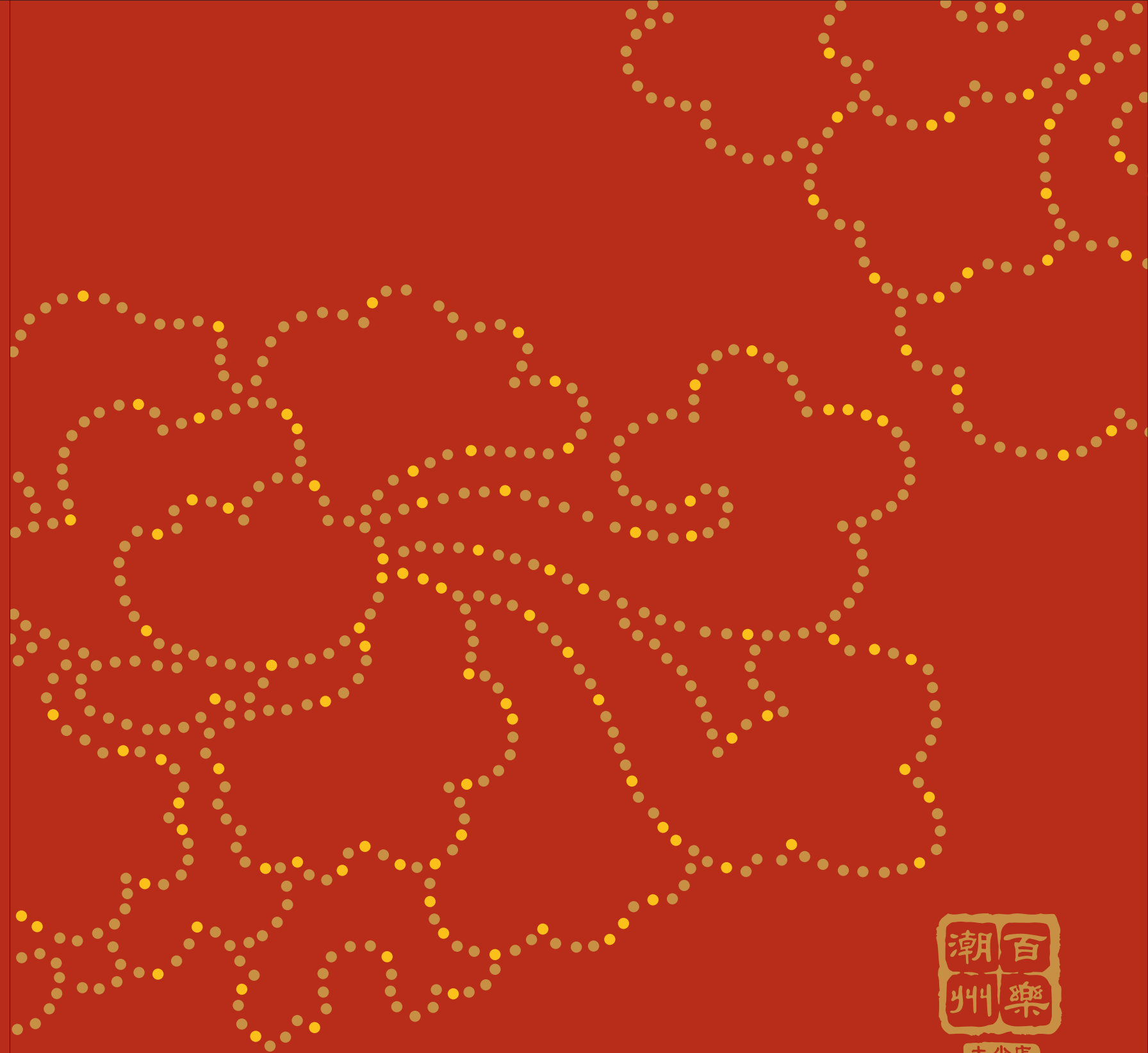
