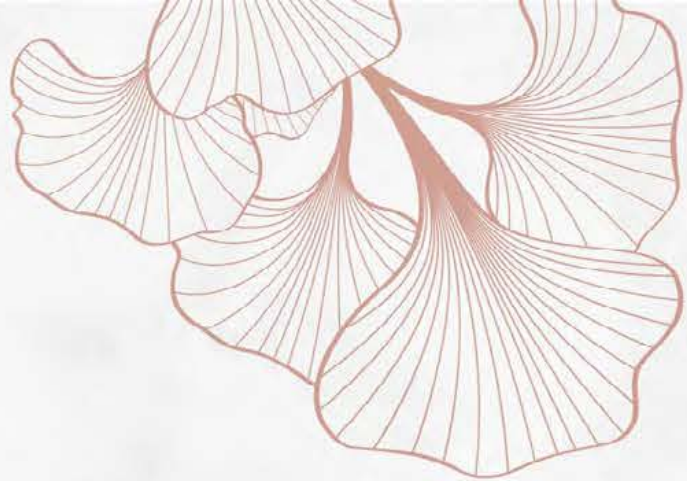
蔬菜、豆腐
Vegetables and
Bean Curd

粥粉、面饭
Rice, Noodles
and Congee

甜品
Dessert

午市点心
Lunch Dim Sum

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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
M O P

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

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潮州卤水
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Marinated Meat
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Seafood

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Poultry

肉类
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Vegetables and
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Dessert

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Lunch Dim Sum

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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
M O P **298**

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

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 / 猪脷)
(Goose Meat / Pork Ear / Pork Neck / Beef Tendon / Pork Belly / Beef Shank / Cuttlefish / Pork Intestine / Duck Tongue / Pork Tongue)



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

澳门元
M O P **548** /每位 Per Person

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

澳门元
M O P **1,188** /半只 Half

澳门元
M O P **2,288** /每只 Each



时令推介
Seasonal
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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

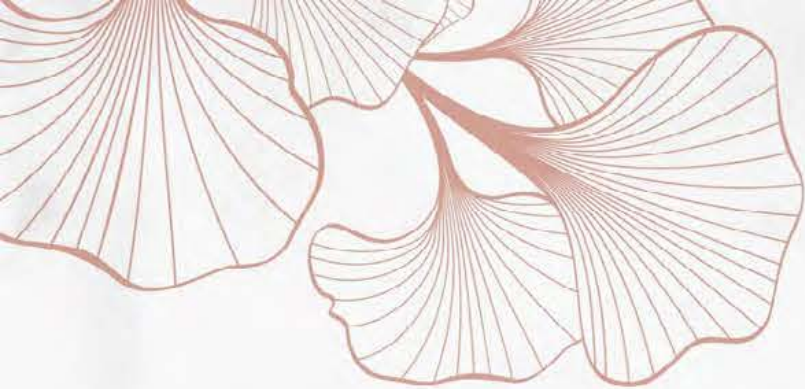
午市点心
Lunch Dim Sum

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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 188



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



家乡酸甜糯米肉
Deep-fried Meat Roll in Chiu Chow Style with Sweet and Sour Sauce
澳门元 MOP 178

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



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

午市点心
Lunch Dim Sum

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Tea charge: MOP22/person



珍

饅

海

味

Premium Delicacies



浓汤鸡煲鲍翅(375克)

Double-boiled Shark's Fin in Chicken Broth (375g)

澳门元
M O P

2,288



红烧佛跳墙

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

澳门元
M O P

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
M O P

1,488

/每位 Per Person

时令推介
Seasonal
Recommendations

推荐菜
十大潮州
Chef's Top Ten
Chiu Chow
Recommendations

珍饅海味
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
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粥粉、面饭
Rice, Noodles
and Congee

