

潮式週末早午餐  
Chiu Tang Weekend Brunch

鹹甜美點  
Traditional Dim Sum

以下任選六款  
Please choose six dishes from the following

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| 黃金炸鹹油糰<br>Deep-fried Golden Dumplings                                      | 紫菜腐皮脆蝦卷<br>Deep-fried Bean Curd Sheet Rolls filled with Shrimp and Seaweed |
| 晶瑩野菌餃<br>Steamed Wild Mushrooms Dumplings                                  | 潮式甜油糰<br>Deep-Fried Dumplings filled with Peanuts and Sweet Potato         |
| 鮮蝦韭菜餃<br>Steamed Seafood with Chives Dumplings                             | 潮汕芋絲餅<br>Deep-fried Taro Cake  |
| 潮州蒸粉果<br>Classic Steamed "Chiu Chow" Dumplings                             | 蚶仔炸春卷<br>Deep-fried Spring Rolls with Baby Oyster                          |
| 翡翠鮮蝦餃<br>Steamed Shrimp and Vegetable Dumplings                            | 流沙奶黃包<br>Steamed Buns with Running Custard                                 |
| 海皇煎筒糰<br>Pan-Fried Bamboo Shoot with Seafood Dumplings                     | 胡椒牛肉餅<br>baked White Pepper and Minced Beef Puff Pastries                  |
| 菜脯滷肉包<br>Pan-Fried Buns filled Preserved Pork and Pickled Vegetable        | 普寧炸灌章<br>Pan-fried "Chiu Chow" Turnip Cakes                                |
| 懷舊糯米卷<br>Steamed Glutinous Rice Rolls with Preserved Meat and Dried Shrimp | 豆沙水晶包<br>Steamed Crystal Dumplings filled with Red Bean Paste              |

潮州小食  
Chiu Chow Canapé

以下任選兩款  
Please choose two dishes from the following

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| 椒鹽鮮魷<br>Deep-fried Squid with Spicy Salt                       | 沙爹金錢肚<br>Pork Tripe in Satay Sauce                            |
| 酥炸豆醬雞中翼<br>Deep-fried Chicken Wings with Preserved Bean Sauce  | 大排檔三寶<br>Beef Balls, Fish Balls and Pork Paté in Supreme Soup |
| 滷水腩肉大腸<br>"Chiu Chow" Marinated Pork Belly and Pig's Intestine | 椒鹽九肚魚<br>Deep-fried Bombay Duck Fish with Spicy Salt          |
| 麻辣獅頭鵝腎<br>Spicy Goose Gizzard                                  | 鹹菜炆排骨<br>Braised Spare Ribs with Preserved Vegetables         |

主食  
Main

以下任選壹款  
Please choose one dish from the following

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| 懷舊戲棚粥<br>Traditional "Chiu Chow" Congee in Hawkers Style  | 汕頭炒粿條<br>Fried "Kway Teow" in Shanton Style                 |
| 薑米牛肉崧炒飯<br>Fried Rice with Minced Beef and Ginger         | XO醬炒腸粉<br>Wok-fried Rice Flour Rolls with XO Sauce          |
| 家鄉吊片絲炒米粉<br>Wok-Fried Rice Vermicelli with Shredded Squid | 滷水雙拼撈麵<br>"Chiu Chow" Marinate Dual Served with Egg Noodles |

是日甜品 Dessert of Day

無限添飲功夫單叢茶 Free Flow Premium Oolong Tea

每位 **HK\$288** 加一服務費(兩位起)  
HK\$288 per person plus 10% Service Charge (For 2 persons or above)