精選套餐
SET MENUS
黑毛豬叉燒飯套餐
Barbecued Iberico pork rice set

- 四季老火湯
- 蜜汁黑毛豬叉燒
- 蒜味拍黃瓜
- 絲苗白飯
- Soup of the day
- Barbecued Iberico pork
- Marinated cucumber with garlic
- Steamed jasmine rice

魚香茄子套餐
Braised eggplant with salty fish and minced pork set

- 四季老火湯
- 魚香茄子
- 涼拌芥末黑白木耳
- 絲苗白飯
- Soup of the day
- Braised eggplant with salty fish and minced pork
- Tossed black and white fungus in wasabi sauce
- Steamed jasmine rice
粥麵時蔬套餐
Congee and noodles set

- 皮蛋鹹瘦肉粥
- 老友鬼鬼
- 豉油皇撈麵
- 蠔皇季節蔬菜
- Salted pork and century egg congee
- Deep-fried Chinese dough stick
- Tossed noodles with soy sauce
- Seasonal vegetables with oyster sauce

點心套餐
Dim sum set

- 三色餃 (潮州粉粿、素菜紫薯餃、鳳眼帶子餃)
- 雜菜素春卷
- 臘味蒸蘿蔔糕
- 原味黑豆漿
- Trio of dumplings
  (Chiu Chow pork dumpling, purple potato dumpling, scallop dumpling)
- Deep-fried vegetable spring rolls
- Steamed turnip cake with Chinese preserved meat
- Black soy milk

所有價目須另加10%服務費  All prices are subject to 10% service charge
潮州滷水·涼菜
CHIU CHOW STYLE MARINATED ITEMS & CHILLED ITEMS

11:30a.m. - 06:30a.m.

滷水雜錦拼盤
Marinated meat platter
### 潮州滷水
**Chiu Chow Style Marinated Items**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>滷水雜錦拼盤（自選三款） (鵝件、鵝掌、鵝翼、鵝腎、汾蹄、八爪魚、大腸、豬耳、金錢肚、滷蛋) Marinated meat platter (choice of 3 items) (goose meat, goose web, goose wing, goose kidney, pig’s trotter, octopus, pork intestine, pig’s ear, beef tripe, egg)</td>
<td>mop 238</td>
</tr>
<tr>
<td>大腸 / 豬耳 Pork intestine / Pig's ear</td>
<td>mop 128</td>
</tr>
<tr>
<td>金錢肚 Beef tripe</td>
<td></td>
</tr>
<tr>
<td>豆腐 / 滷蛋 Bean curd / Egg</td>
<td></td>
</tr>
<tr>
<td>滷水鵝肝鵝片 Marinated goose liver and sliced goose meat</td>
<td>mop 358</td>
</tr>
<tr>
<td>鵝肝 Goose liver</td>
<td></td>
</tr>
<tr>
<td>鵝片 Sliced goose meat</td>
<td>238</td>
</tr>
<tr>
<td>鵝件 Goose meat</td>
<td>168</td>
</tr>
<tr>
<td>鵝頭頸 / 鵝掌 / 鵝翼 Goose head and neck / Goose web / Goose wing</td>
<td>168</td>
</tr>
<tr>
<td>鵝腎 Goose kidney</td>
<td>128</td>
</tr>
<tr>
<td>汾蹄 Pig's trotter</td>
<td>168</td>
</tr>
<tr>
<td>八爪魚 Octopus</td>
<td>168</td>
</tr>
<tr>
<td>乳鴿 Baby pigeon</td>
<td>128</td>
</tr>
</tbody>
</table>

### 涼菜
**Chilled Items**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>潮式凍蟹 Chiu Chow style chilled crab</td>
<td></td>
</tr>
<tr>
<td>潮式黃花魚 Chiu Chow style chilled yellow croaker</td>
<td></td>
</tr>
<tr>
<td>麻辣小龍蝦 Spicy crayfish</td>
<td>358</td>
</tr>
</tbody>
</table>