甜品
Dessert

午市点心
Lunch Dim Sum

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Tea charge: MOP22/person



海参鹅掌煲

Braised Sea Cucumber
and Goose Web in Clay Pot

澳门元
MOP **498**



百乐一品煲

Braised Sea Cucumber, Fish Maw,
Seafood and Chicken Fillet in Clay Pot

澳门元
MOP **368**

辽参扒花胶

Braised Kanto Sea Cucumber
and Fish Maw

澳门元
MOP **1,088** /每位 Per Person

时令推介
Seasonal
Recommendations

推荐菜
十大潮州
Chef's Top Ten
Cantonese
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

午市点心
Lunch Dim Sum

 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
M O P **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
M O P **588** /每位 Per Person

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

澳门元
M O P **398** /每位 Per Person



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

澳门元
M O P **1,088** /每位 Per Person

时令推介
Seasonal
Recommendations

推荐菜
十大潮州
Chef's Top Ten
Ciliu 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

午市点心
Lunch Dim Sum

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Seasonal
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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
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粥粉、面饭
Rice, Noodles
and Congee

甜品
Dessert

午市点心
Lunch Dim Sum

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

澳门元
M O P 1,388 /每位 Per Person



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

澳门元
M O P 498 /每位 Per Person



原件花胶扒 Braised Whole Fish Maw

澳门元
M O P 728 /每位 Per Person



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

澳门元
M O P 338 /每位 Per Person



小米关东辽参 Braised Kanto Sea Cucumber with Millet

澳门元
M O P 338 /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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Tea charge: MOP22/person



餐前小食

Appetizers

潮汕熟醃皮皮蝦
Chiu Chow Style Marinated
Spicy Mantis Shrimps

澳门元
MOP 228



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 128

椒盐鲜珠蚝
Crispy Baby Oyster Flavored with
Spicy Salt

澳门元
MOP 98



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 168



 辛辣 Spicy

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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
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海鲜
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Poultry

肉类
Meat

蔬菜、豆腐
Vegetables and
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粥粉、面饭
Rice, Noodles
and Congee

甜品
Dessert

午市点心
Lunch Dim Sum



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

澳门元
M O P 98

胡椒芝麻饼
Pan-fried Pepper and
Sesame Pancake

澳门元
M O P 88



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

澳门元
M O P 88



普宁炸豆腐
Deep-fried Punning Bean Curd

澳门元
M O P 108

椒盐九肚魚
Crispy Bombay Duck Flavored with Spicy Salt

澳门元
M O P 108

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

澳门元
M O P 68

 辛辣 Spicy

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午市点心
Lunch Dim Sum



潮州卤水

Chiu Chow Style Marinated Meat



卤水澳洲鲜鲍鱼
Marinated Whole Australia 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 228



卤水鹅头颈
Marinated Goose Head and Neck

澳门元 MOP 398



卤水和牛面肉
Wagyu Beef Cheek

澳门元 MOP 268



时令推介
Seasonal Recommendations

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十大潮州
Chef's Top Ten
Chiu Chow
Recommendations

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Delicacies

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午市点心
Lunch Dim Sum

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甜品
Dessert

午市点心
Lunch Dim Sum



卤水溏心鸡蛋拼马友鱼饭

Marinated Soft Boiled Eggs with
Cold Threadfin Fillet

澳门元
M O P

238

卤水牛腩

Marinated Beef Shank

澳门元
M O P

138



白焗鲜墨鱼片

Poached Sliced Cuttlefish

澳门元
M O P

168

卤水法国鹅肝

Marinated French Goose Liver

澳门元
M O P

128

/每件 Each

卤水鸭舌

Marinated Duck Tongue

澳门元
M O P

198

卤水猪大肠

Marinated Pork Intestine

澳门元
M O P

158

卤水猪爽肉

Marinated Pork Neck

澳门元
M O P

148

卤水猪耳

Marinated Pork Ear

澳门元
M O P

138

卤水牛筋

Marinated Beef Tendon

澳门元
M O P

138

卤水五花肉

Marinated Pork Belly

澳门元
M O P

138

卤水鸡蛋豆腐

Marinated Egg and Bean Curd

澳门元
M O P

88

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



潮州四喜拼盘

Chiu Chow Special Platter



自选四款

Choice of 4

澳门元
M O P

548

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

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

午市点心
Lunch Dim Sum

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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
M O P

