

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



天潮醃蜆蚶 / 98
Tian Chao marinated raw cockle

潮州打冷

Chaozhou Cold Dish

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



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



烏耳白鰻

(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

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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)



▣ 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
Chinese cabbage
braised with fish maw
and minced pork / 208



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




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

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

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



 **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 choy 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

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過量飲酒危害健康

Consumir bebidas alcoólicas em excesso prejudica a saúde
Excessive drinking of alcoholic beverages is harmful to health

禁止向未滿十八歲人士銷售或提供酒精飲料

A venda ou disponibilização de bebidas alcoólicas a menores de 18 anos é proibida
The sale or supply of alcoholic beverages to anyone under the age of 18 is prohibited

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

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