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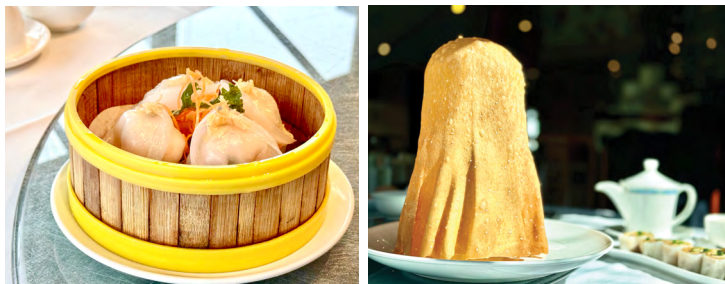
人數

海鮮酒家  
CHIUCHOW SEAFOOD RESTAURANT

### 點心 Dim Sum

- 001  水晶蝦餃皇 大L  
STEAMED SHRIMP DUMPLINGS
- 002  飛魚子燒賣皇 大L  
STEAMED SHRIMP & PORK DUMPLINGS TOPPED WITH TOBIKO
- 003  潮州蒸粉果 中M  
STEAMED DUMPLING WITH PORK, CHINESE CELERY & PEANUTS
- 004  鮮百合瑤柱餃 大L  
STEAMED DUMPLING WITH DRIED SCALLOP & LILY BULB
- 005  潮州牛肉球 小S  
CHIU CHOW STYLE STEAMED BEEF BALLS
- 007  鴛鴦臘腸卷 大L  
STEAMED DOUBLE CHINESE SAUSAGE BUN
- 008  桂林金蒜蒸鳳爪 中M  
STEAMED CHICKEN FEET WITH GARLIC & CHILLI
- 009  香芋梅子蒸排骨 中M  
STEAMED PORK RIBS WITH PRUNE & TARO
- 010  燒汁牛筋肚 大L  
STEAMED BEEF TENDON & TRIPE IN TERIYAKI SAUCE
- 011  野米珍珠糯米雞 中M  
LOTUS LEAF WRAPPED GLUTINOUS RICE FILLED WITH MEAT
- 012  荷塘鮑汁鮮竹卷 中M  
STEAMED BEAN CURD SKIN ROLLS WITH SHRIMP & LOTUS ROOT
- 013  蠔皇叉燒包 中M  
STEAMED B.B.Q. PORK BUN
- 014  爆汁上海小籠包 中M  
STEAMED PORK SOUP BUNS
- 015  一品貴妃包 中M  
BAKED B.B.Q. PORK BUNS
- 016  懷舊蝦多士 大L  
DEEP-FRIED SHRIMP TOAST
- 017  子薑海皇煎蝦餅 特SP  
PAN-FRIED SHRIMP CAKE WITH MEDLEY OF SEAFOOD & GINGER PICKLE
- 018  潮式紅桃粿 中M  
TRADITIONAL CHINESE RED PEACH KUIH
- 019  甘筍汁咸水角 中M  
DEEP-FRIED GLUTINOUS RICE DUMPLING WITH PORK & DICED SHRIMP
- 020  崧子蜂巢芋角 中M  
DEEP-FRIED TARO DUMPLING FILLED WITH PORK & PINE NUTS
- 021  蒜蓉蝦春卷 大L  
DEEP-FRIED SHRIMP SPRING ROLLS
- 022  芝士紫菜卷 特SP  
DEEP-FRIED CHEESY SHRIMP PASTE WRAPPED IN SEAWEED SHEET
- 023  豆苗鮮蝦腐皮卷 特SP  
PAN-FRIED BEAN CURD SKIN ROLL WITH SHRIMP & PEA TIPS

- 024  香煎臘味蘿蔔糕 中M  
PAN-FRIED RADISH CAKE
- 025  煎潮州韭菜粿 小S  
PAN-FRIED CHIU CHOW STYLE CHIVES DUMPLINGS
- 026  炭燒黑椒豬頸脊酥 大L  
BAKED PORK JOWL WITH BLACK PEPPER PASTRY
- 027  椒鹽五味魷魚鬚 特SP  
DEEP-FRIED SQUID TENTACLE WITH HOUSE SEASONING
- 028  飛天咸煎餅 \$16.80  
DEEP FRIED CANTONESE CRISPY DOUGH



