



潮庭  
CHIUCHOW  
GARDEN



# 匠 傳 心 承 精 潮 緻 汕 演 鮮 繹 味

## 四十五載匠心，始於一九八一

一九八一年，潮江春於尖沙咀海旁揚帆，將經典潮州手藝帶入現代饕客的視野，至今已成香港具代表性的潮州食府。四十五載時光流轉，我們匠心依舊，承傳著潮州本味與滷水幽香，亦見證了這座城市的餐飲蛻變。

如今，潮庭打破傳統框架，迎來全新重塑。我們在守護經典滷水的同時，巧妙融匯川味麻香與新派料理的巧思，大膽打破菜系界限。從潮菜的鮮甜到川味的麻香，交織出耳目一新的現代味覺層次。

走過一九八一，轉入全新視角，潮庭正為您解構一場超越想像的當代食藝新篇。

## Preserving Chiuchow Flavors Crafted with Modern Elegance

### 45 Years of Culinary Mastery, Since 1981

Established in 1981 on the Tsim Sha Tsui waterfront, Chiuchow Garden Restaurant brought time-honored heritage to modern gourmands, becoming a Hong Kong culinary icon known for its decades-old master stock and authentic flavors.

Today, Chiuchow Garden breaks tradition with a bold rebranding. While safeguarding our classic roots, we masterfully infuse vibrant Sichuan flavors and modern fusion elements, seamlessly blending Chiuchow's delicate sweetness with Sichuan's fiery aroma to transcend culinary boundaries.

# 滷水

CHIUCHOW SOYED SPECIALTY



澄海獅頭鵝滷水拼盤  
Soyed Chenghai Lion-Head Goose Platter

 澄海獅頭鵝滷水拼盤  
(鵝片, 鵝肝, 鵝腸, 鵝掌, 鵝翼, 滷蛋)  
Soyed Chenghai Lion-Head Goose Platter  
(Sliced Goose, Goose Liver, Goose Intestine,  
Goose Web, Wing, Soy Sauce Egg)

\$288 例 Standard

滷水鵝肝

Soyed Goose Liver

\$32 每件 (3件起) pc (Min. 3pcs)

