



# 偉洋海鮮酒樓

## SUNNY SEAFOOD RESTURANT

— SINCE 1999 —

**所有价格已含消费税**

All prices include GST

**如對食物有敏感服務，請於點菜前通知服務員**

Please let your waiter know of any specific allergies when you order so they can notify the kitchen. While every care is taken we cannot guarantee that there aren't traces of certain ingredients in dishes or that food items have not come into contact with other food products in our kitchens.

**图片仅供参考，以实物为准**

Images shown are for reference only and may not represent actual food presentation



# 潮州菜

CHIU CHOW STYLE

孔子曰：食色性也。盖因中国地广物丰，各地人文荟萃，习俗迥异，形成各省特色饮食文化。

潮州自古商贸繁荣，文教昌盛，素有“海滨邹鲁”之称，彰显出潮州是一个礼仪之地。潮州虽地处“蛮荒”，但礼仪之盛，不亚中原。在潮汕地区规矩多，讲究多，礼仪多，在潮汕饮食文化中也能体现这一点。

潮州菜可以浓缩为清淡中庸，巧手调和八个字。

**清淡中庸：**潮汕文化崇尚平和忠恕，为人仲淡，讲究中庸之道。体现在饮食文化中，就是一种清淡中庸。因地制宜、因时制宜、因材制宜，中正平和，以当地、当季的食材为主，以食材的本味为主，不过分烹调，不过分入味，以遮挡主味。

**巧手调和：**潮汕菜的另一个的特点是精工巧做，善于味道调理。潮汕菜清淡，可并非淡而无味，潮汕人非常善于调和味道，讲究味道。

潮州美食以其儒雅高档，精工烹制，原汁原味，清淡可口，突出海鲜等美味特色，成为海内外颇负盛名的美食菜系。

Confucius said; food color is also nature. Because of China's vast territory and abundant resources, there are many cultures and customs in different places, forming the characteristic food culture of each province.

Chiu Chow has been prosperous in commerce and culture since ancient times. It is known as "Zou Lu by the sea", which shows that Chiu Chow is a place of etiquette. Although Chiu Chow is located in the "wilderness", the prosperity of etiquette is no less than that of the Central Plains. In the Chiu Chow area, there are many rules, attention to detail, and etiquette, which can also be reflected in the Chaoshan food culture.

Chiu Chow cuisine can be condensed into light and moderate, skillful and harmonious.

**Lightness and moderation:** Chiu Chow culture advocates peace, loyalty and forgiveness, is dilute and pays attention to moderation. Reflected in the food culture, it is a kind of light moderation. Adjust measures according to local conditions, time and materials, moderate and peaceful, mainly local and seasonal ingredients, and the original flavor of the ingredients.

**Skillful reconciliation:** Another characteristic of Chiu Chow cuisine is its exquisite workmanship and good taste conditioning. Chiu Chow cuisine is light, but not bland and tasteless. Chiu Chow people are very good at reconciling flavors and pay attention to taste.

Chiu Chow cuisine has become a well-known gourmet cuisine at home and abroad for its elegant and high-grade, exquisite cooking, original taste, light and delicious, and outstanding seafood and other delicious characteristics.



1. **Salmon Sashimi**  
三文魚刺身  
\$38.80
2. **Prawn Dumpling** (Steamed or Fried) (4 pieces)  
蝦餃 (四粒)  
\$13.80
3. **Dim Sim** (Steamed or Fried) (4 pieces)  
燒賣 (四粒) ★  
\$12.80
4. **Steamed Crab Xiao Long Bao** (4 pieces)  
蟹肉小籠包 (四粒) ★  
\$12.80
5. **Chicken Spring Rolls** (4 pieces)  
雞絲春卷 (四條)  
\$12.80
6. **Deep Fried Milk Custard Roll** (8 pieces)  
特色炸鮮奶 (8條) ★  
\$23.80

# 頭盤

ENTREE

頭盤 ENTREE



★ = CHEF'S RECOMMENDS  
🥜 = CONTAIN NUTS



# 頭盤

ENTREES

- 7. **San Choy Bow (4 pieces)**  
臘味生菜包 (4片)  
\$32.80
- 8. **Roasted BBQ Pork**  
脆皮燒肉  
\$32.80
- 9. **BBQ Pork**  
蜜汁叉燒  
\$32.80
- 10. **Steamed Oyster with Ginger & Shallot**  
清蒸生蠔  
Market Price 時價
- 11. **Chiu Chow Style Oyster Pancake**  
潮式煎蠔烙 ★  
\$68.80
- 12. **Steamed Scollop with Ginger & Shallot**  
薑蔥蒸帶子  
Market Price 時價
- 13. **Steamed Scollop & Vermicelli with XO Sauce**  
XO粉蒸帶子  
Market Price 時價
- 14. **Steamed Baby Abalone with Ginger & Shallot**  
薑蔥蒸鮑魚仔  
Market Price 時價
- 15. **Stir Fried PiPi with XO Sauce**  
XO醬炒蜆 ★  
Market Price 時價