388



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

澳门元
M O P

398

/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
M O P

148

/每位 Per Person



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

澳门元
M O P

98

/每位 Per Person

时令推介
Seasonal
Recommendations

推荐菜
十大潮州
Chef's Top Ten
Cantonese
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

午市点心
Lunch Dim Sum

 厨师推介 Chef's Recommendation

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Tea charge: MOP22/person



游水海鲜

Live Seafood



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

推荐菜
十大潮州
Chef's Top Ten
Cantonese
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

午市点心
Lunch Dim Sum

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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

午市点心
Lunch Dim Sum



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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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

午市点心
Lunch Dim Sum



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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Tea charge: MOP22/person



海

鲜

Seafood

陈年老菜脯焗老虎斑/海钓大黄鱼
Baked Tiger Grouper or Yellow Croaker with Aged Dried Radish

老虎斑 Tiger Grouper
大黄鱼 Yellow Croaker

澳门元 M O P 698
澳门元 M O P 988



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 M O P 1,480

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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

午市点心
Lunch Dim Sum



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

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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

午市点心
Lunch Dim Sum



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

澳门元
M O P 188 /每只 Each



头抽煎鲷鱼片
Pan-fried Pomfret Fillet
with Supreme Soy Sauce

澳门元
M O P 438



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

澳门元
M O P 298

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

澳门元
M O P 298



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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

午市点心
Lunch Dim Sum



脆皮梅膏虾球

Deep-fried Crispy Prawns
and Salted Egg Yolk with Plum Paste

澳门元
M O P **298**



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

澳门元
M O P **178**

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
M O P **428**



XO酱鸡腿芥兰炒双蚌
Wok-fried Osmanthus Mussel and
Coral Mussel with Kale in X.O. Sauce

澳门元
M O P **298**

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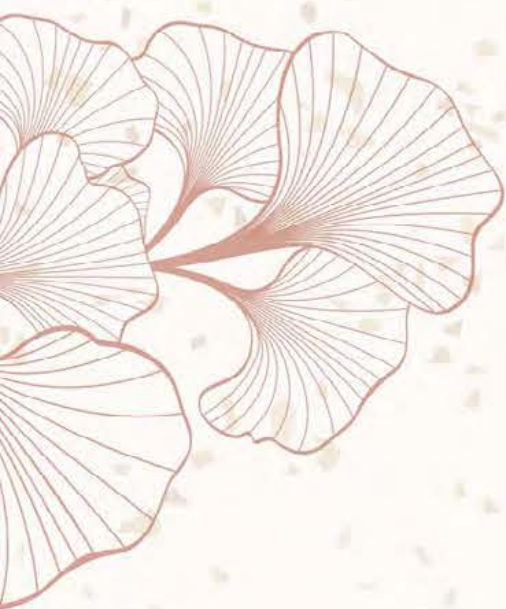
茶位费: 每位澳门元22
Tea charge: MOP22/person



家

禽

Poultry



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

澳门元
M O P **288** /半只 Half

澳门元
M O P **558** /全只 Whole



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

澳门元
M O P **398**

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

澳门元
M O P **398**



时令推介
Seasonal
Recommendations

推荐菜
十大潮州
Chef's Top Ten
Cantonese
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

午市点心
Lunch Dim Sum

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茶位费: 每位澳门元22
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

