



SI YAN

潮州菜

TEOCHIEW DINING



司宴，取自「司者，掌也」之意，不止于设宴，更是一种潮州待客之道。
坚守潮州传统手艺，讲究食材本味，尤以潮汕海鲜见长。

SI YAN, inspired by the idea of dedicating ourselves to the art of hosting, reflects the Teochew tradition of hospitality and sharing. Rooted in traditional craftsmanship and guided by a respect for natural flavours, we are best known for our selection of premium seafood from the Chaoshan region.

司宴招牌菜

SI YAN SIGNATURES



S

潮州生腌红膏蟹（预定）

Teochew Marinated Red Cream Mud Crab
(Advance Order)

选用红膏饱满的肉蟹，以特制酱料腌制八小时以上，让酱香慢慢渗入蟹肉与蟹膏之中。由于需要时间入味，此菜需提前预订。

Fresh roe crab is marinated for over eight hours in a special house-made sauce, allowing flavours to fully develop. Advance order is required.

\$14 / 每100克 PER 100G



S

熟醉黄膏蟹（预定）

Chilled Drunken Yellow Cream Crab
(Advance Order)

选用膏黄饱满的肉蟹，以花雕酒及特制醉卤浸制入味。酒香慢慢渗入蟹肉与蟹膏之中，保留鲜甜之余，更添浓郁层次，冰镇享用风味更佳。

Roe crab marinated in a house-made wine brine, allowing the flavours to slowly infuse into the crab meat and roe while preserving its natural sweetness.

\$14 / 每100克 PER 100G



S

石锅招牌潮州鱼翅

Signature Teochew Style Shark's Fin in Supreme Broth
served in Japanese Stone Pot

按照传统潮州做法，细选的上等鱼翅搭配浓郁的上汤，盛装于石锅中持续加热，保温锁鲜。鱼翅口感润滑富胶质，汤底香醇厚实。

Carefully selected shark fin paired with a richly crafted supreme broth, served in a hot stone pot that retains heat and locks in freshness.

\$128 每位./PERSON
大排翅 Premium Shark's Fin 100g

\$58 每位./PERSON
中鲍翅 Superior Shark's Fin 75g

图片只供参考。价格未包括服务费(堂食)与消费税。以上标明价格为例，中份为1.5倍，大份为2倍。
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司宴招牌菜

SI YAN SIGNATURES



S

顺德鱼生（预定）

Shunde Yusheng (Advance Order)
(Sliced Raw Seafood with Classic Pairings)

司宴延续传统顺德鱼生的经典吃法，
将选用的海鲜细切成薄片。
客人可选择黄尾鱼、西刀鱼、三文鱼
或西澳龙虾作为主料，

佐以白萝卜丝、红萝卜丝、大葱丝、姜丝、
风柑叶、洋葱丝、蒜片、腌制芥头、花
生及薄脆。淋上酱油与花生油拌匀，呈现
丰富的顺德风味。

Si Yan continues the tradition of Shunde Yusheng, delicately
slicing the selected seafood to highlight its silky texture.

Choose from Yellowtail Fish, Whitefin Wolf Herring, Salmon
or Western Australian rock lobster, served with traditional
aromatics, pickles, peanuts and crispy crackers. Tossed with
soy sauce and peanut oil before serving, it offers an authentic
balance of freshness, fragrance and crunch.

\$88 / 黄尾鱼 / 西刀鱼 / 三文鱼
Yellowtail Fish / Wolf Herring / Salmon

\$时价

 / 西澳龙虾
SEASONAL Western Australian Rock Lobster



S

潮式脆蚝煎

Teochew Style Crispy Oyster Omelette

不同于常见的松散式蚝煎，
司宴将蚝煎香煎成整片金黄薄脆。
外层酥脆，内里软糯饱满的丰富口感，
每一口都能品尝海鲜的鲜甜。

Si Yan's signature omelette is pan-fried whole into
a golden crispy sheet, offering a distinctive take on
the traditional loose-style preparation.

Crisp on the outside and soft yet satisfyingly
chewy within. Guests may choose between plump
fresh oysters or succulent prawns.

\$24 / 例 REGULAR

制作需时至少30分钟，请耐心等待。
Please allow at least 30 minutes preparation time.

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司宴招牌菜

SI YAN SIGNATURES



S

养生猪肚凤梨甘榜鸡汤（预定）

Double-Boiled Pineapple Kampong Chicken Soup with Pig Stomach (Advance Order)

采用以凤梨酵素喂养、无催生剂饲养的凤梨甘榜鸡，将整副猪肚放入鸡腹内一同慢炖。鸡肉的鲜甜与猪肚的香气慢慢融入汤中，汤头清润浓郁，喝起来格外顺口暖胃。

Made with pineapple enzyme-fed kampong chicken raised without growth hormones. Whole pig stomach is placed inside the chicken and slow-simmered for a rich yet comforting soup.

\$98 / 4 位 / 4 persons



S

龙井烟熏凤梨甘榜鸡（预定）

Longjing Tea-Smoked Pineapple Kampong Chicken (Advance Order)

采用以凤梨酵素喂养、无催生剂饲养的凤梨甘榜鸡，肉质细嫩自然鲜甜。上桌前以龙井茶叶烟熏，并撒上香脆炸龙井茶叶，茶香与淡淡凤梨清甜层层交融。

Made with pineapple enzyme-fed kampong chicken raised without growth hormones. Smoked with Longjing tea leaves and topped with crispy fried tea leaves for an aromatic tea-forward finish.