### 腸粉 Steamed Rice Rolls

- 029  瑤柱鮮蝦腸粉 特SP  
STEAMED RICE ROLLS WITH SHRIMP & CONPOY
- 030  肉鬆鬼馬炸兩 特SP  
STEAMED RICE ROLL WITH CHINESE DONUT, SHRIMP PASTE TOPPED WITH PORK FLOSS
- 031  混醬布拉腸粉 大L  
STEAMED RICE ROLLS WITH ASSORTED SAUCES
- 032  刮刮牛肉腸粉 大L  
STEAMED RICE ROLLS WITH MINCED BEEF
- 033  菲王豬潤腸粉 大L  
STEAMED RICE ROLL WITH PORK LIVER & CHIVES
- 034  櫻花蝦刮腸粉 大L  
STEAMED RICE ROLLS WITH SAKURA SHRIMP
- 035  蜜汁叉燒鴨潤腸粉 大L  
STEAMED RICE ROLLS WITH B.B. Q PORK & CHINESE LIVER SAUSAGE
- 036  響鈴魚蓉脆竹腸粉 大L  
STEAMED RICE ROLLS WITH FISH PASTE & SOYBEAN



### 甜品 Dessert

- 037  鴛鴦水晶包 大L  
STEAMED CRYSTAL DUMPLINGS FILLED WITH RED BEAN & EGG CUSTARD
- 038  黑芝麻流心包 中M  
STEAMED BLACK SESAME PASTE LAVA BUN
- 039  水牛奶蛋撻 中M  
BAKED MINI EGG TART
- 040  鬆化雞蛋散 中M  
TWISTED CRISPS MADE FROM EGGS
- 041  清心丸綠豆爽 大L  
SWEETENED MUNG BEAN SOUP WITH GINKGO AND JELLY CUBES
- 042  黃金大煎堆 中M  
DEEP-FRIED RED BEAN PASTE SESAME BALLS
- 043  鳳凰流沙包 大L  
STEAMED DUCK YOLKS LAVA BUN
- 044  福果香甜芋泥 大L  
SWEETENED MASHED TARO WITH GINKGO
- 045  勁薑燉奶 中M  
DOUBLE-BOILED MILK CUSTARD WITH GINGER
- 046  香芒布丁 中M  
CHILLED MANGO PUDDING
- 047  杏香馬蹄卷 中M  
WATER CHESTNUT ROLL WITH ALMOND FLAKE

### 粥品/ 湯類 Congee/ Soup

- 048  西菜牛肉粥 \$15.80/碗  
MINCED BEEF & WATERCRESS CONGEE
- 049  家鄉鹹豬骨粥 \$15.80/碗  
SALTED PORK BONE CONGEE
- 050  海鮮粥 \$18.80/碗  
SEAFOOD CONGEE
- 051  鮑魚雞片粥 \$19.80/碗  
CHICKEN & ABALONE CONGEE
- 052  皮蛋瘦肉粥 \$17.80/碗  
THOUSAND-YEAR EGG & SLICED OF PORK CONGEE
- 053  生滾龍躉頭腩粥 \$19.80/碗  
LING COD CONGEE
- 054  花甲肉碎泡飯 \$18.80/碗  
RICE SOUP WITH CLAMS & MINCED PORK



### 潮州滷水 Marinated Chiu Chow Style Meat



- 055  正宗滷水鵝片 \$42.80  
MARINATED GOOSE MEAT (WITH BONE)
- 056  滷水鴨片 \$36.80  
MARINATED DUCK MEAT
- 057  滷水鵝肝 (四件起計) \$15/件pc  
MARINATED GOOSE LIVER (MINIMUM 4 PCS)
- 058  滷水鵝掌鵝翼 \$26.80  
MARINATED GOOSE WEBS AND WINGS
- 059  滷水鵝掌 \$19.80  
MARINATED GOOSE WEBS
- 060  滷水豬耳 \$16.80  
MARINATED PIG'S EAR
- 061  滷水豬大腸 \$16.80  
MARINATED PORK INTESTINE
- 062  滷水五花腩 \$16.80  
MARINATED PORK BELLY
- 063  滷水溫泉蛋 \$3.50/隻pc  
MARINATED SOFT-BOILED EGG
- 064  滷水豆腐 \$5.00/件pc  
MAINATED TOFU
- 065  滷水拼盤 \$33.80  
MARINATED MEAT PLATTER

每位茶或水(五歲以上起計)	\$1.50
Tea / Water Charge per Person (Tea charge for person above 5 years old)	
外賣盒或碗	\$0.75/個pc
Takeaway box or bowl	
開瓶費	\$15/支
Wine Corkage (per bottle)	
餐前小食 Nibble	
花生 Peanut (side dish)	\$3.00/小碟
醬蘿蔔 Pickled Turnip (side dish)	\$5.00/小碟
* 特點 SP \$13.80 * 大點 L \$11.80 * 中點 M \$10.80 * 小點 S \$9.80	

Please inform our staff before placing order for any special dietary requirements.  
如閣下對任何致敏食品成份有疑問或要求，請於下單前諮詢店員。  
Photos on this menu are for reference only; actual dishes may vary.  
本菜單照片僅供參考，實際菜式與照片或有差異。