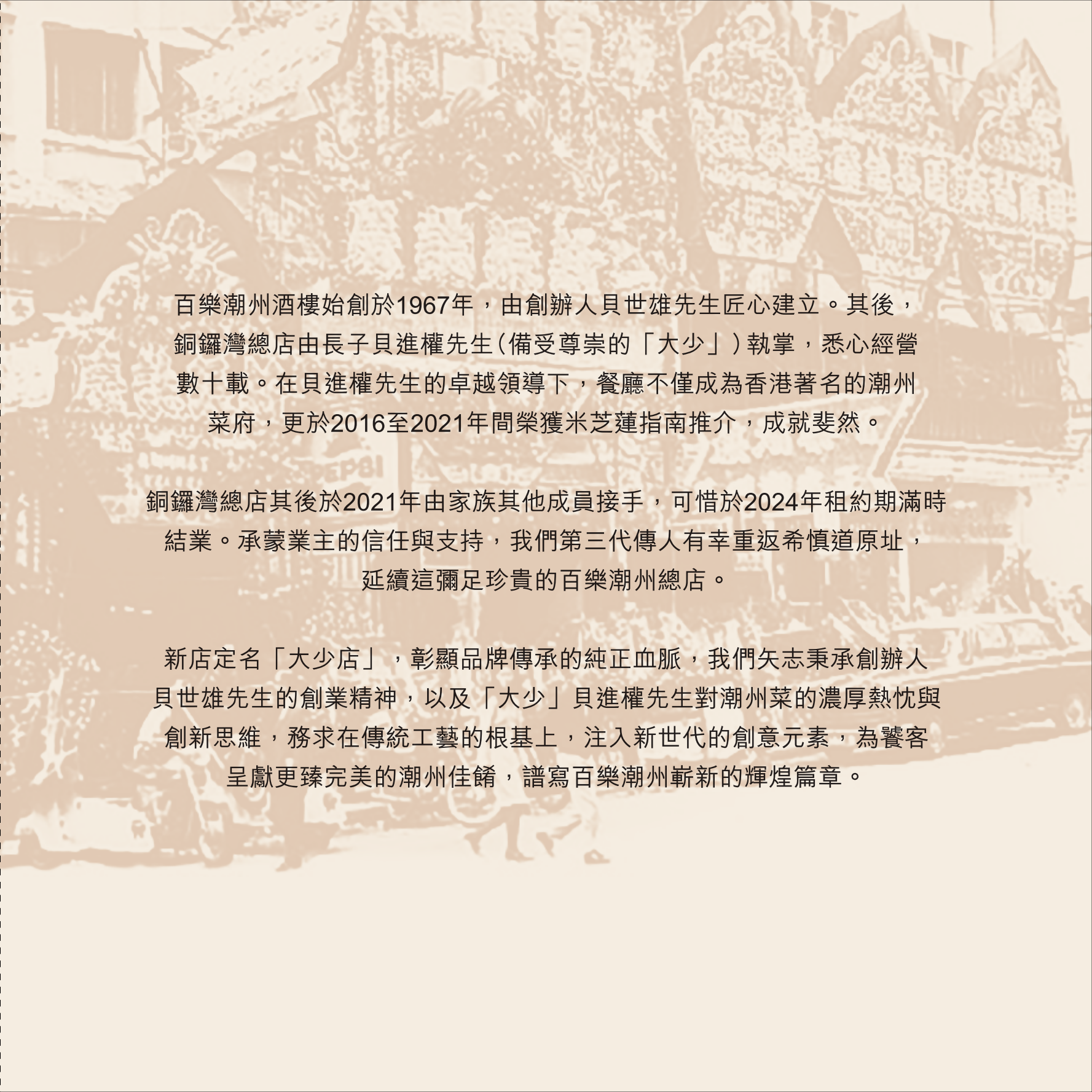






