

Customer Name: _____

Customer Tel / Mobile: _____

Date: _____

No. of guest(s): _____

Choice of Menu: _____

套餐 SET MENU A
\$198 FOR 3-4 PERSONS

潮式卤味三拼盘
(卤香鸭片, 五花肉, 大肠)

Braised Trio Combination in Teochew Style
(Braised Sliced Duck, Sliced Pork Belly and Pig's Intestine)

海味三丝翅

Braised Shark's Fin Soup with Seafood

翡翠真菌扒菠菜豆腐

Braised Spinach Tofu with Assorted Mushroom

米汤煮鳕鱼

Poached Cod with Rice Broth

潮州炒面线

Stir-fried Mee Sua in Teochew Style

福果绿豆爽

Tau Suan with Gingko

Customer Name: _____

Customer Tel / Mobile: _____

Date: _____

No. of guest(s): _____

Choice of Menu: _____

套餐 SET MENU B
\$258 FOR 3-4 PERSONS

潮式卤味双拼盘
(卤香鸭片, 墨鱼片)

Braised Twin Combination in Teochew Style
(Braised Sliced Duck, Braised Sliced Octopus)

原盅鸡炖中鲍翅

Double-boiled Superior Shark's Fin Soup with Chicken

翡翠石榴鸡

Steamed Diced Chicken wrapped in Egg White Crepe

翡翠炒虾球

Stir-fried De-shelled Prawns and Seasonal Vegetables

瑶柱蛋白炒饭

Fried Rice with Conpoy and Egg White

杨枝甘露

Chilled Mango Sago with Pomelo

Customer Name: _____

Customer Tel / Mobile: _____

Date: _____

No. of guest(s): _____

Choice of Menu: _____

套餐 SET MENU C
\$268 FOR 5-6 PERSONS

潮式卤味三拼盘
(卤水鸭片, 五花肉, 大肠)

Braised Trio Combination in Teochew Style
(Braised Sliced Duck, Sliced Pork Belly and Pig's Intestine)

鲨鱼骨炖双宝

Double-boiled Shark's Bone Soup with
Mushroom and Bamboo Pith

翡翠扒花菇

Braised Mushroom and Seasonal Vegetables

潮州蒸笋壳

Steamed Marble Goby in Teochew Style

潮州四宝蔬

Braised Quadruple Seasonal Vegetables with
Ham in Teochew Style

榄菜肉碎炒饭

Fried Rice with Minced Pork and Preserved Olive Vegetables

福果绿豆爽

Tau Suan with Gingko

Customer Name: _____

Customer Tel / Mobile: _____

Date: _____

No. of guest(s): _____

Choice of Menu: _____

套餐 SET MENU D
\$328 FOR 5-6 PERSONS

潮式四喜拼盘
(卤水鸭片, 肉枣, 炸虾丸, 卤水墨鱼片)
Teochew Four Varieties Combination
(Braised Sliced Duck, Pork Roll, Prawn Ball
and Braised Sliced Octopus)