**傳統名菜**  
Traditional Dishes

- 066  窩燒糯米雞 預定 (pre-order) 全隻 (Whole) \$76.80  
ROASTED CHICKEN WITH GLUTINOUS RICE 半隻 (Half) \$42.80
- 067  荔茸香酥鴨 預定 (pre-order) 半隻 (Half) \$42.80  
DEEP-FRIED DUCK FILLET STUFFED WITH MASHED TARO
- 068  咸檸檬蒸烏頭 \$42.80  
STEAMED FLATHEAD MULLET WITH SALTED LEMON
- 069  豉油皇煎封鯧魚 \$38.80  
PAN-FRIED POMFRET WITH SOY SAUCE
- 070  唐芹豆醬煮黃花魚 \$46.80  
PAN-FRIED YELLOW CROAKER WITH CELERY BEAN PASTE

**潮汕風味**  
Chiu Shau Signature Cuisine

- 071  炸普寧豆腐 \$16.80  
PAN-FRIED PUNING TOFU
- 072  傳統炸蝦棗 \$19.80  
PAN-FRIED SHRIMP MOUSSE WITH PORK
- 073  傳統炸蟹棗 \$24.80  
PAN-FRIED SHRIMP MOUSSE WITH CRAB MEAT WRAPPED IN BEAN SHEET
- 074  潮州煎蠔烙 \$36.80  
PAN-FRIED BABY OYSTER OMELET
- 075  韭菜肉碎菜甫煎蛋 \$22.80  
OMELET WITH MINCED PORK, CHIVES & PRESERVED RADISH
- 076  美極豬手 \$16.80  
BRAISED PIG'S TROTTERS WITH MAGGI SEASONING

**飯麵**  
Rice & Noodle

- 077  砂鍋焗芋頭飯 \$30.80  
FRIED RICE WITH SHRIMP, MINCED PORK & TARO IN CLAY POT
- 078  欖菜肉碎炒飯 \$28.80  
FRIED RICE WITH MINCED PORK & PRESERVED OLIVE VEGETABLE
- 079  生炒糯米飯 \$30.80  
GLUTINOUS RICE WITH CUTE MEAT & CHINESE MUSHROOM
- 080  瑤柱蛋白炒飯 \$34.80  
FRIED RICE WITH DRIED SCALLOP & EGG WHITE
- 081  乾煎糖醋麵 \$29.80  
CRISPY NOODLES ACCOMPANIED WITH SUGAR & VINEGAR
- 082  沙茶牛肉炒粿條 \$30.80  
CHIU CHOW STYLE FRIED RICE NOODLE WITH BEEF & KALE IN SATAY SAUCE
- 083  菜甫芥蘭炒粿條 \$27.80  
FRIED RICE NOODLE WITH PRESERVED RADISH & DICED KALE
- 084  乾炒牛河 \$29.80  
FRIED RICE NOODLE WITH BEEF & BEAN SPROUT
- 085  菜遠牛河 \$29.80  
FRIED RICE NOODLE WITH BEEF & VEGETABLE IN OYSTER SAUCE
- 086  潮汕鹹肉炒麵線 \$30.80  
FRIED NOODLE WITH SALTED PORK BELLY

- 087  錦繡海鮮炒脆麵 \$34.80  
FRIED CRISPY NOODLE WITH SEAFOOD
- 088  鮑魚雞片炒麵 \$43.80  
FRIED CRISPY NOODLE WITH ABALONE & CHICKEN
- 089  牛腩炒麵 \$36.80  
FRIED CRISPY NOODLE WITH BEEF BRISKET
- 090  銀芽豉油皇炒麵 \$24.80  
STIR-FRIED NOODLE WITH BEAN SPROUT IN SOY SAUCE
- 091  味菜涼瓜牛肉煎米粉 \$33.80  
PAN-FRIED CRISPY VERMICELLI WITH SLICED OF BEEF, BITTER GOURD & PRESERVED VEGETABLE
- 092  秘製乾炒米粉 \$30.80  
STIR-FRIED VERMICELLI WITH DRIED SHRIMP & PORK BELLY
- 093  星洲炒米 \$27.80  
STIR-FRIED VERMICELLI SINGAPORE STYLE
- 094  潮州XO醬炒魚麵 \$34.80  
STIR-FRIED FISH NOODLES WITH SPICY XO SAUCE (CHIU CHOW STYLE)
- 095  XO醬炒陳村粉 \$29.80  
STIR-FRIED CHENCHUN RICE SHEETS IN SPICY XO SAUCE
- 096  上湯太子龍蝦生麵 \$54.80  
BRAISED LOBSTER IN SUPERIOR BROTH WITH EGG NOODLE
- 097  生滾太子龍蝦粥 \$53.80  
LIVE LOBSTER CONGEE
- 098  蠔仔肉碎泡飯 \$19.80/碗  
RICE SOUP WITH BABY OYSTER & MINCED PORK
- 099  海皇西施泡飯 \$42.80/碗  
MEDLEY OF SEAFOOD SOUP WITH CRISPY RICE
- 100  潮州手打墨魚丸河粉 \$18.80/碗  
CHIU CHOW STYLE NOODLE SOUP WITH CUTTLFISH BALL
- 101  潮式鹹雞湯米粉 \$17.80/碗  
WHITE MARINADE CHICKEN & VERMICELLI IN SOUP
- 102  柱候牛腩麵 \$16.80/碗  
STEW BEEF BRISKET NOODLE IN SOUP

