

需提前一日預訂  
Order 1 day in advance

# 天潮



# 茗茶

Premium Tea

每位  
per person

\$8

菊花

Chrysanthemum

香片

Jasmine

龍井

Longjing

羅漢果

Luohanguo

普洱

Pu-er

鐵觀音

Tiequanyin



主廚推介 Chef's recommendation 辣 Spicy 茶芥每位8元 Tea charge at \$8 per person

圖片只供參考, 所有價錢以澳門幣計算, 另加10%服務費

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## 餐前小食

### Appetizer

 辣酒煮花螺	148
Boiled snail with spicy wine	
醉香花雕乳鴿(隻)	138
Drunken pigeon with Huadiao (whole)	
 金牌蜜汁叉燒	138
Roasted BBQ pork	
 麻辣牛腩	108
Beef shank in spicy sauce	
 酥炸椒鹽蠔仔	98
Crispy baby oyster with salt and chilli	
 涼拌潮汕牛肉	98
Chao Shan style cold beef	
 麻辣千層峰(豬耳)	98
Pig ear in spicy sauce	
明爐燒米鴨(例)	98
Roasted duck (portion)	
五香燻蹄	98
Smoked pork knuckle with five spices	
香麻海蜇	78
Marinated jellyfish with sesame oil	



天潮醃蜆蚶 / 98

Tian Chao marinated raw cockle

# 潮州打冷

## Chaozhou Cold Dish

 <b>潮州凍紅蟹</b> Chaozhou cold crab	<b>時價</b> Market Price	<b>滷水墨魚片</b> Marinated cuttlefish slice	128
<b>大眼雞(魚)</b> Big eye (fish)	288	<b>滷水豬大腸</b> Marinated pork intestine	128
<b>天潮滷水拼盤</b> Tian Chao marinated meat platter	238	<b>滷水牛腩</b> Marinated beef shank	98
 <b>凍烏頭</b> Cold grey mullet	188	<b>滷水鵝腎</b> Marinated goose gizzard	98
 <b>凍馬友</b> Cold thread fin	188	<b>滷水五花腩</b> Marinated pork belly	98
<b>滷水鵝掌翼</b> Marinated goose web and wing	168	<b>滷水千層峰(豬耳)</b> Marinated pork ear	98

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**大眼雞(魚)**  
Big eye (fish)

288



**潮州凍紅蟹**  
Chaozhou cold crab

**時價**  
Market Price

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**魚翅**  
Shark's Fin

■ **濃湯大魚翅(位)**  
Shark's fin in Chaozhou style (each)

/ 288



**遼參**  
Sea Cucumber

**鮑汁遼參扣鵝掌煲**  
Braised sea cucumber and goose web with abalone sauce

/ **時價**  
Market Price



**鮑魚**  
Abalone

■ **花膠乾鮑扣鵝掌煲**  
Braised fish maw, abalone and goose web

/ **時價**  
Market Price

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## 湯羹 Soup

鹹菜胡椒豬肚湯(鍋)  
Pig stomach soup with pickle  
and peppercorn (pot)

238

### 濃湯雞煲翅(鍋)

Shark fin and chicken in superior soup (pot) / 880

### 濃湯花膠雞(鍋)

Fish maw and chicken in superior soup (pot) / 420

### 蟲草花竹笙燉遼參(位)

Double boiled soup with bamboo pith  
and sea cucumber (each) / 268

### 南北杏海底椰燉鱷魚肉(位)

Double boiled soup with sea cocount  
and crocodile meat (each) / 168

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# 海鮮 Seafood



**堂灼嚮螺**

Poached sea whelk

**時價**

Market Price



**烏耳白鱔**

(蒜子花菇炆/豉汁蒸/  
原條蟠龍梅子蒸/潮式炆)  
White sea eel

(Braised with Chinese mushroom and garlic / Steamed  
with black bean paste / Steamed with preserved plum /  
Chaozhou style braised)

**\$488/條**

whole



**鮮百合蘆筍炒龍脷柳**

Sautéed sole fillet with lily bulb  
and asparagus

**\$480 /條**

whole



**珍珠躉**

(清蒸/古法陳皮蒸)

Pearl grouper

(Steamed / Steamed with dried tangerine peel)

**\$380/條**

whole



**筍殼魚**

(清蒸/油浸)

Sand goby

(Steamed / Quick fried)

**\$380/條**

whole



**豉椒炒花甲王**

Stir fried clam with chili  
and black bean paste

**\$218 /斤**

catty



# 海鮮 Seafood



**肉蟹 (約1斤)**  
Mud crab (approx. 1 catty)

**588**



**波士頓龍蝦**  
Boston lobster

**398**



**澳洲龍蝦**  
Australian lobster

**時價**  
Market Price



**花蟹**  
Flower crab

**時價**  
Market Price



**象拔蚌**  
Geoduck

**時價**  
Market Price



**基圍蝦**  
Shrimp

**時價**  
Market Price

(建議做法: 花雕蛋白蒸/上湯焗/避風塘炒/新加坡胡椒炒/薑蔥炒/潮式蘿蔔煮/白灼/豉椒炒)  
(Recommended cooking method: Steamed with egg white and aged chinese wine / Braised with superior broth /  
Sauteed with crispy garlic and chili / Sauteed with peppercorn / Sauteed with ginger and spring onion /  
Braised with turnip / Poached / Sautéed with chili and black bean sauce)