滷水鵝肉

Soyed Goose Meat

\$148 例 Standard

滷水鵝腸

Soyed Goose Intestine

\$128 例 Standard

滷水掌翼

Soyed Goose Wing and Web

\$98 例 Standard

滷水鵝片

Soyed Sliced Goose

\$178 例 Standard

滷水豆腐

Soy-Braised Tofu

\$48 例 Standard

# 前菜

STARTER

七彩芝麻沙蔥  
Sand Chives with Sesame  
and Chopped Bell Peppers



香辣豬蹄  
Pork Trotter Aspic



香辣豬蹄  
Pork Trotter Aspic

\$78 例 Standard

七彩芝麻沙蔥  
Sand Chives with Sesame  
and Chopped Bell Peppers

\$68 例 Standard

麻辣口水雞  
Sichuan-style Poached Chicken  
in Chili Oil

\$88 例 Standard

肉鬆九尊金豆腐  
Deep-Fried Tofu with Pork Floss

\$88 例 Standard

涼拌花螺  
Cold-served Sea Snails

\$108 例 Standard

前菜 STARTER

涼拌花螺  
Cold-served Sea Snails



# 前菜

STARTER

椒鹽九肚魚  
Deep-Fried Bombay Duck with Salt and Pepper  
\$108 例 Standard

 潮式醃油帶子   
Chiuchow-style Marinated Scallops in Chili Oil  
\$168 例 Standard

白灼牛吊龍  
Poached Beef Ribeye  
\$138 例 Standard

 紅酒鵝肝  
Foie Gras Terrine with Red Wine  
\$118 例 Standard

梅羔脆鱔片  
Sliced Crispy White Eel with Plum Sauce  
\$108 例 Standard

紅酒鵝肝  
Foie Gras Terrine with Red Wine



潮式醃油帶子  
Chiuchow-style Marinated Scallops in Chili Oil



白灼牛吊龍  
Poached Beef Ribeye



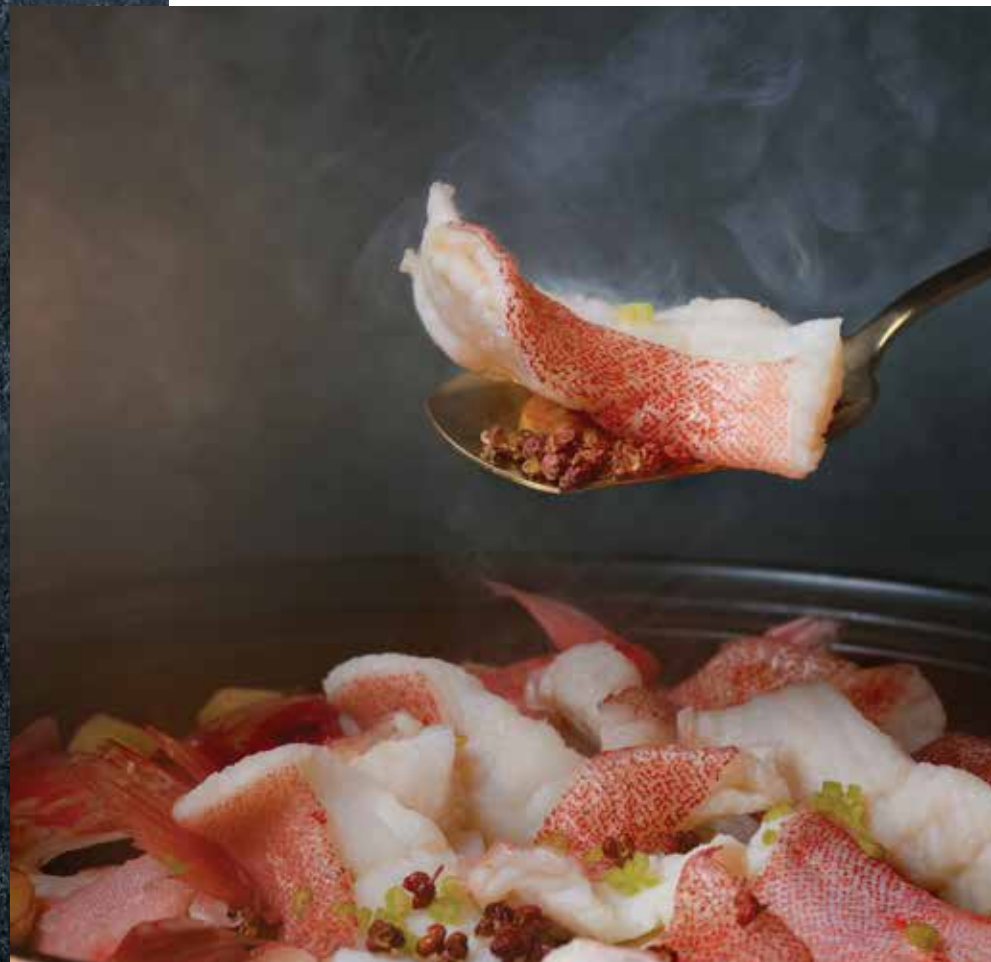
椒鹽九肚魚  
Deep-Fried Bombay Duck  
with Spicy Salt and Pepper



前菜 STARTER



大紅袍油潑東星斑  
Sichuan-style Coral Grouper with Peppercorn Oil



海鮮 SEAFOOD

# 海鮮

SEAFOOD

**推** 大紅袍油潑東星斑   
Sichuan-style Coral Grouper with Peppercorn Oil  
\$368 1條 Tail

汕頭普寧豆醬蒸馬友  
Steamed Threadfin with Shantou Puning Bean Paste  
\$138 1條 Tail

明爐馬友  
Threadfin on Stove  
\$148 1條 Tail

汕頭普寧豆醬蒸馬友  
Steamed Threadfin with Shantou Puning Bean Paste



汕頭海鮮盤 (酸辣)  
Shantou Seafood Platter (Hot and Sour)



# 海鮮

SEAFOOD

## 薑米炒西澳龍蝦

Stir-fried Western Australian Lobster with Minced Ginger

\$588 1隻 pc

## 上湯焗西澳龍蝦

Baked Western Australian Lobster in Supreme Broth  
(另加伊麵 With E-Fu Noodles +\$40)

\$588 1隻 pc

**推** 汕頭海鮮盤配酥脆法包 (香辣 / 酸辣)  
Shantou Seafood Platter with Crispy French Bread (Spicy / Hot and Sour)

\$368 例 Standard

可選: 大 / 中 / 小辣  
Spice level: Mild / Medium / Hot

## 家燒海上鮮

Braised Grouper in Traditional Taizhou Style

\$198 例 Standard



薑米炒西澳龍蝦  
Stir-fried Western Australian Lobster with Minced Ginger

湯 SOUP

青稞米燴海參  
Braised Sea Cucumber with  
Highland Barley

\$78 位 Per person

杏汁花膠白肺茶壺湯  
Double-boiled Pork Lung Soup with  
Fish Maw and Almond Juice in Teapot