Chef's Recommendations

所有價目須另加 10% 服務費 All prices are subject to 10% service charge
潮州推介
CHIU CHOW RECOMMENDATIONS

惹味椒酱肉
Wok-fried diced pork and dried bean curd with chili and pepper sauce
潮汕金沙蝦球
Wok-fried prawns with salted duck egg yolk

蒜子鹹菜燜白鱔
Braised eel with pickled mustard green and whole garlic

惹味椒爽肉
Wok-fried diced pork and dried bean curd with chili and pepper sauce

蜜汁欖角蒜香骨
Deep-fried pork spare ribs with preserved Chinese olive in honey sauce

潮式小炒皇
Chiu Chow style wok-fried Chinese chives sprout, dried shrimp and barbecued pork

潮式紫菜四寶
Chiu Chow style beef ball, cuttlefish ball, fish dumplings and meatloaf in seaweed soup

潮州粉粿
Chiu Chow style steamed dumplings with pork, yam and peanut

臘味糯糰卷
Steamed glutinous rice roll with Chinese preserved sausage, dried shrimp and mushroom

潮式三寶
(炸花生、菜脯、生鹹菜)
Chiu Chow snacks combination (deep-fried peanuts, preserved turnip, mustard green pickles)

潮州白粥
Chiu Chow style plain congee
A LA CARTE
Wok-fried scallops with assorted fungus and honey peas
上湯波士頓龍蝦燜伊麵
Boston lobster braised in supreme broth with e-fu noodles

蠔皇二頭鮑魚
Braised abalone in oyster sauce

燗官燕（冰糖或椰汁）
Double-boiled superior bird's nest (crystal sugar or coconut milk)

榆耳蜜豆炒帶子
Wok-fried scallops with assorted fungus and honey peas

豉油皇煎中蝦
Pan-fried prawns with supreme soy sauce

涼瓜蒜子燜龍趸腩
Braised giant grouper fillet with whole fried garlic and bitter melon

金銀蒜蒸龍趸球
Steamed grouper fillet with fried garlic and broccoli

香脆西檸雞
Fried chicken with lemon sauce

蓮藕百合木耳炒黑豚肉
Wok-fried Iberico pork with lotus root, lily bulbs and black fungus

特色炸蠔餅
Deep-fried oyster and egg omelet
名廚推介

CHEF'S RECOMMENDATIONS

Wok-fried diced beef sirloin with onion and bell peppers in black pepper sauce
蜜椒西冷牛肉粒
Wok-fried diced beef sirloin with onion and bell peppers in black pepper sauce

X.O.鰻蘊筍炒蝦球
Wok-fried prawns and asparagus in conpoy X.O. sauce

水煮西冷牛肉片
Poached sliced beef sirloin in chili oil

碧緑川椒雞球
Wok-fried chicken with Sichuan pepper sauce

欖菜肉末四季豆
Wok-fried string beans with minced pork and olive vegetable

豆豉鲮魚油麥菜
Wok-fried Taiwanese lettuce with diced fish in black bean sauce

滑蛋炒蝦仁
Scrambled egg with shrimps

香脆咕嚕肉
Sweet and sour pork

麻婆豆腐 (牛肉)
Stewed bean curd with minced beef in chili sauce

魚香燒茄子
Braised eggplant with salty fish and minced pork
生滚粥 • 出爐腸粉 • 湯
CONGEES, STEAMED RICE ROLLS & SOUPS

Fresh crab congee
8. Abalone and chicken congee

8. Fresh crab congee

8. Spicy clam and fish belly congee

8. Meat balls with pork liver and pork tripe congee

8. Salted pork and century egg congee

8. Soybean flavor congee

8. Deep-fried Chinese dough stick

8. Prawn and yellow chives rice roll

8. Barbecued pork rice roll

8. Soup of the day

8. Classic hot and sour soup
五香滷牛臉肉
Marinated beef cheeks with five spices and soy sauce
花雕醉雞翼
Marinated chicken wings with Huadiao wine