午市点心
Lunch Dim Sum



脆皮炸子鸡 Crispy Fried Chicken

澳门元 M O P **198** /半只 Half

澳门元 M O P **388** /全只 Whole



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

澳门元 M O P **198** /半只 Half

澳门元 M O P **388** /全只 Whole



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

澳门元 M O P **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
M O P 1,888



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

澳门元
M O P 338



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

澳门元
M O P 308



潮式脆皮牛腩
Chiu Chow Style Crispy Beef Brisket

澳门元
M O P 298

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

澳门元
M O P 298



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

午市点心
Lunch Dim Sum

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茶位费: 每位澳门元22
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

午市点心
Lunch Dim Sum



南乳蒜香骨

Deep-fried Spare Ribs with
Fermented Bean Curd and Garlic

澳门元
M O P 188



鲜菇咸骨芥菜煲

Braised Mustard Greens
with Salted Pork Ribs
and Mushrooms in Clay Pot

澳门元
M O P 198



亚妈萝卜春菜煲

Braised Spring Cabbage
with Turnip and Pork Ribs in Clay Pot

澳门元
M O P 188



榄菜爽肉焖茄子

Braised Eggplant
with Pork Neck
and Preserved Olive Vegetable

澳门元
M O P 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



蔬菜、豆腐

Vegetables and Bean Curd

兰度海蜇炒三鲜
(吊片、虾球、带子)
Stir-fried Assorted Seafood with
Jellyfish and Kale
(Cuttlefish, Prawns, Scallops)

澳门元
M O P 218



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

澳门元
M O P 198

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

澳门元
M O P 198



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

澳门元
M O P 188

时令推介
Seasonal
Recommendations

推荐菜
十大潮州
Chef's Top Ten
Cantonese
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

午市点心
Lunch Dim Sum

所有价格以澳门元计算, 并附加10%服务费。
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图片仅供参考
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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
M O P 168

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

澳门元
M O P 178



方鱼香菇芥兰
Stir-fried Kale with
Dried Fish and Mushroom

澳门元
M O P 168

高汤珍菌浸菜苗
Poached Vegetables
and Mushrooms in Thickened Broth

澳门元
M O P 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
M O P 178

时令推介
Seasonal
Recommendations

推荐菜
十大潮州
Chef's Top Ten
Cantonese
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

午市点心
Lunch Dim Sum

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Tea charge: MOP22/person



粥

粉

、

面

饭

Rice, Noodles and Congee



陈年老菜脯花胶烎饭

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

188

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时令推介
Seasonal
Recommendations

推荐菜
十大潮州
Chef's Top Ten
Cantonese
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

午市点心
Lunch Dim Sum

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 198

沙爹牛肉炒河粉
Fried Rice Noodles
with Beef in Satay Sauce

澳门元
MOP 178



玉兰鲜虾炒粗面
Fried Egg Noodles
with Fresh Shrimp and Kale

澳门元
MOP 178



潮汕咸肉炒面线
Fried Noodles
with Salted Pork Belly

澳门元
MOP 178

时令推介
Seasonal
Recommendations

推荐菜
十大潮州
Chef's Top Ten
Cantonese
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

午市点心
Lunch Dim Sum

 厨师推介 Chef's Recommendation

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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

午市点心
Lunch Dim Sum

鲳鱼片粥 Congee with Sliced Pomfret

澳门元
MOP 98



潮州特式汤河粉 (鱼丸/牛丸/墨鱼丸) Noodle Soup with Handmade Fish Balls / Beef Balls / Cuttlefish Balls

澳门元
MOP 98/一款丸 Choice of 1

澳门元
MOP 108/两款丸 Choice of 2

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
M O P

188



羔烧三宝

(番薯、芋头、福果)

Steamed Sweet Potato,
Taro and Gingko with Syrup

澳门元
M O P

188



厨师推介 Chef's Recommendation

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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

午市点心
Lunch Dim Sum



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

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潮州卤水
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Marinated Meat
and Platter