\$68 位 Per person

紅燒山瑞裙  
Braised Softshell Turtle Soup

\$78 位 Per person

● 獨享茶壺湯  
Chef's Daily Teapot Selection

\$48 位 Per person





小辣香菜炒潮牛  
Stir-fried Beef Ribeye with  
Pickled Peppers and Coriander



麒麟南澳珠瓜腩片  
Braised Pork Belly with  
Nan'ao Bitter Melon

## 主菜 MAIN DISH

# 主菜

MAIN  
DISH

麒麟南澳珠瓜腩片  
Braised Pork Belly with Nan'ao Bitter Melon

\$108 例 Standard

小辣香菜炒潮牛   
Stir-fried Beef Ribeye with  
Pickled Peppers and Coriander

\$168 例 Standard

 脆皮芝麻雞  
Crispy Sesame Chicken

\$168 1隻 Whole bird



脆皮芝麻雞  
Crispy Sesame Chicken

# 主菜

MAIN  
DISH



威靈頓梅菜肉餅  
Wellington-Style Steamed Pork Patty  
with Preserved Mustard Greens



火焰菠蘿芒果咕嚕肉  
Flambéed Sweet and Sour Pork with  
Pineapple, Mango and Spun Sugar

主菜 MAIN DISH

 威靈頓梅菜肉餅  
Wellington-Style Steamed Pork Patty  
with Preserved Mustard Greens

\$128 例 Standard

 火焰菠蘿芒果咕嚕肉  
Flambéed Sweet and Sour Pork with  
Pineapple, Mango and Spun Sugar

\$108 例 Standard

艇皇肉鬆四季豆  
Wok-Fried String Beans with Pork Floss

\$108 例 Standard

蘿蔔清湯牛雙爽(牛爽腩、牛腩)  
Braised Beef Dual Cuts in Clear Radish Broth  
(Beef Flank with Membrane & Beef Tongue)

\$168 例 Standard

真厲害霸王雞丁  
Sichuan Kung Pao Chicken

\$128 例 Standard

蘿蔔清湯牛雙爽  
Braised Beef Flank with Membrane  
and Beef Tongue with Radish



## 主菜

### MAIN DISH

潮陽鵲巢蝦棗  
Chiuchow-style Deep-fried  
Shrimp Balls in "Bird's Nest"

\$128 例 Standard

汕頭手卷粿肉  
Chiuchow-style Meat Rolls

\$128 例 Standard

川味泡椒蝦球  
Shrimp Balls with Pickled Peppers

\$168 例 Standard

川味水煮鰻魚片  
Sichuan-style Spicy Poached Eel Slices

\$168 例 Standard

砂鍋蝦醬啫啫鯪魚卜  
Sizzling Grass Carp Swim Bladder with Pepper,  
Ginger and Scallions in Claypot

\$188 例 Standard

辣妹水煮牛仔寶  
(牛吊龍、牛腩)  
Spicy Poached Beef Combo  
(Beef Ribeye and Beef Tongue)

\$198 例 Standard

潮陽鵲巢蝦棗  
Chiuchow-style Deep-fried  
Shrimp Balls in "Bird's Nest"



砂鍋蝦醬啫啫鯪魚卜  
Sizzling Grass Carp Swim Bladder with Pepper,  
Ginger and Scallions in Claypot



川味水煮鰻魚片  
Sichuan-style Spicy Poached Eel Slices



# 主菜

MAIN  
DISH

# 主菜

MAIN  
DISH

## 臻味紅燒一品煲

Supreme Braised Abalone,  
Goose Webs and Mushrooms Claypot

\$228 例 Standard

## 鮑汁原隻大花膠

Braised Whole Premium Fish Maw  
in Abalone Sauce

\$588 每隻 Each



鮑汁原隻大花膠  
Braised Whole Premium Fish Maw  
in Abalone Sauce



臻味紅燒一品煲  
Supreme Braised Abalone,  
Goose Webs and Mushrooms Claypot

主菜 MAIN DISH

# 主菜

MAIN  
DISH

## 主菜 MAIN DISH

 稔山珍珠蠔仔餅  
Deep-fried Pearl Oysters with  
Scrambled Eggs

\$108 例 Standard

鹹菜胡椒豬肚煮花甲  
Boiled Clams and Pork Tripe in  
White Pepper and Pickled Vegetables Soup

\$188 例 Standard

稔山珍珠蠔仔餅  
Deep-fried Pearl Oysters with  
Scrambled Eggs



鹹菜胡椒豬肚煮花甲  
Boiled Clams and Pork Tripe in  
White Pepper and Pickled Vegetables Soup



主菜  
MAIN DISH

火焰藤椒牛仔粒  
Flaming Diced Beef with Vine Pepper  
\$188 例 Standard

福州魚餃津菜煲  
Fuzhou Fish Dumplings and  
Tientsin Cabbage in Claypot  
\$128 例 Standard

黑豚排骨春菜煲  
Iberico Pork Ribs and Chinese  
Spring Greens in Claypot  
\$128 例 Standard

沙茶吊龍炒芥蘭  
Wok-Fried Beef Ribeye and  
Chinese Broccoli in Shacha Sauce  
\$148 例 Standard