\$68 / 全只 WHOLE



S

西班牙黑毛猪叉烧拌红酒雪梨

Iberico Pork Char Siew with Red Wine Snow Pear

选用油花分布均匀的西班牙黑毛猪制作叉烧。经过腌制与烧制后，外层带微微焦糖香，肉质柔嫩多汁，肥而不腻，是许多客人必点的经典烧味。

Made with premium Iberico pork, known for its marbling and tenderness. Roasted until lightly caramelised, delivering juicy texture and rich flavour.

\$28 / 例 REGULAR

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司宴招牌菜 SI YAN SIGNATURES



S

15年老菜脯蒸笋壳鱼

Steamed Marble Goby with 15-Year Vintage Turnip

十五年陈化老菜脯经过岁月沉淀，除了咸香，更带出自然回甘。与肉质细嫩的笋壳鱼同蒸，让鱼鲜与菜脯香气互相融合，味道清爽却不单调。

Steamed with 15-year aged vintage turnip, bringing savoury depth and natural sweetness that complements the delicate marble goby.

\$14 / 每100克 PER 100G



S

XO酱15年老菜脯猪油渣炒河粉

Wok-Fried 15 Years Vintage Turnip Hor Fun with Crispy Pork Lard and XO Sauce

这道菜最讲究的是锅气。河粉以猛火快炒，炒出微焦香气与锅气，搭配爽脆芥兰和XO酱的鲜香，每一口都带着热锅现炒的香气。

Hor Fun are wok-fried over high heat to achieve a smoky wok aroma, paired with crunchy kailan and savoury XO sauce.

\$28 / 例 REGULAR



S

鲍汁脆皮海参扣日本花菇

Crispy Sea Cucumber with Japanese Mushrooms in Abalone Sauce

精选海参炸至外层酥香、内里软糯，佐以肥厚日本花菇及浓郁鲍汁慢火焖制，鲜香醇厚，层次丰富。

Crispy on the outside and tender within, the sea cucumber is braised with plump Japanese mushrooms in a rich abalone sauce for a savoury and deeply satisfying finish.

\$34 / 每位 PERSON

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开胃小菜

APPETIZERS



S 潮式猪脚冻

Traditional Teochew
Pork Trotter Jelly

\$16

/ 每份 SERVING



S 潮州手工五香肉枣

Teochew Handmade Pork Roll

\$14

/ 每份 SERVING



S

潮式冻食马友鱼

Si Yan Signature Chilled
Teochew Threadfin Fish

\$32

/ 每份 SERVING

胡麻酱冰菜

Chilled Ice Plant with
Sesame Dressing

\$14

/ 每份 SERVING

醋香云耳拌海蜇头

Chilled Jellyfish and Black
Fungus with Black Vinegar

\$14

/ 每份 SERVING

潮式手打虾丸

Teochew Handmade
Prawn Ball (4pcs)

\$18

/ 每份 SERVING

鲍汁凤爪

Stewed Chicken Claw
with Abalone Sauce

\$14

/ 每份 SERVING

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S

香煎鹅肝蓝莓酱
拌黑鱼子 (预定4位起)

Pan-Fried Foie Gras with Blueberry
Sauce and Caviar (Advance Order)
Minimum 4 pax

\$ 52 / 每位 / PERSON



肉松脆日本茄子 S

Crispy Fried Japanese Egg Plant
Tossed with Pork Floss

\$ 16

/ 每份 SERVING

XO酱15年老菜脯
炒萝卜糕 S

Stir-Fried XO Carrot Cake with
15 Years Vintage Turnip

\$ 16

/ 每份 SERVING

辣子/椒盐鸡软骨

Crispy Chicken Cartilage in
Sichuan Style / Salt and Pepper

\$ 18

/ 每份 SERVING



冰川茄子 S

Glazed Fried Eggplant

\$ 16

/ 每份 SERVING

椒盐香脆白饭鱼

Crispy White Bait with Pepper
& Salt

\$ 14

/ 每份 SERVING

脆皮黄金鱼皮

Salted Egg Yolk Crispy Fish Skin

\$ 14

/ 每份 SERVING

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生食生腌 RAW & MARINATED



S

生腌西澳洲龙虾 (预定)

Marinated Australian Western Rock Lobster in Teochew Style (Advance Order)

选用即日处理的活鲜澳洲龙虾，精心调配的酱汁轻腌45分钟，使肉质渗透鲜香而不腥，入口甘甜鲜美、层次分明。从海鲜处理到上桌不超过一小时，确保极致新鲜。此菜为提前预订品项，以确保食材最佳状态。

Freshly prepared with premium live Western Australian Lobster, delicately marinated for 45 minutes to enhance its natural sweetness and firm, silky texture. Prepared daily upon order and served within an hour to preserve peak freshness.