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# 湯羹類

SOUP

- 16. **Fish Dumpling with Chicken Soup**  
清雞湯魚皮餃 ★  
\$26.80
- 17. **Seafood & Fish Maw Soup (Per Head)**  
海皇魚肚羹 (每位)  
\$17.80
- 18. **Chinese Bouillabaisse (Per Head)**  
鮑參翅肚羹 (每位)  
\$19.80
- 19. **Seafood Combination Bean Curd Soup (Per Head)**  
海鮮豆腐羹 (每位)  
\$13.80
- 20. **Hot & Sour Soup (Per Head)**  
酸辣湯 (每位)  
\$13.80
- 21. **Chicken & Sweet Corn Soup (Per Head)**  
雞茸粟米羹 (每位)  
\$13.80
- 22. **Crab Meat & Sweet Corn Soup (Per Head)**  
蟹肉粟米羹 (每位)  
\$15.80
- 23. **Beef & Egg Flower Soup (Per Head)**  
西湖牛肉羹 (每位)  
\$13.80
- 24. **Wonton Soup (Per Head)**  
上湯雲吞 (每位)  
\$13.80



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# 龍蝦類

LIVE LOBSTER

- 25. **Live Lobster Sashimi** (2 courses)  
1st- Lobster Meat Sashimi with Wasabi & Soya Sauce  
2nd - Stir Fried Lobster Shell & Claws  
**龍蝦刺身**  
Market Price 时價
- 26. **Braised Live Lobster with XO Sauce**  
**XO醬炒龍蝦**  
Market Price 时價
- 27. **Braised Live Lobster with Supreme Soup**  
**上湯龍蝦**  
Market Price 时價
- 28. **Braised Live Lobster with Ginger & Shallot**  
**姜蔥龍蝦**  
Market Price 时價
- 29. **Spicy Salt & Pepper Live Lobster**  
**椒鹽龍蝦**  
Market Price 时價

- 30. **Braised Live Lobster with Garlic & Butter Sauce**  
**蒜子牛油焗龍蝦**  
Market Price 时價
- 31. **Live Lobster with Curry**  
**咖喱煮龍蝦**  
Market Price 时價
- 32. **Live Lobster with Singapore Style**  
**星洲煮龍蝦**  
Market Price 时價
- 33. **Stir Fried Live Lobster & Radish Cake with Chiu Chow Style**  
**潮式蘿蔔糕炒龍蝦** ★  
Market Price 时價

- 34. **Superior Shark Fin** (Per Head)  
**紅燒大鮑翅** (每位)  
\$68.80
- 35. **Shark Fin with Supreme Soup** (Per Head)  
**清湯大散翅** (每位)  
\$68.80
- 36. **Shark Fin Soup with Bamboo Fungus** (Per Head)  
**竹筴大散翅** (每位)  
\$39.80
- 37. **Shark Fin Soup with Crab Meat** (Per Head)  
**紅燒蟹肉翅** (每位)  
\$39.80
- 38. **Shark Fin Soup with Shredded Chicken** (Per Head)  
**紅燒雞絲翅** (每位)  
\$32.80
- 39. **Shark Fin Soup with Fish Maw** (Per Head)  
**花膠絲鮮鮑翅** (每位)  
\$23.80

# 魚翅

SHARK FIN SOUP



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# 鮑魚類

ABALONE

- 40. **Sliced Live Abalone in Steamed Bowl**  
堂灼游水鮑魚  
Market Price 時價
- 41. **Whole Abalone with Oyster Sauce (Each)**  
蠔皇原只鮑魚 (每只)  
L 大: \$128.0 M 中: \$88.0 S 小: \$48.0
- 42. **Tempura Baby Abalone**  
天婦羅鮑魚仔  
Market Price 時價
- 43. **Braised Sliced Abalone with Sea Cucumber**  
婆參鮮鮑片  
\$68.80
- 44. **Braised Sliced Abalone with Vegetable**  
碧綠鮮鮑片  
\$63.80

