

潮州打冷 Chao Zhou Cuisine



鹵水獅頭鵝翼
Marinated goose wing,
Chao Zhou style

\$230



鹵水獅頭鵝掌
Marinated goose web,
Chao Zhou style

\$220



鹵水獅頭鵝
Marinated goose meat,
Chao Zhou style

\$200



鹵水五花腩
Marinated pork belly,
Chao Zhou style

\$180



鹵水獅頭鵝頭頸
Marinated goose head and neck,
Chao Zhou style

\$420



涼瓜腩肉煲
Braised pork belly and bitter melon
in claypot, Chao Zhou style

\$165



菜花排骨煲
Braised cauliflower with pork rib and
mushroom in claypot, Chao Zhou style

\$120



春菜排骨煲
Braised spring cabbage with pork ribs in
claypot, Chao Zhou style

\$120



糕燒雙色
Steamed sweet potato and taro with syrup,
Chao Zhou style

\$85

11:00am - 12:00 midnight 供應
Available between 11:00am~12:00 midnight

所有價錢以澳門幣計算及另加 10% 服務費 / All prices are in MOP and subject to 10% service charge

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凍馬友魚飯 **\$280**
Chilled threadfin fish, Chao Zhou style



凍黃花魚飯 **\$280**
Chilled yellow croaker fish,
Chao Zhou style



凍大眼雞魚飯 **\$320**
Chilled bigeye fish, Chao Zhou style



凍立魚飯 **\$280**
Chilled yellowfin seabream fish,
Chao Zhou style



凍巴浪魚飯 **\$280**
Chilled horse mackerel fish,
Chao Zhou style