五香滷牛臉肉
Marinated beef cheeks with five spices and soy sauce

Tossed okra and white fungus in dark vinegar

Chilled spicy beef offal platter

Marinated cucumber with garlic
南 北 美 點

DIM SUM

鳳眼帶子餃
Steamed dumplings with prawn, scallop and truffle paste

南翔小籠包
Steamed Shanghainese dumplings with minced pork
南翔小籠包
Steamed Shanghainese dumplings with minced pork

鳯眼帶子餃
Steamed dumplings with prawn, scallop and truffle paste

紅8蝦餃皇
Steamed prawn dumplings

花素蒸餃
Steamed dumplings stuffed with egg, mushroom, vegetable and glass noodles

蟹皇蒸燒賣
Steamed pork dumplings with crab coral

鮮蝦菜苗餃
Steamed prawn and baby spinach dumplings

南瓜豉汁蒸排骨
Steamed pork ribs with pumpkin and black bean sauce

78 雜菜素春卷
Deep-fried vegetable spring rolls

78 妙醬蒸鳳爪
Steamed chicken feet with homemade sauce

蜜味叉燒包
Steamed barbecued pork buns

山東肉丁大包
Steamed bun with pork belly and scallion

手拉銀絲卷 (蒸或炸)
Silver thread rolls, steamed or deep-fried
ROASTED BEIJING DUCK

Classic Beijing duck from the wood fire oven with condiments
京典果木烤鴨
Classic Beijing duck from
the wood fire oven with condiments

香辣茄子燜烤鴨
Braised sliced roasted duck and eggplant
with spicy Sichuan bean paste

明爐京醬烤鴨卷
Sliced roasted duck wrapped with pancake

麻香手撕烤鴨
Chilled shredded roasted duck with
sesame paste

烤鴨菜膽豆腐湯
Boiled soup with Beijing duck,
brassica and bean curd

Chef’s Recommendations
All prices are subject to 10% service charge
明爐燒烤
BARBECUED MEAT

11:30 a.m. - 06:30 a.m.

蜜汁黑毛豬叉焼
Barbecued Iberico pork flavored with malt syrup
蜜汁黑毛豬叉燒
Barbecued Iberico pork flavored with malt syrup

燒味雙拼
Combination of any two barbecued items

脆皮烤乳豬
Barbecued suckling pig

潮蓮燒鵝
Roasted goose

澳門脆燒腩
Roasted crispy pork belly

頭抽豉油雞
Marinated chicken with supreme soy sauce

白切清遠雞
Poached chicken served with chopped ginger oil

mop
178

158

158

128

98

98
燒味飯
BARBECUED MEAT WITH RICE

11:30a.m. - 06:30a.m.

羅蓮燒鵝飯
Roasted goose with rice
蜜汁黑毛豬叉燒飯  128
Barbecued Iberico pork with rice

燒味雙拼飯  108
Barbecued combination with rice

潮蓮燒鵝飯  98
Roasted goose with rice

澳門脆腩飯  98
Roasted crispy pork belly with rice

脆皮乳豬飯  98
Barbecued suckling pig with rice

香露油雞飯  88
Supreme soy sauce chicken with rice

白切清遠雞飯  88
Poached chicken with rice

絲苗白飯  18
Steamed jasmine rice
越南式白灼肥牛河粉
Vietnamese sliced beef with rice noodles in clear soup
越式白灼肥牛湯河粉 128
Vietnamese sliced beef with rice noodles in clear soup

叻沙大蝦米線 128
Laksa rice noodles with king prawns

魚湯龍脷腩勝瓜米粉 128
Braised vermicelli in fish soup with giant grouper fillet and luffa