竹笙海鲜翅
Braised Shark's Fin Soup with Bamboo Piths and Seafood

翡翠鱼鳔豆腐煲
Braised Fish Maw and Beancurd with Vegetables in Claypot

方鱼焗生中虾
Braised Live Prawns with Dried Flat Fish

潮洲蒸笋壳
Steamed Marble Goby in Teochew Style

玉兰菜圃炒河粉
Stir-fried Hor Fun with Kai Lan and Preserved Turnip

杨枝甘露
Chilled Mango Sago with Pomelo

Customer Name: _____

Customer Tel / Mobile: _____

Date: _____

No. of guest(s): _____

Choice of Menu: _____

套餐 SET MENU E
\$468 FOR 8-10 PERSONS

原只卤水鸭
Braised Duck

干贝鱼鳔羹
Braised Fish Maw Broth with Conpoy

翡翠真菌豆腐煲
Braised Beancurd with Assorted Mushroom in Claypot

蒜子焗生中虾
Wok-fried Prawns with Garlic

潮州蒸鲳鱼
Steamed Pomfret in Teochew Style

金华双宝蔬
Braised Twin Seasonal Vegetables with Chinese Ham

潮式炒面线
Stir-fried Teochew Style Mee Sua

杨枝甘露
Chilled Mango Sago with Pomelo

潮式水晶包
Steamed Lotus Seed and Red Bean Paste Dumpling

Customer Name: _____

Customer Tel / Mobile: _____

Date: _____

No. of guest(s): _____

Choice of Menu: _____

套餐 SET MENU F
\$588 FOR 8-10 PERSONS

潮式四喜拼盘 (卤水鸭片, 肉枣, 虾丸, 卤水墨鱼片)
Teochew Four Varieties Combination
(Braised Sliced Duck, Pork Roll, Prawn Ball and Braised Sliced Octopus)

竹笙海鲜翅
Braised Shark's Fin Soup with Bamboo Piths and Seafood

潮州一品煲
Braised Sea Cucumber and Mushroom in Claypot

菊花石榴鸡
Steamed Diced Chicken wrapped in Egg White Crepe

虾球炒西兰花
Sautéed Shelled Prawns with Broccoli

蟲草花古法蒸鱈鱼
Steamed Cod with Cordyceps Flower in Traditional Style

玉兰菜圃炒河粉
Stir-fried Hor Fun with Kai Lan and Preserved Turnip

潮式清甜汤 (温/冷)
Teochew Style Sweet Soup (Warm / Chilled)

潮式水晶包
Steamed Lotus Seed and Red Bean Paste Dumpling

Customer Name: _____

Customer Tel / Mobile: _____

Date: _____

No. of guest(s): _____

Choice of Menu: _____

套餐 SET MENU G
\$698 FOR 8-10 PERSONS

潮式四喜拼盘 (卤水鸭片, 肉枣, 虾丸, 卤水墨鱼片)
Teochew Four Varieties Combination
(Braised Sliced Duck, Pork Roll, Prawn Ball and Braised Sliced Octopus)

潮州海鲜翅
Teochew Style Shark's Fin Soup with Seafood

翡翠炒虾球带子
Sautéed Shelled Prawns and Scallop with Greens

翡翠海参扒花菇
Braised Sea Cucumber and Mushroom with Greens

萝卜半煎煮鲷鱼
Pan-fried and Braised Pomfret Fillet with Carrot

潮州四宝蔬
Braised Quadruple Seasonal Vegetables with
Chinese Ham in Teochew Style

榄菜肉碎炒饭
Fried Rice with Minced Pork and Preserved Olive Vegetables

福果绿豆爽
Tau Suan with Gingko

潮州炸油粿
Crispy Mashed Sweet Potato with Grated Peanut

Customer Name: _____

Customer Tel / Mobile: _____

Date: _____

No. of guest(s): _____

Choice of Menu: _____

套餐 SET MENU H
\$888 FOR 8-10 PERSONS

潮式四喜拼盘 (卤水鸭片, 肉枣, 虾丸, 卤水墨鱼片)
Teochew Four Varieties Combination
(Braised Sliced Duck, Pork Roll, Prawn Ball and Braised Sliced Octopus)

原盅鸡炖中鲍翅
Double-boiled Superior Shark's Fin Soup with Chicken

上汤方鱼焗生中虾
Braised Live Prawns with Dried Flat Fish

翡翠扣海参
Braised Sea Cucumber with Greens

潮州蒸笋壳鱼
Steamed Marble Goby in Teochew Style

花菇扒双宝蔬
Braised Twin Seasonal Vegetables with Mushroom

瑶柱蛋白炒饭
Fried Rice with Conpoy and Egg White

杨枝甘露
Chilled Mango Sago with Pomelo

潮式水晶包
Steamed Lotus Seed and Red Bean Paste Dumpling