



偉洋海鮮酒樓

SUNNY SEAFOOD RESTAURANT

— SINCE 1999 —

所有價格已含消費稅
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.

圖片僅供參考，以實物為準

Images shown are for reference only and may not represent actual food presentation

潮州菜

CHIU CHOW STYLE

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
\$58.80
2. **Prawn Dumpling** (Steamed or Fried) (4 pieces)
蝦餃 (四粒)
\$16.80
3. **Dim Sim** (Steamed or Fried) (4 pieces)
燒賣 (四粒) ★
\$16.80
4. **Steamed Crab Xiao Long Bao** (4 pieces)
蟹肉小籠包 (四粒) ★
\$18.80
5. **Chicken Spring Rolls** (4 pieces)
雞絲春卷 (四條)
\$18.80
6. **Deep Fried Milk Custard Roll** (8 pieces)
特色炸鮮奶 (8條) ★
\$28.80

頭盤

ENTREE

頭盤 ENTREE



★ = CHEF'S RECOMMENDS
🌿 = CONTAIN NUTS

7. **Signature Seafood Roll with Chives** (Per Head)
韭皇海鮮春段 (位) ★
 \$28.80

8. **Chiu Chow Seafood Cabbage Rolls** (Per Head)
紹菜海鮮卷 (位) ★
 \$28.80

9. **San Choy Bow** (4 pieces)
臘味生菜包 (4片)
 \$38.80

10. **Roasted BBQ Pork**
脆皮燒肉
 \$32.80

11. **BBQ Pork**
蜜汁叉燒
 \$32.80

12. **Signature Chiu Chow Entree**
潮州四小蝶 ★

Crispy Prawn Rolls/ Crispy Crab Rolls/Crispy Fat Choy Rolls/ Crispy Tofu Rolls
 蝦卷 / 蟹卷 / 發財卷 / 豆腐卷

L: \$328.00

M: \$238.00

S: \$118.00



8



7



12

13. **Steamed Oyster with Ginger & Shallot**
清蒸生蠔

Market Price 時價

14. **Chiu Chow Style Oyster Pancake**
潮式煎蠔烙 ★
 \$68.80

15. **Steamed Scollop with Ginger & Shallot**
薑蔥蒸帶子

Market Price 時價

16. **Steamed Scollop & Vermicelli with XO Sauce**
XO粉絲蒸帶子

Market Price 時價

17. **Steamed Baby Abalone with Ginger & Shallot**
薑蔥蒸鮑魚仔

Market Price 時價

18. **Stir Fried PiPi with XO Sauce**
XO醬炒蜆 ★
 Market Price 時價



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14

★ = CHEF'S RECOMMENDS

🌿 = CONTAIN NUTS

湯羹類



19

19. **Fish Dumpling with Chicken Soup**
清雞湯魚皮餃 ★
\$32.80

20. **Seafood & Fish Maw Soup** (Per Head)
海皇魚肚羹 (每位)
\$19.80

21. **Chinese Bouillabaisse** (Per Head)
鮑參翅肚羹 (每位)
\$23.80

22. **Seafood Combination Bean Curd Soup** (Per Head)
海鮮豆腐羹 (每位)
\$16.80

23. **Hot & Sour Soup** (Per Head)
酸辣湯 (每位)
\$16.80

24. **Chicken & Sweet Corn Soup** (Per Head)
雞茸粟米羹 (每位)
\$16.80

25. **Crab Meat & Sweet Corn Soup** (Per Head)
蟹肉粟米羹 (每位)
\$23.80

26. **Beef & Egg Flower Soup** (Per Head)
西湖牛肉羹 (每位)
\$16.80

27. **Wonton Soup** (Per Head)
上湯雲吞 (每位)
\$16.80



山珍海味

SUPREME SEAFOOD

28. **Superior Shark Fin** (Per Head)
紅燒大鮑翅 (每位)
\$138.00/50g
29. **Braised Superior Shark's Fin with Thin Soup** (Per Head)
高湯大鮑翅 (每位)
\$138.00/50g
30. **Shark Fin with Supreme Soup** (Per Head)
清湯大散翅 (每位)
\$98.00/50g
31. **Shark Fin Soup with Bamboo Fungus** (Per Head)
竹笙大散翅 (每位)
\$88.80