\$23 / 每100克 PER 100G

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潮式冻黄膏蟹（预定）
Chilled Yellow Cream Crab in Teochew Style
(Advance Order)

\$14 / 每100克 PER 100G

潮州生腌红膏蟹（预定）
Teochew Marinated Red Cream Mud Crab
(Advance Order)

\$14 / 每100克 PER 100G

熟醉黄膏蟹（预定）
Chilled Drunken Yellow Cream Crab
(Advance Order)

\$14 / 每100克 PER 100G

潮汕生腌血蛤
Teochew Style Raw Marinated Blood Cockles

\$24 / 例 REGULAR

生腌三文鱼（预定）
Raw Marinated Salmon (Advance Order)

\$28 / 例 REGULAR

生腌生中虾
Marinated Live Prawn (minimum 300g)

\$12 / 每100克 PER 100G

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烧味 ROASTED SELECTION



S

西班牙黑毛猪叉烧 拌红酒雪梨

Iberico Pork Char Siew with
Red Wine Snow Pear

选用油花分布均匀的西班牙黑毛猪制作叉烧。经过腌制与烧制后，外层带微微焦糖香，肉质柔嫩多汁，肥而不腻，是许多客人必点的经典烧味。

Made with premium Iberico pork, known for its marbling and tenderness. Roasted until lightly caramelised, delivering juicy texture and rich flavour.

\$ **28** / 例 REGULAR



S

潮式片斩乳猪 (预定)

Teochew Style Roasted Suckling Pig
(Advance Order)

选用乳猪烧至外皮金黄酥脆，再以潮州传统方式片皮上桌。乳猪皮薄香脆，肉质细嫩。

Roasted until the skin turns golden and crisp, the suckling pig is carefully sliced and served in traditional Teochew style.

\$ **338** / 每只 WHOLE

潮式卤水

TEOCHEW BRAISED

S

潮州卤香爱尔兰肥鸭

Teochew Braised Irish Fat Duck

爱尔兰肥鸭油脂分布均匀，肉质比一般鸭肉更加细嫩丰厚。以传统潮州卤水慢慢卤制入味，既保留鸭肉香气，也让每一口更加软嫩多汁。

Irish fat duck is prized for its rich flavour, tender meat and balanced fat content. Slowly braised in Teochew master stock until fully infused.

\$ 98

每只 WHOLE

\$ 49

半只 HALF

\$ 27

例 REGULAR

潮汕卤水双拼盘

Braised Duo Combination in Teochew Style

\$ 32

/ 小 SMALL

\$ 48

/ 中 MEDIUM

\$ 64

/ 大 LARGE

潮汕卤水三拼盘

Braised Trio Combination in Teochew Style

\$ 38

/ 小 SMALL

\$ 57

/ 中 MEDIUM

\$ 76

/ 大 LARGE

潮式卤香四点金 S

Teochew Braised Pork Trotters and Tendons

\$ 26

/ 每份 REGULAR

卤香法国鹅肝 (预定) S

Braised French Foie Gras (Advance Order)

\$时价

SEASONAL

/ 每份 REGULAR

卤香五花肉

Braised Sliced Pork Belly

\$ 16

/ 每份 REGULAR

卤香牛展

Braised Beef Shank

\$ 20

/ 每份 REGULAR

卤香分蹄

Braised Sliced Pork Knuckle

\$ 16

/ 每份 REGULAR

卤香墨鱼片 S

Braised Sliced Octopus

\$ 20

/ 每份 REGULAR

卤香大肠

Braised Pig Intestine

\$ 18

/ 每份 REGULAR

卤香豆腐

Braised Beancurd

\$ 6

/ 每份 REGULAR

卤香猪耳

Braised Pig's Ear

\$ 16

/ 每份 REGULAR

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汤品 SOUPS



养生猪肚凤梨甘榜鸡汤 **\$**
Double-Boiled Pineapple Kampong Chicken
Soup with Pig Stomach (Advance Order)

\$98 / 4 位 / 4 PERSON

潮州芋头津白斑球鱼汤 **\$**
Teochew Grouper Fillet Fish Soup
with Yam and White Cabbage

\$32 / 每位 / PERSON

瑤柱花胶翅骨汤
Shark's Cartilage Soup with
Fish Maw and Conpoy

\$38 / 每位 / PERSON

石锅花胶瑤柱浓鸡汤 **\$**
Fish Maw and Conpoy in Chicken Broth
Serve in a Hot Stone Pot

\$42 / 每位 / PERSON

蟹肉鱼鳔羹
Crab Meat with Fish Maw Broth

\$19.8 / 每位 / PERSON

螺头炖鸡汤
Double Boiled Sea Whelk with Chicken Soup

\$32 / 每位 / PERSON

上汤北菇竹笙汤 (素食)
Double Boiled Bamboo Pith and
Shiitake Mushroom Soup (Vegetarian)

\$19.8 / 每位 / PERSON

鱼翅

SHARK'S FIN



大排翅	\$ 128
Premium Shark's Fin	100克 /100g

中鲍翅	\$ 58
Superior Shark's Fin	75克 /75g

石锅招牌潮州鱼翅 **S**

Signature Teochew Style Shark's Fin in
Supreme Broth served in Japanese Stone Pot / 每位 / PERSON

潮式甫鱼蟹肉干捞翅 **S**

Stir-Fried Superior Shark's Fin with
Crab Meat and Flatfish / 每位 / PERSON

鲨鱼骨炖鱼翅

Shark's Fin in Shark's Cartilage Soup / 每位 / PERSON

原盅鸡炖鱼翅

Double-boiled Shark's Fin Soup
with Chicken / 每位 / PERSON

浓鸡汤胡椒猪肚酿翅 (预定) **S**

Braised Shark's Fin in Superior Chicken Broth
with Pig's Stomach (Advance Order) / 4位 / 4 PERSON

