

# 潮廳週末早午餐

## Chiu Tang Weekend Brunch

### 鹹甜美點 Traditional Dim Sum

以下任選六款 Choose six dishes

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

### 潮州小食 Chiu Chow Specialties

以下任選兩款 Choose two dishes

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

### 飯及麵食 Rice & Noodle

以下任選一款 Choose one dish

懷舊戲棚粥 Traditional "Chiu Chow" Congee in Hawkers Style	汕頭炒粿條 Fried "Kway Teow" in Shantou Style
薑米牛肉崧炒飯 Fried Rice with Minced Beef and Ginger	XO醬炒腸粉 Wok-fried Rice Flour Rolls with XO Sauce
家鄉吊片絲炒米粉 Wok-fried Rice Vermicelli with Shredded Squid	滷水雙拼撈麵 Duo of Chiu Chow Marinated Delicacies 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)