32. **Shark Fin Soup with Crab Meat** (Per Head)
紅燒蟹肉翅 (每位)
\$68.80
33. **Shark Fin Soup with Shredded Chicken** (Per Head)
紅燒雞絲翅 (每位)
\$58.80
34. **Shark Fin Soup with Fish Maw** (Per Head)
花膠絲鮮鮑翅 (每位)
\$58.80



35. **Blanched Sliced Sea Whelk with clear soup**
堂灼螺片
\$68.00/50g



36. **Sea Whelk Cooked in 3 Courses**
响螺三吃



Stew Chicken Soup with Fish Maw and Sliced Sea Whelk
花膠响螺燉竹絲雞
\$268.00/6-8 p.p(M)
\$318.00/10-12p.p(L)

- Stir Fried Sea Whelk with Ginger & Shallot
油浸响螺
\$368.00



Braised Sea Whelk in Brown Sauce
紅燒螺脯
\$188.00

37. **Buddha's Delight
Special Soup** (Per Head)
佛跳牆 (每位)
\$268.00

38. **Braised Sea Cucumber in
Abalone Sauce** (Per Head)
鮑汁扣遼參 (位)
\$88.00

39. **Braised King Fish Maw in
Abalone Sauce** (Per Head)
鮑汁扣花膠皇 (位)
\$138.00

40. **Braised Fish Maw & Sea
Cucumber in Abalone
Sauce** (Per Head)
鮑汁扣花膠遼參 (位)
\$218.00

41. **Signature Stir Fried Sea
Cucumber with XO Sauce**
(Per Head)
XO醬翡翠原條海參 (位)
\$32.80

42. **Stir Fried Sea Cucumber
with Ginger & Shallot**
姜蔥爆海參 ★
\$88.00



鮑魚類

ABALONE



- 43. **Pomegranate Chicken Dumpling with Abalone** (Per Head)
鮑魚菊花石榴雞 (位) ★
\$28.80
- 44. **Sliced Live Abalone in Steamed Bowl**
堂灼游水鮑魚
Market Price 時價
- 45. **Slow Braised Whole Abalone in Premium Oyster Sauce (L/M/S)**
蠔皇原只鮑魚 (大/中/小)
L: \$168.00/M: \$128.00/S: \$88.00 (each)
- 46. **Supreme Dry Abalone in Premium Oyster Sauce (L/M)**
蠔皇扣乾鮑魚 (大/中)
L: \$328.00/M: \$238.00 (each)



43

- 47. **Tempura Baby Abalone**
天婦羅鮑魚仔
Market Price 時價

- 48. **Braised Sliced Abalone with Sea Cucumber**
婆參鮮鮑片
\$88.80

- 49. **Braised Sliced Abalone with Vegetable**
碧綠鮮鮑片
\$83.80



50

- 50. **Scallops Stuffed Fuzzy Squash**
玉環瑤柱脯 ★
\$68.80



46

龍蝦類

LIVE LOBSTER

59



- 51. **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 時價
- 52. **Braised Live Lobster with XO Sauce**
XO醬炒龍蝦
Market Price 時價
- 53. **Braised Live Lobster with Supreme Soup**
上湯龍蝦
Market Price 時價
- 54. **Braised Live Lobster with Ginger & Shallot**
姜蔥龍蝦
Market Price 時價
- 55. **Spicy Salt & Pepper Live Lobster**
椒鹽龍蝦
Market Price 時價
- 56. **Braised Live Lobster with Garlic & Butter Sauce**
蒜子牛油煮龍蝦
Market Price 時價
- 57. **Live Lobster with Curry**
咖哩煮龍蝦
Market Price 時價
- 58. **Live Lobster with Singapore Style**
星洲煮龍蝦
Market Price 時價
- 59. **Stir Fried Live Lobster & Radish Cake with Chiu Chow Style**
潮式蘿蔔糕炒龍蝦 ★