鲍鱼

ABALONE



鲍汁10头南非干鲍 **S**

Braised 10-Head Dried African
Abalone in Abalone Sauce

\$168 / 每件 / *PIECE*

鲍汁扣3头澳洲鲍鱼

Braised 3-Head Australian Abalone in
Abalone Sauce

\$62 / 每件 / *PIECE*

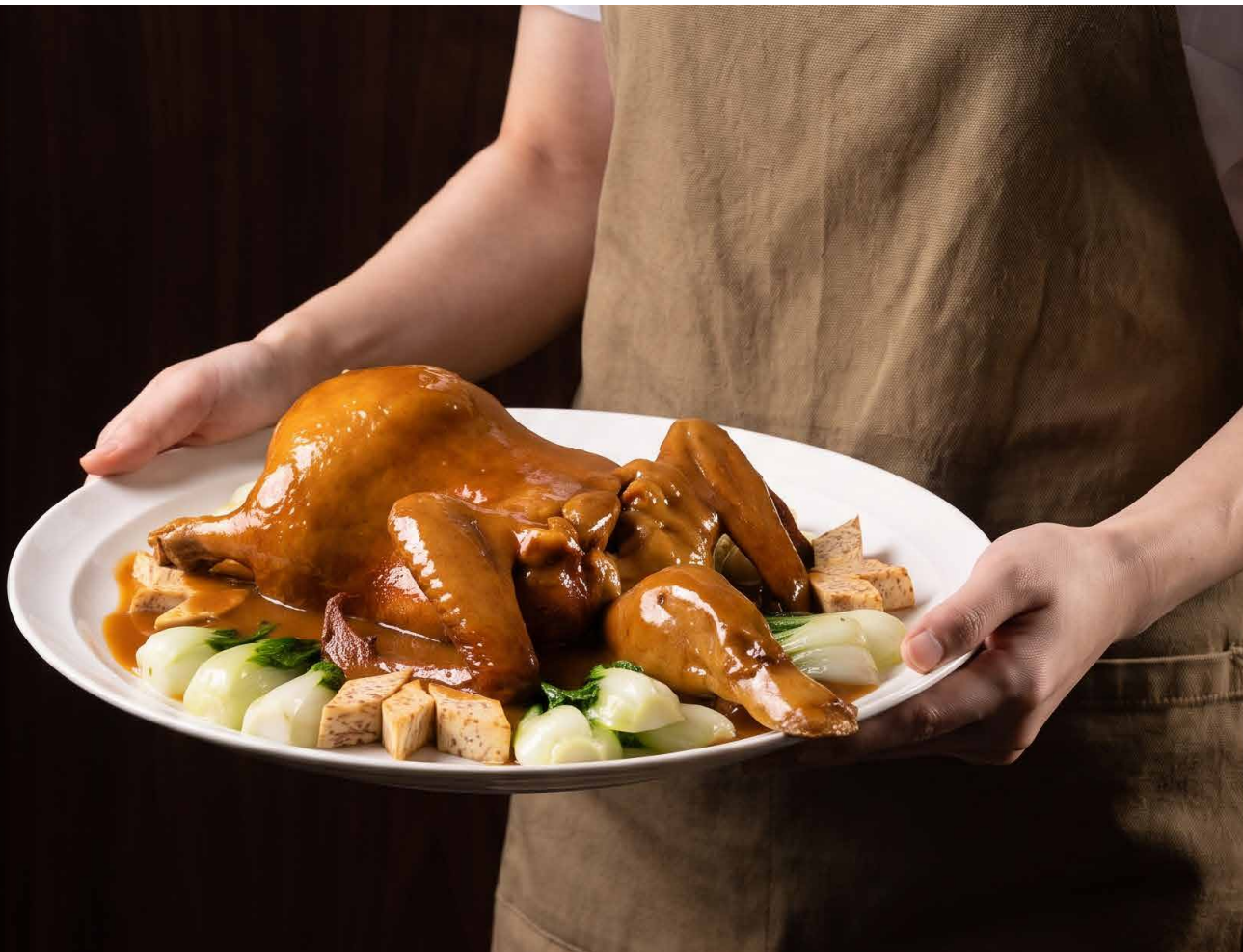
鲍汁扣5头澳洲鲍鱼

Braised 5-Head Australian Abalone in
Abalone Sauce

\$32 / 每件 / *PIECE*

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海味 SEA TREASURE



潮式海味八宝鸭 (预定) \$

Teochew Eight Treasures Duck with Premium Seafood Delicacies (Advance Order)

\$148

/ 每只 / WHOLE

包罗万有 \$

(5头鲍鱼,干贝,鹅掌,海参,花胶)

\$118

/ 每位 / PERSON

Braised 5-Head Abalone with Conpoy, Goose Web, Sea Cucumber and Fish Maw in Abalone Sauce

鲍汁扣原条辽参

Braised Hokkaido Sea Cucumber with Abalone Sauce

\$58

/ 每位 / PERSON

鲍汁扣花胶皇 (提前2天预定)

Braised Superior Fish Maw in Abalone Sauce (Advance Order 2 days)

\$128

/ 每位 / PERSON

鲍汁脆皮海参扣日本花菇 \$

Crispy Sea Cucumber with Japanese Mushrooms in Abalone Sauce

\$34

/ 每件 / PERSON

鲍汁花胶

Braised Deluxe Fish Maw in Abalone Sauce

\$30

/ 每件 / PIECE

葱烤虾籽海参 \$

Grilled Sea Cucumber with Dried Shrimps and Scallion

\$30

/ 每位 / PERSON

鲍汁鹅掌

Braised Goose Web in Abalone Sauce

\$18

/ 每件 / PIECE

鲍汁猪婆海参

Braised Superior Sea Cucumber in Abalone Sauce

\$30

/ 每件 / PIECE

鲍汁原粒瑶柱

Braised Whole Conpoy in Abalone Sauce

\$8

/ 每件 / PIECE

黑白胡椒粉丝鹅掌煲 (4只)