**特色推介**  
Signature Dishes

- 103  鹹菜胡椒豬肚湯 \$26.80  
DOUBLE-BOILED PORK TRIPE WITH SALTED VEGETABLE SOUP
- 104  沙茶牛肉炒芥蘭 \$29.80  
SAUTEED SLICED OF BEEF WITH KALE IN SATAY SAUCE
- 105  汕頭小炒皇 \$26.80  
STIR-FRIED CHINESE CHIVES WITH DRIED SHRIMP, DRIED OYSTER & YAM BEAN
- 106  蘿蔔春菜排骨煲 (午市) \$24.80  
BRAISED SPRING CABBAGE WITH TURNIP & PORK RIBS IN CLAY POT
- 107  家鄉涼瓜腩肉煲 (午市) \$26.80  
CHIU CHOW STYLE BRAISED PORK BELLY WITH BITTER GOURD
- 108  潮式煎釀豆腐煲 (午市) \$23.80  
PAN-FRIED STUFFED TOFU IN CLAY POT
- 109  潮式鹹雞半隻 (午市) \$25.80  
WHITE MARINADE CHICKEN (HALF BIRD)

**廚點**  
Chef's Special

- 110  金沙豆腐 \$17.80  
DEEP-FRIED MINI TOFU CUBES
- 111  頭抽老虎蝦 \$20.80  
BRAISED PRAWN IN SUPREME SOY
- 112  金沙老虎蝦 \$21.80  
SAUTEED TIGER PRAWN IN SALTED DUCK YOLK SAUCE
- 113  菠蘿咕嚕肉 \$18.80  
SWEET & SOUR PORK
- 114  蒜香排骨 \$19.80  
DEEP-FRIED PORK RIBS WITH GARLIC
- 115  梅膏一字骨 \$20.80  
PORK RIBS IN CHIU CHOW PLUM PASTE
- 116  和風茄子牛柳粒 \$19.80  
SAUTEED DICED BEEF & EGGPLANT (JAPANESE STYLE)
- 117  味菜手撕雞 \$18.80  
HAND SHREDDED PICKLED CHICKEN
- 118  魚腐浸豆苗 \$24.80  
FISH PUFFS & PEA TIPS IN BROTH
- 119  豬油渣生炒菜芯 \$18.80  
STIR-FRIED CHOY SUM WITH PORK LARD RESIDUE
- 120  蒜蓉炒豆苗 \$19.80  
SAUTEED PEA TIPS WITH MINCED GARLIC
- 121  蒜蓉蝦乾蒸茄子 \$18.80  
STEAMED EGGPLANT WITH DRIED SHRIMP & MINCED GARLIC
- 122  雙芹炒藕片 \$18.80  
STIR-FRIED LOTUS ROOTS WITH CELERY
- 123  羔燒南瓜片 \$18.80  
PAN-FRIED SLICED OF PUMPKIN IN SYRUP
- 124  糖醋魚塊 \$18.80  
SWEET & SOUR FISH FILLET
- 125  乾炒南乳齋 \$17.80  
STIR-FRIED VEGETABLES WITH FERMENTED RED BEAN CURD
- 126  陳醋香蘿蔔 \$14.80  
TURNIP IN VINEGAR
- 127  三合炒 (茄子、四季豆、南瓜) \$17.80  
STIR-FRIED EGGPLANT, GREEN BEAN & PUMPKIN
- 128  乾煸四季豆 \$17.80  
SICHUAN DRY-FRIED STRING BEAN
- 129  白灼蒜豉芥蘭葉 \$16.80  
POACHED KALE LEAF WITH GARLIC & FERMENTED BLACK SOYBEAN
- 130  豉汁炒花甲 \$20.80  
SAUTEED CLAMS IN BLACK BEAN SAUCE
- 131  潮式浸花甲 \$20.80  
CLAMS, PEPPER CORN & CHINESE CELERY IN BROTH (CHIU CHOW STYLE)
- 132  柱候牛腩陳村粉 \$22.80  
STEW BEEF BRISKET & CHEN CHUN RICE SHEETS HOT POT



海鮮酒家  
CHIU CHOW SEAFOOD RESTAURANT



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