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蟹類

LIVE CRAB

60. **Live King Crab**
(2 Courses)
皇帝蟹兩食
Market Price 時價

61. **Live Mud Crab with
Ginger & Shallot**
姜蔥焗肉蟹
Market Price 時價

62. **Spicy Salt & Pepper
Live Mud Crab**
椒鹽肉蟹
Market Price 時價

63. **Chiu Chow Style Steamed
Live Mud Crab with
Sticky Rice**
潮州糯米蒸蟹 ★
Market Price 時價

64. **Steamed Live Mud Crab**
清蒸肉蟹
Market Price 時價

65. **Live Mud Crab with
Garlic & Butter Sauce**
蒜子牛油焗肉蟹
Market Price 時價

66. **Live Mud Crab with
Curry**
咖喱焗肉蟹
Market Price 時價

67. **Singapore Style Live
Mud Crab**
星洲煮肉蟹
Market Price 時價



63



67

Stir Fried Fish Fillet
with Vegetable
翡翠炒班球



68

Signature Pan Fried
Fish Head & Tail
煎焗頭腩



68

68. **Live Coral Trout**
(2 Courses)
星斑兩味 ★
Market Price 時價

69. **Braised Live Fish in
Chiu Chow Style**
潮式煮魚 ★
Market Price 時價



69

魚類

LIVE FISH

海鮮類

SEAFOOD

70. **Wok Fried Scallops with Dragonfruit**
火龍果炒帶子 ★
\$48.80
71. **Signature Sautéed Squid, Shrimps and Vegetables**
偉洋小炒王 ★
\$38.80
72. **Signature Crispy Prawn with Special Mango Sauce**
潮式香芒蝦球 ★
\$42.80



72

73. **Signature Crispy Prawn with XO Sauce** (Per Head)
XO醬大蝦皇配西蘭花 (位) ★
\$32.80
74. **Stir Fried Prawns with Salted Egg Yolk**
金衣蝦球
\$38.80
75. **Spicy Salt & Pepper Prawns**
椒鹽蝦球
\$38.80
76. **Stir Fried Prawns with Snow Peas**
荷豆蝦球
\$36.80
77. **Prawns with XO Sauce with Vermicelli Hot Pot**
XO粉絲蝦球煲
\$42.80
78. **Honey Prawns**
蜜糖蝦球
\$42.80
79. **Stir Fried Prawns with Scrambled Egg**
滑蛋蝦球
\$38.80
80. **Stir Fried Prawns with Ginger & Shallots**
姜蔥蝦球
\$38.80
81. **Stir Fried Prawns with Mayonnaise Sauce**
沙律明蝦球
\$43.80
82. **Stir Fried Scallop with Ginger & Shallots**
姜蔥帶子
\$46.80
83. **Stir Fried Scallop with Vegetable**
翡翠帶子
\$46.80

★ = CHEF'S RECOMMENDS

🌿 = CONTAIN NUTS



73



70



83



84

71

74

★ = CHEF'S RECOMMENDS

🌿 = CONTAIN NUTS

84. **Signature Pan Fried
Cod Fish (Per Head)**
青芒紅柿煎封銀鱈魚 (位) ★
\$32.80

85. **Grilled Fish Fillet
with Thai Sauce**
泰汁燒斑片
\$38.80

86. **Stir Fried Fish Fillet
with Vegetable**
翡翠石斑片
\$38.80

87. **Steamed Fish Fillet
with Bean Curd & Garlic**
蒜香斑片蒸豆腐
\$38.80

88. **Deep Fried Fish Fillet
with Sweet & Sour Sauce**
五柳石斑片
\$38.80

89. **Signature Baked Squid
Stuffed with Prawn
in XO Sauce**
XO醬燒釀魷魚筒 ★
\$48.80

90. **Spicy Salt & Pepper Calamari**
椒鹽鮮魷
\$36.80

91. **Stir Fried Seafood
Combination with Snow Peas**
荷豆海鮮
\$36.80

89



90



91





92

92. **Peking Duck**
(Whole/2 Courses)
北京片皮鴨二食 (只) ★
\$88.80

93. **Signature Fried Pigeon** (Whole)
招牌紅燒乳鴿 (只) ★
\$53.80

94. **Crispy Goose** (1/4 Whole)
脆皮燒鵝 (1/4只) ★
\$38.80



93

94



95. **Marinated Goose in Chiu Chow Style**
(L/M/S) Whole
潮州鹵水鵝 (大/中/小) 只 ★
\$388.00/\$268.00/\$168.00
96. **Hand-Shredded Free Range Chicken** (Half/Whole)
海蜆手撕雞 (半只/一只) ★
\$43.80/\$87.60