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Soup

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Vegetables and
Bean Curd

粥粉、面饭
Rice, Noodles
and Congee

甜品
Dessert

午市点心
Lunch Dim Sum



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
M O P 588



蛋白杏仁茶
Sweetened Almond Cream
with Egg White

澳门元
M O P 58



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

澳门元
M O P 48



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

澳门元
M O P 48

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时令推介
Seasonal
Recommendations

推荐菜
十大潮州
Chef's Top Ten
Cantonese
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

午市点心
Lunch Dim Sum

椰汁木瓜雪莲子

Double-boiled Peach Gum and Papaya
with Coconut Cream

澳门元
M O P

48



福果香甜芋泥

Sweetened Mashed Taro with Gingko

澳门元
M O P

48

奶黄香芒卷

Mango and Egg Custard Sticky Rice Rolls

澳门元
M O P

48



杨枝甘露

Chilled Sago Cream with Mango and Pomelo

澳门元
M O P

48

椰香枣皇糕

Chilled Red Date and Coconut Milk Pudding

澳门元
M O P

48

黄金炸油粿

Crispy Sweet Potato Dumplings with Sesame and Peanut

澳门元
M O P

48



厨师推介 Chef's Recommendation

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潮州 美点

Chiu Chow Dim Sum

潮州蒸粉粿

Chiu Chow Style Steamed Dumplings
with Pork, Yam and Peanut

澳门元
M O P 48

潮州糯米卷

Steamed Glutinous Rice Rolls
with Pork and Mushroom

澳门元
M O P 48



煎潮州韭菜粿

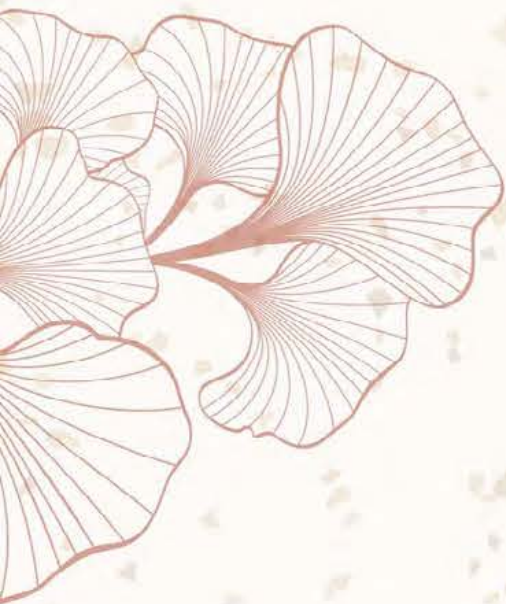
Pan-fried Chiu Chow Style Pork
and Chive Dumpling

澳门元
M O P 48

普宁芋丝饼

Pan-fried Taro and Dried Meat Cake

澳门元
M O P 48



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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

午市点心
Lunch Dim Sum

时令推介
Seasonal
Recommendations

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十大潮州
Chef's Top Ten
Chiu Chow
Recommendations

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Premium
Delicacies

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Appetizers

及拼盘
潮州卤水
Chiu Chow Style
Marinated Meat
and Platter

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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

午市点心
Lunch Dim Sum

绿豆水晶粿

Steamed Mung Bean Crystal Dumplings

澳门元
M O P 48



潮州绿豆饼

Chiu Chow Style Mung Bean Cake

澳门元
M O P 48



潮州煎笋粿

Chiu Chow Style Pan-fried Pork
and Bamboo Dumplings

澳门元
M O P 48



揭阳眉豆红桃粿

Steamed Black Eye Bean Dumplings

澳门元
M O P 48



潮州酒壳粿

Pan-fried Chiu Chow Style
Dumplings with Taro Paste

澳门元
M O P 48

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精

选
点
心

Dim Sum



沙拉炸虾卷

Deep-fried Shrimp Rolls

澳门元
M O P 48

瑶柱烧卖皇

Steamed Shrimp and Pork Dumplings
Topped with Conpoy

澳门元
M O P 58



鲍参翅肚灌汤饺

Poached Dumpling with Abalone,
Sea Cucumber, Fish Maw and
Shark's Fin in Superior Broth