# 蟹類

LIVE MUD CRAB

- 45. **Live King Crab (2 Courses)**  
皇帝蟹兩食  
Market Price 時價
- 46. **Live Mud Crab with Ginger & Shallot**  
姜蔥焗肉蟹  
Market Price 時價
- 47. **Spicy Salt & Pepper Live Mud Crab**  
椒鹽肉蟹  
Market Price 時價
- 48. **Chiu Chow Style Steamed Live Mud Crab with Sticky Rice**  
潮州糯米蒸蟹 ★  
Market Price 時價
- 49. **Steamed Live Mud Crab**  
清蒸肉蟹  
Market Price 時價
- 50. **Live Mud Crab with Garlic & Butter Sauce**  
蒜子牛油焗肉蟹  
Market Price 時價
- 51. **Live Mud Crab with Curry**  
咖喱煮肉蟹  
Market Price 時價
- 52. **Singapore Style Live Mud Crab**  
星洲煮肉蟹  
Market Price 時價

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53. Braised Live Fish in Chiu Chow Style  
潮式煮魚 ★  
Market Price 时價

Signature Pan Fried  
Fish Head & Tail  
煎焗頭腩



Stir Fried Fish Fillet  
with Vegetable  
翡翠炒班球



54. Live Coral Trout (2 Courses)  
星班兩味 ★  
Market Price 时價



# 海鮮類

SEAFOOD

- 55. **Wok Fried Scallops with Dragonfruit**  
火龍果炒帶子 ★  
\$48.80
- 56. **Signature Sautéed Squid, Shrimps & Vegetables**  
偉洋小炒皇 ★  
\$38.80
- 57. **Deep Fried Prawns with Chinese Red Pepper**  
花椒爆蝦碌  
\$48.80
- 58. **Stir Fried Prawns with Salted Egg Yolk**  
金衣蝦球  
\$42.80
- 59. **Spicy Salt & Pepper Prawns**  
椒鹽蝦球  
\$39.80



- 60. **Stir Fried Prawns with Snow Peas**  
荷豆蝦球  
\$39.80
- 61. **Prawns with XO Sauce with Vermicelli (Hot Pot)**  
xo粉絲蝦球煲  
\$39.80
- 62. **Honey Prawns**  
蜜糖蝦球  
\$39.80
- 63. **Stir Fried Prawns with Scrambled Egg**  
滑蛋蝦球  
\$39.80
- 64. **Stir Fried Prawns with Ginger & Shallots**  
姜蔥蝦球  
\$39.80
- 65. **Stir Fried Prawns with Mayonnaise Sauce**  
沙律明蝦球  
\$42.80
- 66. **Stir Fried Scallop with Ginger & Shallots**  
姜蔥帶子  
\$46.80
- 67. **Stir Fried Scallop with Vegetable**  
翡翠帶子  
\$46.80





# 海鮮類

SEAFOOD

- 68. Grilled Fish Fillet with Thai Sauce  
泰汁燒斑片  
\$36.80
- 69. Stir Fried Fish Fillet with Vegetable  
翡翠石斑片  
\$36.80
- 70. Steamed Fish Fillet with Bean  
Curd & Garlic  
蒜香斑片蒸豆腐  
\$36.80
- 71. Deep Fried Fish Fillet with Sweet  
& Sour Sauce  
五柳石斑片  
\$36.80
- 72. Spicy Salt & Pepper Calamari  
椒鹽鮮魷  
\$33.80
- 73. Stir Fried Seafood Combination  
with Snow Peas  
荷豆海鮮  
\$33.80

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# 鷄鴨類

POULTRY



- 74. Peking Duck (2 Courses)  
北京片皮鴨兩食 (一隻) ★  
\$88.80





- 75. **Signature Fried Pigeon (Whole)**  
招牌紅燒乳鴿 (隻) ★  
\$43.80
- 76. **Crispy Goose (1/4)**  
脆皮燒鵝 (例) ★  
\$28.80
- 77. **Marinated Goose in Chiu Chow Style (Whole)**  
潮州滷水鵝 (隻) ★  
\$118.00
- 78. **Hand-Shredded Free Range Chicken (Whole)**  
海蜇手撕雞 (隻) ★  
\$56.00
- 79. **Roasted Duck (Half)**  
明爐燒鴨 (半隻)  
\$36.80
- 80. **Shantung Chicken (Half)**  
山東雞 (半隻)  
\$27.80
- 81. **Satay Chicken**  
沙爹雞柳  
\$26.80
- 82. **Crispy Skin Chicken (Half)**  
脆皮炸子雞 (半隻)  
\$26.80
- 83. **Special Roasted Chicken (Half)**  
南乳吊燒雞 (半隻)  
\$26.80
- 84. **Steamed Free Range Chicken with Vegetables (Half)**  
菜膽走地雞 (半隻) ★  
\$33.80
- 85. **Boneless Chicken in Lemon Sauce**  
西檸軟雞  
\$26.80
- 86. **Szechuan Chicken**  
四川雞  
\$26.80
- 87. **Braised Chicken with Cashew Nut**  
腰果雞丁 🥜  
\$27.80