Braised Goose Web with Vermicelli in Black and White Pepper (4 pieces)

\$68

/ 例 REGULAR

鲍汁日本花菇

Braised Whole Japanese Mushroom in Abalone Sauce

\$6

/ 每件 / PIECE

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鱼类 FISH



野生忘不了鱼皇 (预定)
Wild Empurau Fish (Advance Order)

\$时价
SEASONAL / 每100克 / 100G

野生黑金巴丁鱼皇 (预定) **\$**
Wild Black Gold Patin Fish (Advance Order)

\$时价
SEASONAL / 每100克 / 100G

老鼠斑 (预定) **\$ 50**
Humpback Grouper (Advance Order) / 每100克 / 100G

东星斑 **\$ 20**
Coral Trout Grouper / 每100克 / 100G

多宝鱼 (预定) **\$ 18**
Turbot Fish (Advance Order) / 每100克 / 100G

老虎斑 **\$ 14**
Tiger Grouper / 每100克 / 100G

笋壳鱼 **\$ 14**
Marble Goby / 每100克 / 100G

龙虎斑 **\$ 14**
Dragon-Tiger Grouper / 每100克 / 100G

煮法 COOKING METHOD

清蒸

Steamed With Superior Soya Sauce

S 潮式蒸

Steamed Teochew Style with Plums, Preserved Vegetables and Tomatoes

S 15年老菜脯蒸

Steamed with 15 Years Vintage Turnip

凉瓜豆根焖

Stewed with Bitter Gourd and Bean Dough

黄椒蒸

Steamed with Yellow Lantern Chilli Sauce

剁椒蒸

Steamed with Diced Chili

S 生啫黄椒酱

Claypot with Yellow Lantern Chilli Sauce

油浸

Deep-Fried with Supreme Soya Sauce



生猛海鲜

LIVE SEAFOOD



阿拉斯加帝王蟹 (预定)

Alaska King Crab (Advance Order) / 每100克 / 100G

\$时价
SEASONAL

澳洲大龙虾

Australian Lobster / 每100克 / 100G

\$时价
SEASONAL

西澳龙虾

Australian Western Rock Lobster / 每100克 / 100G

\$ 23

煮法

COOKING METHOD

刺身

Sashimi

潮式冻食 S

Teochew Style Chilled

蒜蓉开边

Steamed with Minced Garlic & Vermicelli

姜葱炒

Stir Fried with Ginger and Scallion

鸡油花雕蒸 S

Steamed with Chinese Wine

斯里兰卡大肉蟹 (预定)

Sri Lanka Crab (Advance Order)

\$ 16

/ 每100克 / 100G

煮法

COOKING METHOD

避风塘

Stir Fried in Hong Kong Typhoon Shelter Style

黑胡椒

Black Pepper

星洲辣椒大肉蟹 S

Singapore Style Chilli Crab



图片只供参考。价格未包括服务费(堂食)与消费税。
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生猛海鲜

LIVE SEAFOOD



加拿大象拔蚌 (预定)

Canadian Geoduck Clam
(Advance order)

\$时价

SEASONAL

/ 每100克 / 100G

煮法

COOKING METHOD

刺身

Sashimi

堂灼

Poached in Superior Stock



蒜蓉粉丝蒸苏格兰竹蚌 (支)

Steamed Scottish Bamboo Clam with
Minced Garlic and Vermicelli

\$ 20

/ 每支 / PIECE

XO酱芦笋炒苏格兰竹蚌 (最少2支)

Stir-Fried with Asparagus & XO Sauce
(Minimum 2 pieces)

\$ 22

/ 每支 / PIECE

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虾类 PRAWN



潮式八宝炒虾球 8

Teochew Style Stir-Fried Prawn with Assorted Vegetables and Cashew Nuts

\$ **34** / 例 / REGULAR

黄金焗虾球

Crispy Fried Prawn tossed with Salted Egg Yolk

\$ **34** / 例 / REGULAR

鲜芦筍炒蝦球

Sautéed Prawn with Asparagus

\$ **34** / 例 / REGULAR

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虾类 PRAWN



生中虾 (300克起)
Live Prawn (minimum order 300g)

\$ 12
/ 每100克 / 100G

煮法 COOKING METHOD

蒜蓉开边
Steamed with Minced Garlic

白灼
Poached

S 豉油皇干煎
Stir-Fried with HK Soya Sauce

椒盐
Deep-Fried with Pepper
and Salt

麦片
Cereal Prawn

精美海鲜

SEAFOOD



S

潮式脆蚝煎

Teochew Style Crispy Oyster Omelette

不同于常见的松散式蚝煎，
司宴将蚝煎香煎成整片金黄薄脆。
外层酥脆，内里软糯饱满的丰富口感，
每一口都能品尝海鲜的鲜甜。

Si Yan's signature omelette is pan-fried whole into a golden crispy sheet, offering a distinctive take on the traditional loose-style preparation.

Crisp on the outside and soft yet satisfyingly chewy within. Guests may choose between plump fresh oysters or succulent prawns.

\$24 / 例 REGULAR

制作需时至少30分钟，请耐心等待。
Please allow at least 30 minutes preparation time.