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▣ 潮州蠔仔烙  
Chaozhou omelet  
with baby oyster

/ 148

## 風味小菜 Chaozhou Specialities

- ▣ 黑松露脆皮鹹香雞  
Crispy fried chicken with truffle sauce / 328
- ▣ 百花羊肚菌牛柳粒  
Sauteed diced beef with morel mushroom  
and minced shrimp / 328
- 黑松露彩椒牛柳粒  
Sauteed diced beef with truffle and bell pepper / 288
- 乾貝松子炒帶子  
Stir fried scallop with conpoy and pine nut / 258
- ▣ 辣味香茜泡蝦球  
Stir fried spicy shrimp with coriander / 258
- 蒜香一字骨  
Deep fried spare rib with garlic / 168
- 珊瑚琵琶脆豆腐  
Braised bean curd with minced crab meat  
and roe / 158
- ▣ 招牌菠蘿糖醋骨  
Sweet and sour pork / 158



## 滋味煲 Clay Pot



■ **魚鰾肉碎紹菜雜** / 208  
 Chinese cabbage  
 braised with fish maw  
 and minced pork



■ **肉崧梅辣茄子煲** / 158  
 Stewed eggplant with salted fish  
 and dried pork floss




■ **老菜脯鮑魚焗雞** 368  
 Braised chicken with abalone  
 and preserved turnip

**花菇鹹魚雞球煲** 188  
 Stewed chicken with salted fish  
 and Chinese mushroom

**椰汁荔芋排骨煲** / 158  
 Stewed pork back rib with taro  
 in coconut sauce





 **黃金富豪焗肉蟹飯**  
Baked crab rice with salted egg yolk

/ 588 隻(約1斤)  
pc (approx 1 catty)

## 主食 Main Course

 **黃金富豪焗龍皇飯**  
Baked Boston lobster rice with salted egg yolk

568 / 隻  
pc

**蠔仔肉碎砂鍋粥**  
Congee with baby oyster and minced pork

188

**秘製黃鱔煲仔飯**  
Field eel clay pot rice

188

**砂鍋大蝦香芋飯**  
Fried rice with minced pork, shrimp and taro

188



## 蔬菜 Vegetable

### 瑤柱魚肚浸勝瓜

Poached conpoy, fish maw and luffa in broth

188

### 鮮菇鹹骨芥菜煲

Braised mustard green and salted pork rib

158

### 金湯蟹肉扒時蔬

Crab meat with seasonal vegetable in superior broth

158

### 高湯野菌浸菜苗

Poached vegetable and mushroom in superior broth

128

### 豬油渣生炒菜心

Sauteed choi sum with pork lard crackling

128

### 蝦乾啫啫芥蘭煲

Sauteed kale with dried shrimp and minced pork

128



### 潮州翻砂芋

Sugar coated wok fried taro

108



## 甜品 Dessert

### 椰汁木瓜燉官燕(位)

Double boiled bird nest with coconut milk and papaya (each)

238

### 冰花椰皇露(位)

Sweetened konjac jelly with coconut milk (each)

68



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## 飲品 Beverage

### 氣泡酒 Sparkling

Bottle

Louis Perdrier, Brut Excellence, France

380

### 紅葡萄酒 Red Wine

Bottle

Francois Villard & Luc Baudet, Rive Droite, Rhone, France

460

Merlot, Chateau Ste Michelle, Columbia Valley, USA

420

Shiraz, Sidewood, Adelaide Hills, South Australia

380

### 白葡萄酒 White Wine

Bottle

Riesling, Chateau Ste Michelle, Columbia Valley, USA

480

Chardonnay, Tyrrell's Wines, Hunter Valley, Australia

420

Pinot Grigio, Ruffino Lumina IGT, Veneto, Italy

380



## 中國白酒 Chinese Wine

Bottle

### 文君白酒 - 天弦

Wenjun Ultra

4080

### 釣魚臺

Diaoyutai

3280

### 五糧液

Wuliangye

3110

### 水井坊

Shuijingfang

2180

## 啤酒 Beer

Bottle

### 藍冰 (640毫升)

Blue Ice (640ml)

38

### 生力清 (330毫升)

San Mig Light (330ml)

32

## 汽水 Soft Drink

Glass

### 忌廉

Cream Soda

28

### 可樂

Coke

28

### 健怡可樂

Coke Light

28

### 雪碧

Sprite

28

## 水 Water

Bottle

### Acqua Panna 礦泉水 (750毫升)

Acqua Panna Still (750ml)

42

### San Pellegrino 有氣礦泉水 (750毫升)

San Pellegrino (750ml)

42



