

T韋洋海鮮酒樓 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



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







- 7. **San Choy Bow** (4 pieces) **臘味生菜包** (4片) \$32.80
- Roasted BBQ Pork 脆皮燒肉
- BBQ Pork
- **蜜汁叉燒** \$32.80
- 10. **Steamed Oyster with Ginger** & **Shallot** 清蒸生蠔
 Market Price 时價
- □ Chiu Chow Style Oyster Pancake
 潮式煎蠔烙 ★

\$68.80

12. Steamed Scollop with Ginger & Shallot 薑蔥蒸帶子

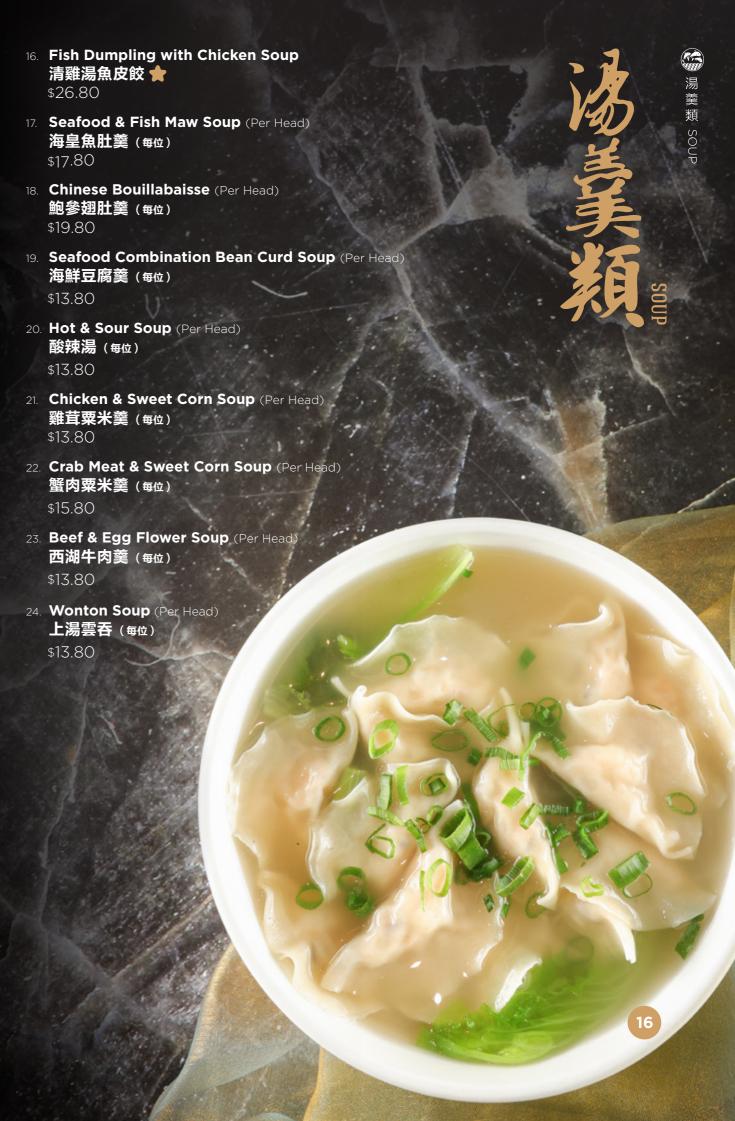
Market Price **时**價

- 13. Steamed Scollop & Vermicelli with XO Sauce XO粉絲蒸帶子
 Market Price 时價
- 14. Steamed Baby Abalone with Ginger & Shallot 薑蔥蒸鮑魚仔
 Market Price 时價
- 15. **Stir Fried PiPi with XO Sauce XO醬炒蜆 ★**Market Price 时價









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

Superior Shark Fin (Per Head) 紅燒大鮑翅(每位)

\$68.80

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) 竹笙大散翅(每位)

\$39.80

Shark Fin Soup with Crab Meat (Per Head) 紅燒蟹肉翅(每位)

\$39.80

Shark Fin Soup with Shredded Chicken (Per Head 紅燒雞絲翅 (每位)

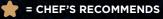
\$32.80

39. **Shark Fin Soup with Fish Maw** (Per Head) 花膠絲鮮鮑翅(每位)

\$23.80













45. **Live King Crab** (2 Courses) 皇帝蟹两食

Market Price 时價

6. Live Mud Crab with Ginger & Shallot 姜蔥焗肉蟹

Market Price 时價

47. Spicy Salt & Pepper Live Mud Crab 椒鹽肉蟹

Market Price 时價

B. Chiu Chow Style Steamed Live **Mud Crab with Sticky Rice** 潮州糯米蒸蟹 🚖

Market Price 时價

49. Steamed Live Mud Crab 清蒸肉蟹

Market Price 时價

- Live Mud Crab with Garlic & **Butter Sauce** 蒜子牛油焗肉蟹 Market Price 时價
- 51. Live Mud Crab with Curry 咖喱煮肉蟹 Market Price 时價
- Singapore Style Live Mud Crab 星洲煮肉蟹 Market Price 时價





= CHEF'S RECOMMENDS



= CONTAIN NUTS





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





- 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) 潮州鹵水鵝 (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
- 87. Braised Chicken with Cashew Nut 腰果雞丁��

= CHEF'S RECOMMENDS

= CONTAIN NUTS







THE PURK BELF & LAMB

Fried Pork Spare Ribs with Sweet & Sour Sauce 菠蘿生炒骨

\$29.80

12. 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



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 竹笙扒上素

\$32.80

120. Baked Mixed Vegetables with Portuguese Style 葡汁焗時蔬

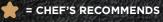
\$32.80

121. Sliced Dry Ham with Seasoned Vegetables 雲腿扒時蔬

\$36.80

122. Chinese Broccoli with Oyster Sauce 蠔油芥蘭











123. Steamed Bean Curd Stuffed with **Minced Prawn** 百花蒸釀豆腐

- 124. Japanese Bean Curd with Crab & Fish Seed 蟹肉玉子豆腐 🛊
- 125. Braised Two Kinds of Mushrooms & Vegetables 雙菇扒菜膽

126. Steamed Egg White & Milk with **Seafood Combination** 海棠豆腐

127. Spicy Salt & Pepper Tofu 椒鹽豆腐角

128. Braised Pan Fried Bean Curd with Mushroom 冬菇紅燒豆腐

129. Peached Vegetables with Oyster Sauce 郊外油菜膽

130. Chao Chow Style Deep Fried **Bean Curd** 潮州炸豆腐 \$26.80





139. Fired 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)

\$12.0C

150. **Steamed Rice** (Per Person) **絲苗白飯** (每位)