砂鍋啫啫唐生菜  
Sizzling Stir-Fried Lettuce in Claypot  
\$108 例 Standard

金銀蛋浸沙蔥  
Sand Chives in Golden and  
Silver Egg Broth  
\$118 例 Standard

沙茶吊龍炒芥蘭  
Wok-Fried Beef Ribeye and  
Chinese Broccoli in Shacha Sauce

火焰藤椒牛仔粒  
Flaming Diced Beef with Vine Pepper

主菜

MAIN  
DISH



**推 砂鍋脆米蠔仔泡飯**

Poached Rice with Baby Oysters  
and Crispy Rice in Claypot

\$128 例 Standard

**砂鍋鵝肉粒老菜脯四季豆炒飯**

Fried Rice with Diced Goose,  
Aged Preserved Radish and String Beans in Claypot

\$118 例 Standard

**九層塔欖菜肉碎炒飯**

Fried Rice with Minced Pork, Olive Vegetables  
and Thai Basil

\$108 例 Standard

# 飯 麵

RICE  
NOODLE

砂鍋脆米蠔仔泡飯  
Poached Rice with Baby Oysters  
and Crispy Rice in Claypot

飯麵 RICE. NOODLE



砂鍋鵝肉粒老菜脯四季豆炒飯  
Fried Rice with Diced Goose,  
Aged Preserved Radish and String Beans in Claypot

**潮州海鮮炒麵**

Chiuchow-style Stir-fried Seafood Noodles

\$138 例 Standard

**頭抽乾炒吊龍河**

Stir-fried Rice Noodles with  
Beef Ribeye in Premium Soy Sauce

\$128 例 Standard

**清湯牛爽腩河粉**

Beef Crunchy Flank Flat Rice Noodles  
in Clear Broth

\$68 碗 Bowl

**推 澄海鹵鵝薑蔥油潑麵**

Scallion and Ginger Oil-Poured  
Noodles with Braised Goose

\$138 例 Standard

**鹹菜鯪魚肉炆米粉**

Braised Rice Vermicelli with  
Dace Fish Paste and Pickled Vegetables

\$108 例 Standard

**清湯牛腩米粉**

Beef Tongue Rice Vermicelli in Clear Broth

\$58 碗 Bowl

# 其他收費

## OTHER CHARGES

茶位費（茗茶及開水）  
Tea Charge (Chinese Tea & Hot Water)

大廳  
Main Dining Hall

\$17  
每位 per person

廳房  
VIP Room

\$220  
每席 per table

前菜  
Pre-meal Snacks

\$22  
每碟 per plate

客人如不需前菜，請於前菜上前向店員提出  
If customers do not require pre-meal snacks,  
please notify our staff before it is served

1-5位 persons：  
一碟 one small plate

6-10位 persons：  
二碟 two small plates

11-12位 persons：  
三碟 three small plates

13位或以上 persons or above：

四碟 four small plates

白飯  
Steamed Rice

\$17  
每碗 per bowl

蒜子 / 蒜蓉 / 蒜片 / 香茜  
Garlic / Mashed garlic /  
Sliced garlic / Parsley

\$22  
每小碟 per small plate

青椒絲 / 紅椒絲 / 指天椒  
Shredded Green Chilli /  
Shredded Red chilli / Chilli

\$22  
每小碟 per small plate

檸檬片  
Sliced Lemon

\$22  
每碟 per plate

花生  
Peanut

\$28  
每碟 per plate

壽桃包  
Steamed Longevity Bun

\$72  
半打 half dozen

開瓶費  
Corkage Charge

\$100  
每支 750毫升 per 750ml bottle

蛋糕切餅費  
Cake Cutting Charge  
(美心集團蛋糕除外 Waiver for Cakes of Maxim’s Group)

\$100  
每個 per cake

外賣盒 / 袋 / 即棄膠手套  
Takeaway Box / Bag /  
Disposable Plastic Gloves

\$1  
每個/每對 each/each pair

外賣餐具  
Takeaway Cutlery

\$1  
每套 each set

客人自攜食品  
Self-brought Food Items

費用另議  
to be confirmed

傢俬損壞費 / 場地清潔費  
Furniture Repair Charge /  
Venue Cleaning Charge

費用另議  
to be confirmed

廳房最低消費  
Minimum Charge for VIP Room  
有關在不同場地設宴之最低消費的詳情，請向店員查詢  
For the minimum charge applicable to banquet at  
different venue, please contact our staff for details.

- 另加一服務費  
Plus 10% service charge
- 餐牌以外之其他食品恕不能盡錄，如有任何需要請與店員查詢  
Please contact our staff if items out of menu are needed
- 個別食品如有售罄，敬請見諒  
Items are subject to availability, thank you for your kind understanding.