豬油蝦子撈粗麵 88
Tossed thick egg noodles with pork lard and shrimp roe

台灣紅燒牛肉麵 88
Taiwanese braised beef noodle soup with soy sauce and herbs

手抓排骨湯拉麵 88
Braised pork ribs noodle soup

榨菜肉絲湯拉麵 88
Shredded pork and pickled vegetable noodle soup

香辣牛肚湯拉麵 88
Braised spicy beef tripe noodle soup
NOODLES, TOSSED OR IN SOUP

Shrimp wonton noodle soup
Braised beef brisket noodle soup

Braised pork knuckle with fermented red bean paste noodle soup

Shrimp dumplings, with or without noodles

Shrimp wontons, with or without noodles

Fish ball and deep-fried fish cake rice noodle soup

Additional mop 10 surcharge for tossed noodles

Your selection of egg noodles, vermicelli or rice noodles
精選味飯•粉麵•蔬菜
RICE, NOODLES & VEGETABLES

紅8極品炒飯
Fried rice with foie gras mousse, shrimps, conpoy and crab meat
紅8極品炒飯
Fried rice with foie gras mousse, shrimps, conpoy and crab meat

巴馬火腿蟹肉蛋白炒飯
Fried rice with egg white, crab meat and Parma ham

福建炒飯
Fujian fried rice

乾炒西冷牛肉河粉
Fried rice noodles with sliced beef sirloin

鮮蝦星洲炒米粉
Fried vermicelli with prawns and curry paste

揚州炒飯
Yangzhou fried rice

松子素菜粒炒雙色飯
Fried duo of rice with pine nuts, baby corns, tomato, kale, asparagus and honey peas

瑤柱翠瓜肉碎金湯飯
Conpoy and minced pork with zucchini in salted egg drop rice soup

菜遠上素濕炒麴
Fried noodles with Choy Sum and mushroom in gravy

豉油皇肉絲炒麴
Fried noodles with shredded pork in soy sauce

田園炒素菜
Wok-fried mixed vegetables with seasonal black wood fungus

西蘭花、蘆筍或蜜豆
Broccoli, asparagus or honey peas

菜遠、芥蘭、唐生菜或油麥菜
Choy Sum, kale, Chinese lettuce or Taiwanese lettuce

蔬菜可選擇清炒、蒜蓉、白灼或腩汁
Your selection of stir-fried, garlic, poached or beef brisket sauce for vegetables
甜品
DESSERTS

蜂蜜養生龜苓膏
Chinese herbal jelly with honey
蜂蜜養生龜苓膏
Chinese herbal jelly with honey

楊枝甘露
Chilled mango and sago cream with pomelo

椰汁紅豆糕
Chilled red bean pudding with coconut milk

流沙煎堆仔
Crispy sesame glutinous dumplings with egg custard

冰鎮菠蘿油
Pineapple bun with butter

奶油豬仔包
Crispy bun with condensed milk
### 中國酒
**Chinese Wines**

<table>
<thead>
<tr>
<th>Name</th>
<th>Price (mop)</th>
</tr>
</thead>
<tbody>
<tr>
<td>古越龍山八年 (500 毫升)</td>
<td>250</td>
</tr>
<tr>
<td>Gu Yue Long Shan 8 Years Old (500ml)</td>
<td></td>
</tr>
<tr>
<td>洋河大曲 52% (480 毫升)</td>
<td>480</td>
</tr>
<tr>
<td>Yang He Da Qu - Blue Porcelain 52% (480ml)</td>
<td></td>
</tr>
<tr>
<td>五糧液 52% (225 毫升)</td>
<td>1,380</td>
</tr>
<tr>
<td>Wu Liang Ye 52% (225ml)</td>
<td></td>
</tr>
<tr>
<td>貴州茅台 53% (200 毫升)</td>
<td>2,500</td>
</tr>
<tr>
<td>Kweichow Moutai 53% (200ml)</td>
<td></td>
</tr>
<tr>
<td>貴州茅台 53% (500 毫升)</td>
<td>4,800</td>
</tr>
<tr>
<td>Kweichow Moutai 53% (500ml)</td>
<td></td>
</tr>
</tbody>
</table>