97. **Roasted Duck (Half/Whole)**
明爐燒鴨 (半只/一只)
\$36.80/\$73.60
98. **Shantung Chicken (Half/Whole)**
山東雞 (半只/一只)
\$32.80/\$65.60
99. **Satay Chicken**
沙爹雞柳
\$32.80



100. **Crispy Skin Chicken**
(Half/Whole)
脆皮炸子雞 (半只/一只)
\$32.80/\$65.60

101. **Special Roasted Chicken** (Half/Whole)
南乳吊燒雞 (半只/一只)
\$32.80/\$65.60

102. **Steamed Free Range Chicken with Vegetables** (Half/Whole)
菜膽走地雞 (半只/一只) ★
\$39.80/\$79.60

103. **Boneless Chicken in Lemon Sauce**
西檸軟雞
\$32.80

104. **Szechuan Chicken**
四川雞
\$32.80

105. **Braised Chicken with Cashew Nut**
腰果雞丁
\$33.80



106. **Sizzled Oyster & Vermicelli with Garlic Sauce**
金銀蒜粉絲啫生蠔 ★
\$58.80
107. **Signature Pan Fried Free Range Chicken with Oyster**
走地雞啫生蠔 ★
\$68.80
108. **Signature Pan Fried Free Range Chicken with Baby Abalone**
走地雞啫鮑魚仔 ★
\$88.80
109. **Braised Baby Abalone & Wagyu Beef with Sour & Spicy Sauce**
酸湯鮑魚仔和牛煲
\$88.80



110. **Sliced Abalone with Mushrooms & Duck Feet Hot Pot**
冬菇鮑魚鴨掌煲
\$68.80
111. **Sea Cucumber with Mushrooms & Duck Feet Hot Pot**
冬菇海參鴨掌煲
\$58.80
112. **Seafood and Bean Curd Hot Pot**
海鮮豆腐煲
\$39.80
113. **Sizzling Chicken Hot Pot**
啫啫雞煲
\$38.80
114. **Steamed Pork Belly & Taro Hot Pot**
香芋扣肉煲
\$39.80
115. **Salted Fish with Dried Chicken & Bean Curd Hot Pot**
鹹魚雞粒豆腐煲
\$33.80



