

潮州广州走一回

CANTOPOP & TEOCHEW *Dreams*



- 1. 潮州菜莆棵条**
TEOCHEW FRIED RADISH KWAY TEOW 8/12/16
- 2. 岭南梅菜风味炒饭**
LINGNAN PRESERVED VEGETABLES FRIED RICE 10/15/20
- 3. 台湾破布子炒時蔬**
STIR FRY SEASONAL VEGETABLES WITH PICKLE PLUM CORDIA 12/18/24
- 4. 广式煲仔啫啫鸡**
CANTONESE-STYLE CLAYPOT SIZZLING CHICKEN 14/20/28
- 5. 秘制鲜血蛤**
HOME MADE SPECIALTY SAUCE COCKLES 15
- 6. 陈皮鼓汁炒啦啦**
STIR-FRY LALA WITH TANGERINE PEEL & BLACK BEAN SAUCE 15/22/30
- 7. 广式煲仔豆腐**
CANTONESE-STYLE CLAYPOT TOFU 15/22/30
- 8. 蒜香椒盐苏东**
STIR-FRIED PEPPER SALT & GARLIC SQUID 18/26/36
- 9. 蒜香椒盐明虾**
STIR-FRIED GARLIC & SALT PEPPER MING PRAWN 20/30/40
- 10. 破布子蒸七星斑鱼头**
STEAMED WILD LEOPARD CORAL GROUPEL HEAD WITH PICKLED PLUM CORDIA 58
- 11. 陈皮鼓汁蒸花斑**
STEAMED FLOWER GROUPEL WITH TANGERINE PEEL & BLACK BEAN SAUCE 58/68



繁忙时段，上菜时间大概 45 至 60 分钟左右。敬请谅解

Dear diner, during peak hours/ full-house the waiting time for food is between 45-60 minutes. We seek your understanding and cooperation as our food are prepared and cooked fresh to order.

无10%服务费

价格不包括消费税。Subject to GST. No service charge.

All photos are for illustration purposes only, and may differ when served