### 啤酒及汽水
**Beers & Soft Drinks**

<table>
<thead>
<tr>
<th>Name</th>
<th>Price (mop)</th>
</tr>
</thead>
<tbody>
<tr>
<td>朝日、喜力</td>
<td>60</td>
</tr>
<tr>
<td>Asahi, Heineken</td>
<td></td>
</tr>
<tr>
<td>西班牙新星</td>
<td>70</td>
</tr>
<tr>
<td>Estrella Damm Inedit</td>
<td></td>
</tr>
<tr>
<td>澳門啤酒、青島</td>
<td>50</td>
</tr>
<tr>
<td>Macau Beer, Tsing Tao</td>
<td></td>
</tr>
<tr>
<td>紅牛 (原味或無糖)</td>
<td>50</td>
</tr>
<tr>
<td>Red Bull (regular or sugar free)</td>
<td></td>
</tr>
<tr>
<td>可口可樂、零度可樂、健怡可樂</td>
<td>45</td>
</tr>
<tr>
<td>Coca-Cola, Coke Zero, Diet Coke</td>
<td></td>
</tr>
<tr>
<td>乾薑水、檸檬汽水、梳打水、湯力水</td>
<td>45</td>
</tr>
<tr>
<td>Fever Tree Ginger Ale, Lemonade, Soda Water, Tonic Water</td>
<td></td>
</tr>
</tbody>
</table>

### 沙冰
**Smoothies**

<table>
<thead>
<tr>
<th>Name</th>
<th>Price (mop)</th>
</tr>
</thead>
<tbody>
<tr>
<td>紅豆冰</td>
<td>60</td>
</tr>
<tr>
<td>Azuki Bean Shaved Ice</td>
<td></td>
</tr>
<tr>
<td>椰子雲呢拿</td>
<td>60</td>
</tr>
<tr>
<td>Coconut and Vanilla</td>
<td></td>
</tr>
<tr>
<td>芒果</td>
<td>60</td>
</tr>
<tr>
<td>Mango</td>
<td></td>
</tr>
<tr>
<td>士多啤梨</td>
<td>60</td>
</tr>
<tr>
<td>Strawberry</td>
<td></td>
</tr>
</tbody>
</table>

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Freshly Squeezed Juices

胡蘿蔔
Carrot

青蘋果
Green Apple

Fresh Juices

西柚、芒果、橙、西瓜
Grapefruit, Mango, Orange, Watermelon

菠蘿
Pineapple

Coffees & Teas

意大利泡沫咖啡、咖啡、
Cappuccino, Coffee, Double Espresso, Latte

雙份特濃咖啡、牛奶咖啡
Espresso

摩卡咖啡
Mocha

柑桔蜂蜜、柚子茶
Calamansi Lime with Honey, Citron Tea

港式奶茶、檸檬茶
Hong Kong Style Milk Tea, Lemon Tea

Premium Teas

紅8特配茶 Red 8 Signature Tea
50

白茶 White Tea
280

老白茶 Aged White Tea

黑茶 Dark Tea
160

三十年熟普洱
30 Years Ripe Pu Erh

宮廷普洱
60

Royal Pu Erh

烏龍茶 Oolong Tea
80

老欖水仙
Old Tree Shuixian

紅茶 Black Tea
70

正山小種
Lapsan Souchong

花茶 Scented Tea
60

茉莉龍珠
Superior Oriental Jasmine Pearls

西式茶 Western Tea
45

英式早餐茶、伯爵茶、洋甘菊、薄荷茶
English Breakfast, Earl Grey, Chamomile, Peppermint

Mineral Water

斐濟礦泉水 (500 毫升 / 1000 毫升)
Fiji (500ml / 1000ml)

聖培露氣泡礦泉水 (750 毫升)
San Pellegrino (750ml)