豬 | 牛 | 羊
PORK | BEEF & LAMB

116. **Blanched Wagyu Beef with clear soup**
堂灼和牛
\$268.00

117. **Stir Fried Beef Steak with Goose Liver Paste**
法國鵝肝醬和牛粒 ★
\$39.80

118. **Pan Fried Beef Ribs with Goose Liver Paste**
法國鵝肝醬煎牛仔骨 ★
\$39.80

119. **Signature Stir Fried Beef Steak in Japanese Style**
招牌清酒牛柳粒 ★
\$39.80

120. **Chinese Style Fillet Steak**
中式煎牛柳
\$39.80

121. **Deep Fried Shredded Beef with Peking Sauce**
乾燒牛柳絲
\$39.80

122. **Sautéed Fillet Steak with Wasabi**
芥末牛柳粒
\$39.80

123. **Sautéed Fillet Steak with Black Pepper**
黑椒牛柳粒
\$39.80

124. **Sautéed Beef with Vegetables**
時菜牛肉
\$33.80

125. **Sautéed Beef with Oyster Sauce**
蠔油牛肉
\$36.80

126. **Szechuan Beef**
四川牛肉
\$36.80

117

121

118



131



128



119



127. Sweet and Sour Pork

秘制咕嚕肉 ★

\$36.80

128. Signature Pan Fried Pork
Belly Rib

家鄉煎焗排骨 ★

\$36.80

129. Stir Fried Pork Neck and
Beans with XO Sauce

XO豬頸肉四季豆

\$33.80

130. Fried Pork Spare Ribs
with Sweet and Sour Sauce

菠蘿生炒骨

\$33.80

131. Special Pork Spare Ribs
with Vinegar Sauce

鎮江排骨 ★

\$33.80

132. Fried Pork Spare Ribs
with Spicy Salt and Pepper

椒鹽排骨

\$33.80

133. Fried Pork Spare Ribs
with Peking Sauce

京都焗肉排

\$33.80

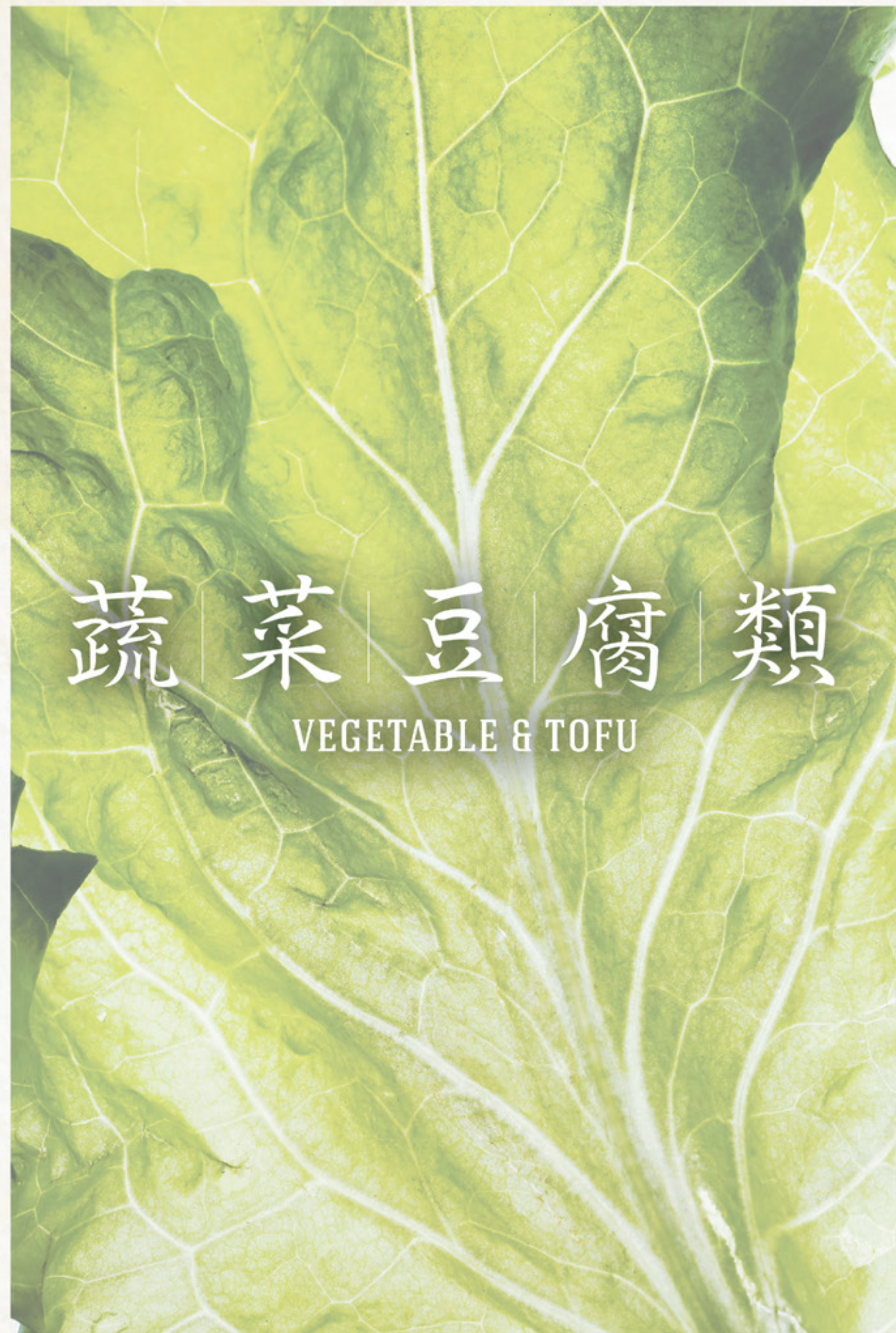
134. Mongolian Lamb

蒙古羊肉

\$33.80

蔬|菜|豆|腐|類

VEGETABLE & TOFU





