

A4 **\$338** for 4 persons

潮州精选拼盘
(五香枣，潮式生捞海蜇，猪脚冻，潮州普宁豆腐)
Teochew Classic Platter
(Deep Fried *Ngoh Hiang*, Chilled Marinated Jellyfish, Pig Trotter Terrine, Teochew Puning Beancurd)

冬茸燕窝海皇羹
Supreme Seafood Soup with Bird's Nest and Winter Melon

海参焖鱼鳔
Sea Cucumber Braised with Fish Maw

鲍汁十头鲍鱼花菇鱼鳔扒菠菜
10-Head Abalone Braised with Fish Maw, Shiitake Mushroom and Spinach in Abalone Sauce

X.O. 酱卤鸭面薄
Wok Fried *Mee Pok* and Braised Duck with X.O. Sauce

枸杞桃胶炖雪梨(冻)
Chilled Snow Pear with Peach Gum and Wolfberries

B4 **\$498** for 4 persons

潮州精选拼盘
(五香枣，潮式生捞海蜇，猪脚冻，虾丸)
Teochew Classic Platter
(Deep Fried *Ngoh Hiang*, Chilled Marinated Jellyfish, Pig Trotter Terrine, Deep Fried Prawn Balls)

干贝蟹肉翅
Braised Shark's Fin Soup with Conpoy and Crab Meat

蒜蓉蒸开边龙虾
Lobster Steamed with Minced Garlic

鲍汁五头鲍鱼花菇花胶扒菠菜
5-Head Abalone Braised with Fish Maw, Shiitake Mushroom and Spinach in Abalone Sauce

菜脯芥兰粿条
Wok Fried *Kway Teow* with Diced *Kai Lan* and Preserved Radish

红莲雪蛤(冷)
Double-boiled Hashima with Red Dates and Lotus Seeds

A6 **\$528** for 6 persons

潮州精选拼盘
(五香枣，潮式生捞海蜇，猪脚冻，潮州普宁豆腐)
Teochew Classic Platter
(Deep Fried *Ngoh Hiang*, Chilled Marinated Jellyfish, Pig Trotter Terrine, Teochew Puning Beancurd)

冬茸燕窝海皇羹
Supreme Seafood Soup with Bird's Nest and Winter Melon

海参焖鱼鳔
Sea Cucumber Braised with Fish Maw

蒜蓉蒸笋壳
Soon Hock (Marble Goby)
Steamed with Minced Garlic

鲍汁十头鲍鱼花菇鱼鳔扒菠菜
10-Head Abalone Braised with Fish Maw, Shiitake Mushroom and Spinach in Abalone Sauce

X.O. 酱卤鸭面薄
Wok Fried *Mee Pok* and Braised Duck with X.O. Sauce

枸杞桃胶炖雪梨(冻)
Chilled Snow Pear with Peach Gum and Wolfberries

B6 **\$798** for 6 persons

潮州精选拼盘
(五香枣，潮式生捞海蜇，猪脚冻，虾丸)
Teochew Classic Platter
(Deep Fried *Ngoh Hiang*, Chilled Marinated Jellyfish, Pig Trotter Terrine, Deep Fried Prawn Balls)

干贝蟹肉翅
Braised Shark's Fin Soup with Conpoy and Crab Meat

蒜蓉蒸开边龙虾
Lobster Steamed with Minced Garlic

潮州蒸鲳鱼
Teochew Steamed Pomfret

鲍汁五头鲍鱼花菇花胶扒菠菜
5-Head Abalone Braised with Fish Maw, Shiitake Mushroom and Spinach in Abalone Sauce

菜脯芥兰粿条
Wok Fried *Kway Teow* with Diced *Kai Lan* and Preserved Radish

红莲雪蛤(冷)
Double-boiled Hashima with Red Dates and Lotus Seeds

A8 **\$708** for 8 persons

潮州精选拼盘
(五香枣，潮式生捞海蜇，猪脚冻，潮州普宁豆腐)
Teochew Classic Platter
(Deep Fried *Ngoh Hiang*, Chilled Marinated Jellyfish, Pig Trotter Terrine, Teochew Puning Beancurd)

冬茸燕窝海皇羹
Supreme Seafood Soup with Bird's Nest and Winter Melon

海参焖鱼鳔
Sea Cucumber Braised with Fish Maw

蒜蓉蒸笋壳
Soon Hock (Marble Goby) Steamed with Minced Garlic

鲜菌翡翠豆腐
Home-made Vegetable Beancurd Braised with Fresh Mushrooms

鲍汁十头鲍鱼花菇鱼鳔扒菠菜
10-Head Abalone Braised with Fish Maw, Shiitake Mushroom and Spinach in Abalone Sauce

X.O. 酱卤鸭面薄
Wok Fried *Mee Pok* and Braised Duck with X.O. Sauce

枸杞桃胶炖雪梨(冻)
Chilled Snow Pear with Peach Gum and Wolfberries

冬茸燕窝海皇羹
Supreme Seafood Soup
with Bird's Nest and Winter Melon



鲍汁五头鲍鱼花菇花胶扒菠菜
5-Head Abalone Braised with Fish Maw,
Shiitake Mushroom and Spinach in Abalone Sauce

蒜蓉蒸笋壳
Soon Hock (Marble Goby)
Steamed with Minced Garlic



B8 **\$1068** for 8 persons

潮州精选拼盘
(五香枣，潮式生捞海蜇，猪脚冻，虾丸)
Teochew Classic Platter
(Deep Fried *Ngoh Hiang*, Chilled Marinated Jellyfish, Pig Trotter Terrine, Deep Fried Prawn Balls)

干贝蟹肉翅
Braised Shark's Fin Soup with Conpoy and Crab Meat

蒜蓉蒸开边龙虾
Lobster Steamed with Minced Garlic

潮州蒸鲳鱼
Teochew Steamed Pomfret

芦笋黑松露炒带子
Asparagus Sautéed with Black Truffle Sauce and Scallops

鲍汁五头鲍鱼花菇花胶扒菠菜
5-Head Abalone Braised with Fish Maw, Shiitake Mushroom and Spinach in Abalone Sauce

菜脯芥兰粿条
Wok Fried *Kway Teow* with Diced *Kai Lan* and Preserved Radish

红莲雪蛤(冷)
Double-boiled Hashima with Red Dates and Lotus Seeds