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# 煲仔類

HOT POT

- 88. **Sizzled Oyster & Vermicelli with Garlic Sauce** (Half Dozen)  
**金銀蒜粉絲啫生蠔** (半打起) ★  
\$68.80
- 89. **Signature Pan Fried Free Range Chicken with Oyster** (Half of Free Range Chicken with 6 Oysters)  
**走地雞啫生蠔** (半隻雞&6只生蠔) ★  
\$88.80
- 90. **Signature Pan Fried Free Range Chicken with Baby Abalone**  
(Half of Free Range Chicken with 6 Baby Abalone)  
**走地雞啫鮑魚仔** (半隻雞&6只鮑魚仔) ★  
\$88.80
- 91. **Braised Baby Abalone & Wagyu Beef with Sour & Spicy Sauce**  
**酸湯鮑魚仔和牛煲** (6只鮑魚仔)  
\$58.80

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- 92. **Sliced Abalone with Mushrooms & Duck Feet Hot Pot**  
**冬菇鮑魚鴨掌煲**  
\$58.80
- 93. **Sea Cucumber with Mushrooms & Duck Feet Hot Pot**  
**冬菇海參鴨掌煲**  
\$48.80
- 94. **Seafood and Bean Curd Hot Pot**  
**海鮮豆腐煲**  
\$38.80
- 95. **Sizzling Chicken Hot Pot**  
**啫啫雞煲**  
\$32.80
- 96. **Steamed Pork Belly & Taro Hot Pot**  
**香芋扣肉煲**  
\$33.80
- 97. **Salted Fish with Dried Chicken & Bean Curd Hot Pot**  
**鹹魚雞粒豆腐煲**  
\$29.80

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# 豬牛羊類

PORK BEEF & LAMB

- 98. **Stir Fried Beef Steak with Goose Liver Paste**  
法國鵝肝醬和牛粒 ★  
\$36.80
- 99. **Pan Fried Beef Ribs with Goose Liver Paste**  
法國鵝肝醬煎牛仔骨 ★  
\$36.80
- 100. **Signature Stir Fried Beef Steak in Japanese Style**  
招牌清酒和牛粒 ★  
\$36.80
- 101. **Chinese Style Fillet Steak**  
中式煎牛柳  
\$32.80
- 102. **Deep Fried Shredded Beef with Peking Sauce**  
乾燒牛柳絲  
\$32.80
- 103. **Sautéed Fillet Steak with Wasabi**  
芥末牛柳粒  
\$33.80



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- 104. **Sautéed Fillet Steak with Black Pepper**  
黑椒牛柳粒  
\$33.80
- 105. **Sautéed Beef with Vegetables**  
時菜牛肉  
\$32.80
- 106. **Sautéed Beef with Oyster Sauce**  
蠔油牛肉  
\$32.80
- 107. **Szechuan Beef (Hot)**  
四川牛肉  
\$32.80
- 108. **Sweet & Sour Pork with Tropical Fruit**  
鮮什果咕嚕肉 ★  
\$32.80
- 109. **Signature Pan Fried Pork Belly Rib**  
家鄉煎焗排骨 ★  
\$36.80
- 110. **Stir Fried Pork Neck & Beans with XO Sauce**  
XO豬頸肉四季豆  
\$32.80



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# 豬牛羊類

PORK BEEF & LAMB

- 111. **Fried Pork Spare Ribs with Sweet & Sour Sauce**  
菠蘿生炒骨  
\$29.80
- 112. **Special Pork Spare Ribs with Vinegar Sauce**  
鎮江排骨 ★  
\$29.80
- 113. **Fried Pork Spare Ribs with Spicy Salt & Pepper**  
椒鹽排骨  
\$29.80
- 114. **Fried Pork Spare Ribs with Peking Sauce**  
京都焗肉排  
\$29.80
- 115. **Mongolian Lamb**  
蒙古羊肉  
\$29.80