135. **Stir Fried Broccoli in Typhoon Style**
避風塘有機椰菜花 ★
\$38.80
136. **Braised Fish Paste and Fish Dumpling with Vegetables**
魚皮餃魚滑浸時蔬 ★
\$42.80
137. **Fried Stuffed Lotus with Celery & Black Fungus**
雲耳荷芹炒釀蓮藕
\$32.80
138. **Seasoned Vegetables with Mushroom**
鮮雙菇扒時蔬
\$32.80
139. **Steamed Mixed Vegetables with Bamboo Fungus**
竹筴扒上素
\$36.80
140. **Baked Mixed Vegetables with Portuguese Style**
葡汁焗時蔬
\$36.80
141. **Sliced Dry Ham with Seasoned Vegetables**
雲腿扒時蔬
\$39.80
142. **Chinese Broccoli with Oyster Sauce**
蠔油芥蘭
\$ 28.80
143. **Steamed Bean Curd Stuffed with Minced Prawn**
百花蒸釀豆腐
\$38.80
144. **Japanese Bean Curd with Crab & Fish Seed**
蟹肉玉子豆腐 ★
\$43.80
145. **Braised Two Kinds of Mushrooms & Vegetables**
雙菇扒菜膽
\$33.80

146. **Steamed Egg White & Milk with Seafood Combination**
海棠豆腐
\$36.80
147. **Spicy Salt and Pepper Tofu**
椒鹽豆腐角
\$28.80
148. **Braised Pan Fried Bean Curd with Mushroom**
冬菇紅燒豆腐
\$29.80
149. **Peached Vegetables with Oyster Sauce**
郊外油菜膽
\$28.80
150. **Chiu Chow Style Deep Fried Bean Curd**
潮州炸豆腐
\$28.80





飯 | 和 | 麵

RICE & NOODLE





151

151. **Signature Fried Rice**
招牌炒飯
\$29.80

152. **Seafood Combination Fried Rice with Fish Seed**
海皇魚仔炒飯 ★
\$33.80

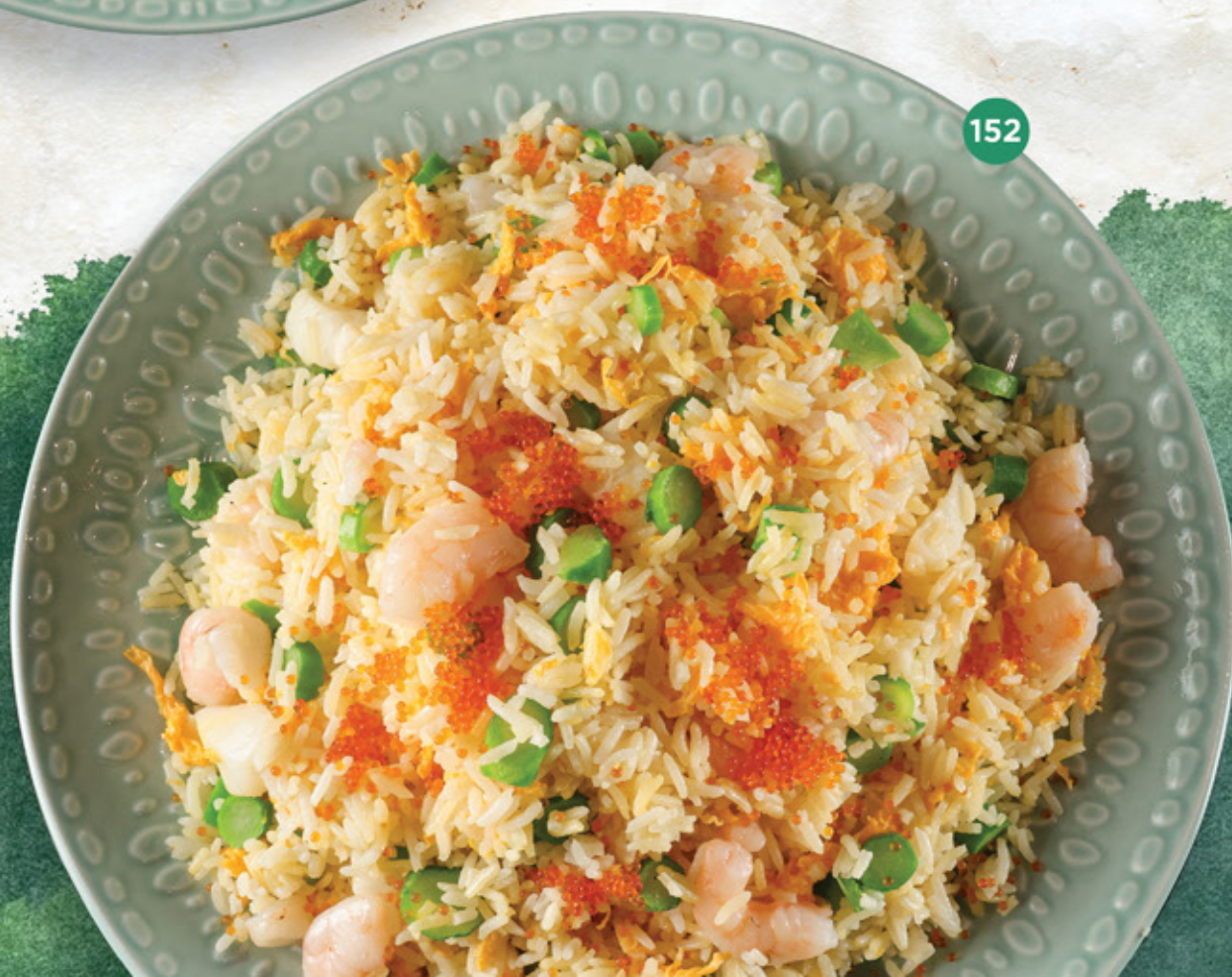
153. **Food Kin Fried Rice**
福建炒飯
\$32.80