S

潮式脆虾煎

Teochew Style Crispy Shrimp Omelette

\$26

/ 例 / REGULAR

S

潮式鲜虾水瓜烙

Teochew Style Crispy Luffa Pancake with Prawns

\$26

/ 例 / REGULAR

S

潮式豆角煎虾饼 (6件)

Teochew Style Pan Fried Prawn Cake with Long Beans (6 pieces)

\$34

/ 例 / REGULAR



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XO酱鲜百合芦笋炒带子 S

Stir-Fried Scallop with Lily Bulbs
and Asparagus in XO Sauce

\$ 52 / 例 / REGULAR

方鱼韭黄炒带子

Stir-Fried Scallop with Chive and Flatfish

\$ 52 / 例 / REGULAR

石锅干葱爆斑球 S

Stir-Fried Grouper Fillet with Dry
Scallion in Japanese Stone Pot

\$ 52 / 例 / REGULAR

锦绣火腿蛋白蒸鳕鱼

Steamed Cod Fish with Egg White
and Chinese Ham

\$ 34 / 每位 / PERSON

松露香煎银鳕鱼

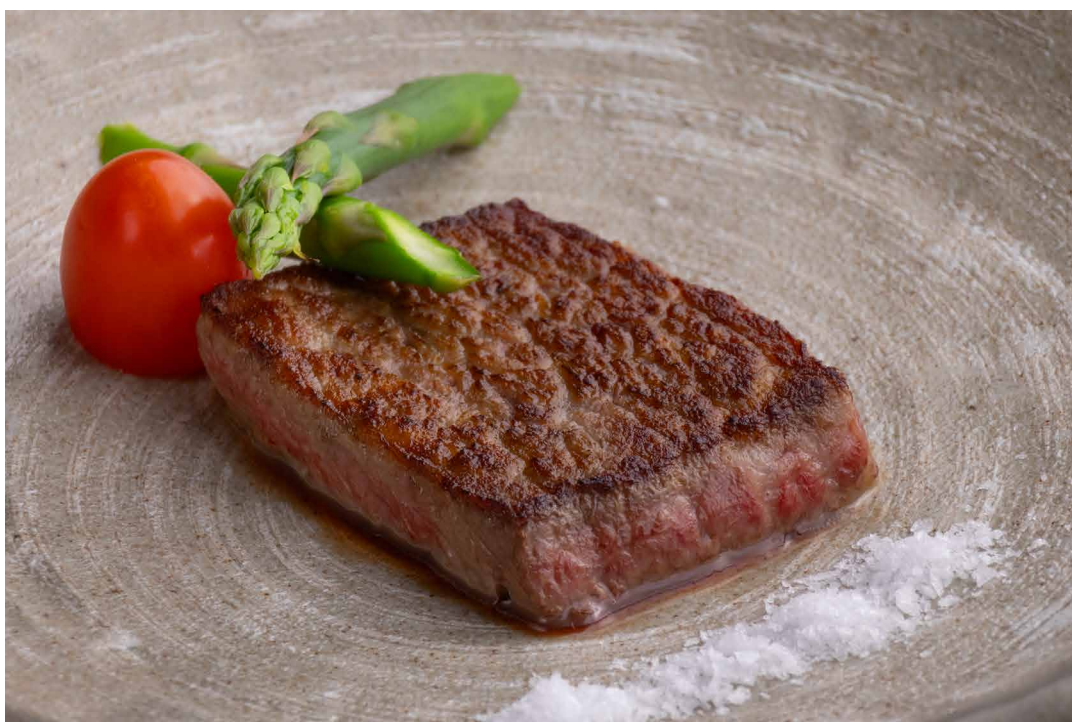
Pan-Fried Cod Fillet with Truffle Sauce

\$ 34 / 每位 / PERSON

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牛肉类

BEEF



S

香煎海盐神户A5和牛 (100G)

\$ 70

Pan-Fried Japanese A5 Wagyu Beef with Sea Salt

/ 每位 / PERSON

S

黑松露煎A5和牛 (100G)

\$ 70

Pan-Fried Japanese A5 Wagyu Beef with
Black Truffle Sauce

/ 每位 / PERSON

图片仅供参考。价格未包括服务费(堂食)与消费税。

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S

蒜片炒牛柳粒

Stir Fried Diced Beef Cube with
Garlic Flake

黑胡椒炒牛柳粒

Stir Fried Diced Beef Cube with
Black Pepper Sauce

青花椒炒牛柳粒

Stir Fried Diced Beef Cube with
Green Peppercorn

\$128 / A5 和牛 / A5 Japanese Wagyu

\$48 / 美国肥牛 / US Angus Beef

S

红焖牛肋骨

Braised Angus Beef Short Rib

\$24

/ 每位 / PERSON

鲜野菌炒美国肥牛片

Stir-Fried Sliced Angus Beef
with Mushrooms

\$43

/ 例 / REGULAR

芥兰炒美国肥牛片

Stir-Fried Sliced Angus Beef
with HK Kailan

\$43

/ 例 / REGULAR

猪禽类

PORK & CHICKEN



S

龙井烟熏凤梨甘榜鸡 (预定)

Longjing Tea-Smoked Pineapple
Kampong Chicken (Advance Order)

采用以凤梨酵素喂养、无催生剂饲养的凤梨甘榜鸡，肉质细嫩自然鲜甜。上桌前以龙井茶叶烟熏，并撒上香脆炸龙井茶叶，茶香与淡淡凤梨清甜层层交融。

Made with pineapple enzyme-fed kampong chicken raised without growth hormones. Smoked with Longjing tea leaves and topped with crispy fried tea leaves for an aromatic tea-forward finish.