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- 116. **Braised Fish Paste & Fish Dumpling with Vegetables**  
魚皮餃魚滑浸時蔬 ★  
\$32.80
- 117. **Fried Stuffed Lotus with Celery & Black Fungus**  
雲耳荷芹炒讓蓮藕  
\$29.80
- 118. **Two Kind of Seasoned Vegetables with Crab Meat**  
鮮蟹肉扒雙蔬  
\$29.80
- 119. **Steamed Mixed Vegetables with Bamboo Fungus**  
竹筴扒上素  
\$32.80
- 120. **Baked Mixed Vegetables with Portuguese Style**  
葡汁焗時蔬  
\$32.80
- 121. **Sliced Dry Ham with Seasoned Vegetables**  
雲腿扒時蔬  
\$36.80
- 122. **Chinese Broccoli with Oyster Sauce**  
蠔油芥蘭  
\$26.80



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# 蔬豆腐類

VEGETABLE & TOFU



# 蔬食類

VEGETABLE & TOFU

- 123. **Steamed Bean Curd Stuffed with Minced Prawn**  
百花蒸釀豆腐 \$36.80
- 124. **Japanese Bean Curd with Crab & Fish Seed**  
蟹肉玉子豆腐 ★ \$39.80
- 125. **Braised Two Kinds of Mushrooms & Vegetables**  
雙菇扒菜膽 \$32.80
- 126. **Steamed Egg White & Milk with Seafood Combination**  
海棠豆腐 \$32.80
- 127. **Spicy Salt & Pepper Tofu**  
椒鹽豆腐角 \$26.80
- 128. **Braised Pan Fried Bean Curd with Mushroom**  
冬菇紅燒豆腐 \$28.80
- 129. **Peached Vegetables with Oyster Sauce**  
郊外油菜膽 \$28.80
- 130. **Chao Chow Style Deep Fried Bean Curd**  
潮州炸豆腐 \$26.80



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# 飯和麵

RICE & NOODLE

- 131. **Signature Fried Rice**  
招牌炒飯 \$28.80
- 132. **Seafood Combination Fried Rice with Fish Seed**  
海皇魚籽炒飯 ★ \$29.80
- 133. **Food Kin Fried Rice**  
福建炒飯 \$26.80
- 134. **Fried Rice with Chicken & Salted Fish**  
鹹魚雞粒炒飯 \$28.80
- 135. **Fried Rice with Prawn & Chinese Sausage**  
臘味生蝦炒飯 \$29.80
- 136. **Fried Rice with Seafood & Pineapple**  
菠蘿海鮮炒飯 \$29.80
- 137. **Glutious Rice**  
生炒糯米飯 \$28.80
- 138. **Yeung Chow Fried Rice**  
揚州炒飯 \$25.80



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★ = CHEF'S RECOMMENDS  
 = CONTAIN NUTS



- 139. **Fried Noodles with Shredded Pork**  
肉絲炒麵  
\$26.80
- 140. **Fried Noodle with Seafood**  
海鮮炒麵  
\$29.80
- 141. **Braised E-FU Noodles**  
乾燒伊麵  
\$26.80
- 142. **Fried Noodles with Combination**  
什燴炒麵  
\$28.80
- 143. **Fried Rice Noodle with Seafood**  
海鮮炒河  
\$28.80
- 144. **Fried Rice Noodle with Beef**  
乾炒牛河  
\$26.80
- 145. **Fried Rice Noodle with Beef in  
Black Bean Sauce**  
豉椒炒牛河  
\$26.80
- 146. **Fried Rice Noodle with Soya Sauce**  
豉油皇炒河  
\$23.80
- 147. **Singapore Fried Rice Noodle**  
星洲炒米  
\$28.80
- 148. **House Special Fried Rice Noodle**  
家鄉炒米  
\$28.80
- 149. **Steamed / Deep Fried Bun (1/2 doz)**  
饅頭 (半打)  
\$12.00
- 150. **Steamed Rice (Per Person)**  
絲苗白飯 (每位)  
\$3.00



151. **Mango Pudding**  
芒果布丁  
\$9.80



152. **Lotus Custard Bun (1/2 doz)**  
蓮蓉壽包 (半打)  
\$18.00



153. **Mango Pancake**  
芒果班戟  
\$9.80

# 甜品

DESSERT

甜品 DESSERT

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偉洋海鮮酒樓  
SUNNY SEAFOOD RESTURANT

— SINCE 1999 —