澳门元
M O P 98

百乐虾饺皇

Steamed Shrimp Dumplings

澳门元
M O P 68

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时令推介
Seasonal
Recommendations

推荐菜
十大潮州
Chef's Top Ten
Cantonese
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

午市点心
Lunch Dim Sum

鲍鱼蒸烧卖

Steamed Shrimp and Pork Dumplings
with Abalone

澳门元
MOP 78



碧绿鸳鸯虾韭菜饺

Steamed Chive Dumplings with Shrimps

澳门元
MOP 58



鲍汁腐皮鲜竹卷

Steamed Beancurd Sheet Rolls
with Meat and Prawn in Abalone Sauce

澳门元
MOP 52



柱侯酱金钱肚

Braised Beef Tripe
with Homemade Sauce

澳门元
MOP 52

潮州牛肉球

Chiu Chow Style Steamed Beef Meat Balls

澳门元
MOP 48

X.O.酱蒸凤爪

Steamed Chicken Feet with XO Sauce

澳门元
MOP 48

黑蒜蒸排骨

Steamed Pork Ribs with Black Garlic

澳门元
MOP 48

黑竹炭流沙包

Steamed Bamboo Charcoal Egg Custard Buns

澳门元
MOP 48

蚝皇叉烧包

Steamed Barbecued Pork Buns

澳门元
MOP 48

时令推介
Seasonal
Recommendations

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十大潮州
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Chiu Chow
Recommendations

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Premium
Delicacies

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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

午市点心
Lunch Dim Sum

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黄金炸油糰

Deep-fried Sweet Potato Dumplings
with Peanut and Sesame

澳门元
M O P 48



凤凰香煎萝卜糕

Pan-fried Radish Cake with Egg

澳门元
M O P 48



荔茸松露珍菌酥

Deep-fried Taro Dumplings
with Truffle and Mushrooms

澳门元
M O P 58



怀旧金勾咸水角

Deep-fried Glutinous
Rice Pork Dumplings

澳门元
M O P 48

榄仁马拉糕

Steamed Chinese Sponge Cake

澳门元
M O P 48

红豆桂花糕

Osmanthus and Red Bean Cake

澳门元
M O P 48

时令推介
Seasonal
Recommendations

推荐菜
十大潮州
Chef's Top Ten
Cantonese
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
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蔬菜、豆腐
Vegetables and
Bean Curd

粥粉、面饭
Rice, Noodles
and Congee

甜品
Dessert

午市点心
Lunch Dim Sum

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怀旧鬼马肠粉
Steamed Rice Rolls with
Shrimp Mousse Stuffed
Deep-fried Dough Stick

澳门元
M O P 58



沙茶牛肉肠
Steamed Rice Rolls with
Beef in Shacha Sauce

澳门元
M O P 58



黑蒜叉烧蒸肠粉
Steamed Rice Rolls with
Barbecued Pork and Black Garlic

澳门元
M O P 68



榄菜带子肠
Steamed Rice Rolls with Scallops and Preserved Olive Vegetable

澳门元
M O P 58

X.O.酱豉油皇炒肠粉
Stir-fired Rice Noodle Roll with Soy and XO Sauce

澳门元
M O P 48

混酱布拉肠
Steamed Rice Rolls with Assorted Sauces

澳门元
M O P 42

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

午市点心
Lunch Dim Sum

所有价格以澳门元计算, 并附加10%服务费。
All prices are in MOP and subject to a 10% service charge.

如对任何食物有过敏反应, 请于点餐前通知服务团队。
Please inform the service team of any food allergy or dietary requirements prior to ordering.

图片只供参考
Photos are for reference only.



百樂潮州酒樓

Pak Loh Chiu Chow Restaurant
since 1967