\$68 / 全只 WHOLE



沙姜水晶盐鸡

Steamed Salted Kampong Chicken
with Sand Ginger

\$68 / 全只 WHOLE

\$36 / 半只 HALF

鲍鱼日本花菇焖土鸡煲 S

Stewed Kampong Chicken in Claypot with Abalone
and Japanese Mushrooms

\$52

/ 例 / REGULAR

图片只供参考。价格未包括服务费(堂食)与消费税。

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潮式梅子一支骨 **\$**
Teochew Style Pork Ribs with Plum Sauce

\$ 26
/ 每位 / PERSON

京葱黑豚肉 **\$**
Stir-Fried Kurobuta Pork with Scallion

\$ 42
/ 例 / REGULAR

青花椒炒黑豚肉
Stir-Fried Kurobuta Pork with Green Peppercorn

\$ 42
/ 例 / REGULAR

虾酱黑豚肉油麦菜
Stir-Fried Iberico Pork with Lettuce in Shrimp Paste

\$ 34
/ 例 / REGULAR

潮式白玉凉瓜排骨煲 **\$**
Braised Pork Ribs with White Bitter Melon

\$ 28
/ 例 / REGULAR

荔枝咕咾肉
Sweet and Sour Pork with Lychee

\$ 28
/ 例 / REGULAR



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豆腐、蛋、蔬菜 TOFU, EGG & VEGETABLES



S

司宴自制三菇菠菜豆腐

Braised Homemade Spinach Tofu with Trio Mushroom in Si Yan Style

\$ **30** / 例 REGULAR



S

普宁豆酱炒白菜苗

Stir Fried Baby Chinese Cabbage with Puning Bean paste in Teochew Style

\$ **24** / 例 REGULAR



潮州四宝蔬

Teochew Four Treasures Vegetables

\$ **26** / 例 REGULAR

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司宴招牌小炒皇 **\$**

Si Yan Signature Stir Fried Assorted Vegetable in Teochew Style

\$ 28

/ 例 / REGULAR

海参粒豆腐煲

Diced Sea Cucumber Tofu in Casserole

\$ 36

/ 例 / REGULAR

鱼腐鱼鳔焖津白菜鱼汤煲

Braised Mashed Fish Tofu and Dried Fish Maw with Chinese Cabbage in Fish Broth

\$ 34

/ 例 / REGULAR

海鲜豆腐煲

Braised Tofu with Seafood in Casserole

\$ 30

/ 例 / REGULAR

菜脯煎蛋

Preserved Radish Omelette

\$ 22

/ 例 / REGULAR

上汤金银蛋苋菜

Poached Chinese Spinach with Trio Egg in Superior Stock

\$ 26

/ 例 / REGULAR

姜蒜生虾爆丝瓜 **\$**

Wok Fried Luffa with Fresh Prawns, Garlic and Ginger

\$ 28

/ 例 / REGULAR

鹅肝炒四季豆苗

Stir-Fried French Beans with Foie Gras

\$ 38

/ 例 / REGULAR

榄菜肉松炒四季豆苗

Stir Fried French Bean with Minced Pork and Preserved Olive Vegetable

\$ 26

/ 例 / REGULAR

鼎湖上素

Braised Mixed Fungus with Mushroom and Bamboo Pith

\$ 26

/ 例 / REGULAR

上汤干贝大芥菜

Mustard Green with Dried Scallops in Superior Broth

\$ 28

/ 例 / REGULAR

方鱼炒大芥菜 **\$**

Stir Fried Mustard Greens with Dried Flatfish

\$ 26

/ 例 / REGULAR

蟹肉鱼鳔焖大芥菜 **\$**

Braised Mustard Greens with Crab Meat and Fish Maw

\$ 28

/ 例 / REGULAR

雪菜灵芝菇炒香莴笋 **\$**

Stir-Fried Lettuce Stem with Ling Zhi Mushroom and Preserved Vegetable

\$ 26

/ 例 / REGULAR

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主食 MAIN



S

XO酱15年老菜脯 猪油渣炒河粉

Wok-Fried 15 Years Vintage Turnip
Hor Fun with Crispy Pork Lard
and XO Sauce

这道菜最讲究的是锅气。
河粉以猛火快炒，炒出微焦
香气与锅气，搭配爽脆芥兰和XO酱的鲜香，
每一口都带着热锅现炒的香气。

*Hor Fun are wok-fried over high heat to
achieve a smoky wok aroma, paired with
crunchy kailan and savoury XO sauce.*

\$ **28** / 例 REGULAR



潮州糖醋面

Crispy Noodle serve with Black
Vinegar and Sugar in Teochew Style

\$ **28** / 例 REGULAR

制作需时至少40分钟，请耐心等待。
Please allow at least 40 minutes preparation time.