154. **Fried Rice with Chicken and Salted Fish**
鹹魚雞粒炒飯
\$32.80

155. **Fried Rice with Prawn and Chinese Sausage**
臘味生蝦炒飯
\$36.80

156. **Fried Rice with Seafood and Pineapple**
菠蘿海鮮炒飯
\$32.80

157. **Glutious Rice**
生炒糯米飯
\$32.80



152

158. **Yeung Chow Fried Rice**
揚州炒飯
\$29.80

159. **Fried Noodles with Shredded Pork**
肉絲炒麵
\$29.80

160. **Fried Noodle with Seafood**
海鮮炒麵
\$32.80

161. **Braised E-FU Noodles**
乾燒伊麵
\$29.80

162. **Fried Noodles with Combination**
雜燴炒麵
\$32.80

163. **Fried Rice Noodle with Seafood**
海鮮炒河
\$32.80

164. **Fried Rice Noodle with Beef**
乾炒牛河
\$29.80

165. **Fried Rice Noodle with Beef in Black Bean Sauce**
豉椒炒牛河
\$29.80



164



160

166. **Fried Rice Noodle with Soya Sauce**
豉油皇炒河
\$26.80

167. **Singapore Fried Rice Noodle**
星洲炒米
\$32.80

168. **House Special Fried Rice Noodle**
家鄉炒米
\$32.80

169. **Steamed/Deep Fried Bun (1/2 doz)**
饅頭 (半打)
\$18.00

170. **Steamed Rice (Per Head)**
絲苗白飯 (位)
\$3.00



171. **Bird's Nest Stew** (Per Head)
Almond/Coconut Milk/
Aged Dried Tangerine Peel
燕窩 (位) 杏仁/椰汁/陳年陳皮
\$88.00

172. **Almond Tea with Egg White**
(Per Head)
蛋白杏仁茶 (位) ★
\$12.00

173. **Osmanthus Jelly** (Per Head)
枸杞圓肉桂花糕 (位) ★
\$12.00

174. **Sweet Mung Bean Soup**
(Per Head)
清心丸綠豆爽 (位) ★
\$12.00

175. **Chiu Chow Yam Block**
in Sandy Sugar
反沙芋件 ★
\$38.80

176. **Chiu Chow Yam Paste with**
Gingko (Per Head)
白果芋泥 (位) ★
\$16.80

172



173



174



176



171



- 177 **Chiu Chow Sweet Potato Crispy Pastry Dumpling**
(Sesame/Peanut/Coconut Slice)(each)
潮式番薯油角 (内含芝麻/花生/椰丝) (个) ★ 🥜
\$4.50
178. **Lotus Custard Bun** (1/2 doz)
蓮蓉壽包 (半打) ★
\$21.00
179. **Mango Pudding**
芒果布丁
\$11.80
180. **Mango Pancake**
芒果班戟
\$11.80