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潮式鲜虾脆米泡饭 (8只) **\$ 58**
Teochew Style Fresh Prawn Poached
Rice with Crispy Rice (8 pieces) / 4位 / 4 PERSON

港式砂煲腊味饭 (预定) **\$ 78**
Hong Kong Style Claypot Rice with
Chinese Sausage (Advance order) / 4位 / 4 PERSON

潮式芋头海鲜炒饭 **\$ 34**
Teochew Style Seafood Fried Rice
with Taro / 例 / REGULAR

蛋白瑤柱蟹肉炒饭 **\$ 34**
Egg White Fried Rice with Crab
Meat and Dried Conpoy / 例 / REGULAR

扬州炒饭 **\$ 26**
Yang Zhou Fried Rice / 例 / REGULAR

黑松露A5和牛崧炒饭 **\$ 34**
A5 Wagyu Minced Beef Fried Rice with
Black Truffle / 例 / REGULAR

上汤三丝汤生面 (素食) **\$ 14**
Noodle with Vegetable in Superior Stock
(Vegetarian) / 位 / PERSON

潮式海鲜炒面线 **\$ 32**
Teochew Style Fried Seafood Mee Sua / 例 / REGULAR

海鲜烩伊面 **\$ 34**
Braised Ee-Fu Noodles with Seafood / 例 / REGULAR

XO酱开边西澳龙虾烩面卜 **\$ 42**
Stewed Australian Rock Lobster with
Mee Pok Noodle in XO Sauce / 每位 / PERSON

蒸/炸馒头 (4颗起) **\$ 1.8**
Deep Fried / Steamed Man To
(Minimum 4 Pieces) / 每颗 / PIECE



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甜品

DESSERT



潮州福果芋泥 S

Teochew Yam Paste with
Ginkgo Nuts and Coconut Milk

\$ 9

/ 每位 / PERSON



潮州福果绿豆爽配油条

Tau Suan with You Tiao in
Teochew Style

\$ 9

/ 每位 / PERSON

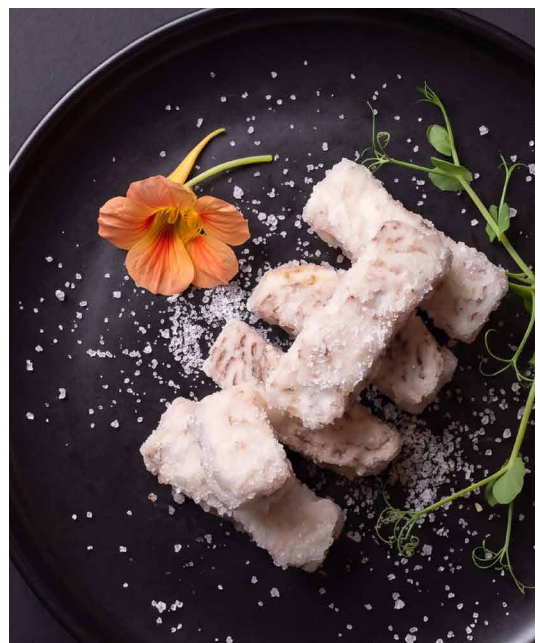


羔烧三宝 S

Steamed Sweetened Taro, Sweet
Potato and Pumpkin with Ginkgo Nuts

\$ 18

/ 例 REGULAR



反沙芋条 (8件)

Teochew Style Sugar-Coated
Yam (8pcs)

\$ 18

/ 例 REGULAR

制作需时至少30分钟，请耐心等待。
Please allow at least 30 minutes preparation time.



潮式清甜汤桃胶 (热/冷)
Teochew Style Sweet Soup with Peach Gum (Hot/Chilled)

\$ 8
/ 每位 / PERSON

芦荟话梅香茅冻
Chilled Aloe Vera and Lemongrass Jelly in Sour Plum

\$ 8
/ 每位 / PERSON

杨枝甘露
Chilled Mango Sago with Pomelo

\$ 8
/ 每位 / PERSON

现磨杏仁茶
Handmade Almond Cream

\$ 8
/ 每位 / PERSON

现磨杏汁官燕
Double Boiled Supreme Bird's Nest with Almond Cream

\$ 68
/ 每位 / PERSON

冰花炖官燕
Double Boiled Supreme Bird's Nest with Rock Sugar

\$ 68
/ 每位 / PERSON

枸杞桂花糕 (3件)
Chilled Osmanthus Jelly (3pc)

\$ 5
/ 例 REGULAR

椰子冰淇淋黑糯米
Black Glutinous Rice topped with Coconut Ice Cream

\$ 9
/ 每位 / PERSON

水果拼盘
Mixed Fruit Platter

\$ 7
/ 每位 / PERSON

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茶

TEA

铁观音

Tie Guan Yin

\$ 3.8

/ 每位 / PERSON

糯米普洱

Puer Glutinous Rice Tea

\$ 3.8

/ 每位 / PERSON

菊花

Chrysanthemum

\$ 3.8

/ 每位 / PERSON

香片茶

Jasmine Tea

\$ 3.8

/ 每位 / PERSON

菊普

Chrysanthemum Puer Tea

\$ 3.8

/ 每位 / PERSON

啤酒

BEER

虎牌啤酒

Tiger Beer

\$ 13

/ 每罐 / CAN

青岛啤酒

Tsingtao Beer

\$ 13

/ 每罐 / CAN

朝日啤酒

Asahi Super Dry

\$ 13

/ 每罐 / CAN

其他

OTHERS

普娜天然矿泉水

Acqua Panna Mineral Water

\$ 7

/ 500ML

圣沛黎洛气泡水

San Pellegrino Sparkling Water

\$ 7

/ 500ML

新鲜果汁(橙汁 / 西瓜 / 青苹果)

Fresh Juice (Orange/Watermelon/Green Apple)

\$ 7

/ GLASS

可乐 / 零度可乐 / 雪碧 / 苏打水

Coke / Coke Zero / Sprite / Soda Water

\$ 7

/ GLASS

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