游水海鮮

LIVE SEAFOOD

Lobster 龍蝦

Lobster 龍蝦
Lobster Sashimi 龍蝦刺身
N.S.W Lobster 本地青龍蝦

Market Price 時價
Market Price 時價
Market Price 時價

Crab 蟹

Mud Crab 泥蟹
Lucky Crab 黃金蟹
King Crab 皇帝蟹

Market Price 時價
Market Price 時價
Market Price 時價

Live Fish 游水魚

Coral Trout 星斑
Large Coral Trout 大星斑
Extra Large Coral Trout 特大星斑
Morwong Fish 三刀
Parrot Fish 青衣
Murry Cod 鱸斑
Jade Perch 玉鱸
Silver Perch 銀鱸
Barramundi 盲鱔

Market Price 時價
Market Price 時價
Market Price 時價
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Market Price 時價
Market Price 時價
Market Price 時價
Market Price 時價

Abalone 鮑魚

Green Lip Abalone 青邊鮑
Black Lip Abalone 黑邊鮑
Mini Abalone 珍珠鮑

Market Price 時價
Market Price 時價
Market Price 時價

Oyster 生蠔
Jumbo Oyster 巨蠔
Scallop 帶子
Live Pigi(Clams) 無沙蜆
Eel 白鱈
Live Prawns 游水蝦

Market Price 時價
Market Price 時價
Market Price 時價
Market Price 時價
Market Price 時價
Market Price 時價

新鮮時令蔬菜

VEGETABLE

Chinese Broccoli 芥蘭
Shanghai Pak Choi 小棠菜
Pak Choi 白菜苗
Chinese Lettuce 唐生菜
Eggplant 茄瓜
Linzhi Mushroom 靈芝菇
Snowbean 荷豆

Flowering Cabbage 菜心
A-Choy 油麥菜
Bean Sprouts 豆苗
Round Lettuce 西生菜
Bitter Melon 涼瓜
Enoki Mushroom 鮮金菇
Sugar Pea 蜜豆

Spanich 菠菜
Amaranth 莧菜
Mustard Green 芥菜苗
Watercress 西洋菜
Fuffa 勝瓜
Abalone Mushroom 鮑魚菇
Green Beans 四季豆

Tung Choi 通菜
Glebionis Coronaria 唐好
Broccoli 西蘭花
Fresh Mushrooms 鮮冬菇
Golden Oyster Mushroom 珊瑚菇

INHERITING CLASSIC AND INGENUITY

傳承經典 一世匠心

茶葉

CHINESE TEA

Cover Charge/Per Head
茶位费 \$3

Shou Mei 壽眉
Pu'Er 普洱
Tie Guan Yin 鐵觀音
Jasmine 茉莉花
Chrysanthemum 菊花

功夫茶

CHINESE KUNG FU TEA

Cover Charge/Per Head
茶位费 \$6

Shou Mei 壽眉
Pu'Er 普洱
Tie Guan Yin 鐵觀音
Da Hong Pao 大紅袍
Lapsang Souchong 小紅種
Jasmine 茉莉花
Chrysanthemum 菊花
Phoenix Dan Chong 鳳凰單叢

自帶茶 \$10/桌 Bring Your Own Tea \$10/Table
自帶酒 \$20/瓶 Bring Your Own Alcohol \$20/Bottle

額外加 Extra :

Egg Noodle/E-Fu Noodle/Sticker Rice
蛋麵/伊麵/粉絲/糯米飯 \$20

Radish Cake 蘿蔔糕 \$25

Salted Egg York 鹹蛋黃 \$20



偉洋海鮮酒樓
SUNNY SEAFOOD RESTAURANT

— SINCE 1999 —