百樂潮州酒樓始創於1967年，由創辦人貝世雄先生匠心建立。其後，銅鑼灣總店由長子貝進權先生（備受尊崇的「大少」）執掌，悉心經營數十載。在貝進權先生的卓越領導下，餐廳不僅成為香港著名的潮州菜府，更於2016至2021年間榮獲米芝蓮指南推介，成就斐然。

銅鑼灣總店其後於2021年由家族其他成員接手，可惜於2024年租約期滿時結業。承蒙業主的信任與支持，我們第三代傳人有幸重返希慎道原址，延續這彌足珍貴的百樂潮州總店。

新店定名「大少店」，彰顯品牌傳承的純正血脈，我們矢志秉承創辦人貝世雄先生的創業精神，以及「大少」貝進權先生對潮州菜的濃厚熱忱與創新思維，務求在傳統工藝的根基上，注入新世代的創意元素，為饕客呈獻更臻完美的潮州佳餚，譜寫百樂潮州嶄新的輝煌篇章。

餐前小食

CHIU CHOW APPETIZERS



白玉海蜇卷
Jelly Fish Wrapped with Pickled Radish

\$108
例
Regular

酸甜海蜇
Jelly Fish with Sweet & Sour Sauce

\$108
例
Regular

香麻海蜇
Jelly Fish with Sesame Sauce

\$118
例
Regular

炸鹽水豆腐
Deep Fried Bean Curd

\$128
例
Regular

韭菜芝麻餅
Pan-Fried Sesame Cake with Garlic Chives and Mince Pork

\$88
例
Regular

百樂蝦多士
Deep Fried Shrimp On Toast

\$48
件(兩件起)
Per Piece
(2 pieces up)

黃金炸魚皮
Crispy Fish Skin with Salted Egg Yolk

\$128
例
Regular

芝麻手撕雞
Cold Shredded Chicken with Sesame

\$118
例
Regular

\$188 / \$368
半隻 / 一隻
Half / Whole

加一服務小費 10% Service Charge 圖片只供參考 Photos are for reference only

潮州滷水

CHIU CHOW SOYED MEATS

滷水豬蹄筋

Soyed Pig's Trotter

滷水靚鵝肝

Soyed Goose Liver

滷水鵝片

Soyed Goose Meat

潮州滷水

CHIU CHOW SOYED MEATS



滷水鵞
Soyed Goose

\$750
半隻
Half

\$1,380
一隻
Whole

滷水豬蹄筋
Soyed Pork Tendon

\$188
例
Regular

滷水鵞片
Sliced Soyed Goose Meat

\$248
例
Regular

1 滷水鵞肉 (連骨)
Soyed Goose Meat (with bone)

\$238
例
Regular

2 滷水鵞掌
Soyed Goose Web

\$90
每隻
Each

3 滷水鵞翼
Soyed Goose Wing

\$90
每隻
Each

滷水鴨脰
Soyed Duck's Tongue

\$180
例
Regular

4 滷水鵞腸
Soyed Goose Intestine

\$180
例
Regular

滷水大腸
Soyed Pig's Large Intestine

\$180
例
Regular



5 滷水牛展
Soyed Beef Shin

\$148
例
Regular

6 滷水鵞頭頸
Soyed Goose Head & Neck

\$168
例
Regular

鵞片拼鵞肝
Sliced Soyed Goose Meat & Goose Liver

\$368
例
Regular

7 滷水豬肉卷
Soyed Pork Roll

\$138
例
Regular

馳名風味沙薑雞
Chicken with Ginger Sauce

\$218
半隻
Half

滷水每加一併
Additional items

加\$80
以價高為準
Each item



潮州滷水

CHIU CHOW SOYED MEATS

1 鴻運滷水五彩拼盤
Assorted Soyed Meat Platter

\$80
每位(六位起)
Per Person
(6 persons up)

鴻運滷水五彩拼盤：
鵝肝另加

\$20
每位
Per Person

2 白烱凍墨魚
Cold Cuttlefish

\$55
每隻
Each

3 滷水蛋豆腐
Soyed Bean Curd w/Egg

\$98
例
Regular

4 滷水豬肉
Soyed Pork Meat

\$148
例
Regular

5 滷水靚鵝肝
Soyed Goose Liver

\$198
半隻
Half

6 滷水蛋
Soyed Egg

\$20
每隻
Each



1



2



3



4

潮汕特式拼盤

CHIU CHOW COMBINATION SPECIAL



1
豪華大拼盤

\$1,200
十二位用
12 Persons

錦繡四拼盤
Assorted Chiu Chow Combination
Special (4 Choices)

\$100
每位(四位起)
Per Person
(4 persons up)

自選拼盤可選包括：
芋茸香酥鴨、椒鹽吊片、潮陽炸蟹棗、滷水鵝片、
椒鹽九肚魚、潮陽炸蝦棗、椒鹽白飯魚、腐皮發財卷、
香麻海蜇、滷水千層峰、炸鹽水豆腐、甜酸裸肉



2
繡球手打鮮蝦丸

\$48
每粒Each
\$280
六粒
6 Pieces



3
甜酸裸肉

\$198
八件
8 Pieces

椒鹽吊片
Deep Fried Squid with
Salt and Pepper

\$188
例
Regular



4
椒鹽白飯魚

\$168
例
Regular



5
潮陽炸雙棗

\$25
每粒Each
\$198
例
Regular



6
芋茸香酥鴨

\$168
例
Regular

腐皮發財卷
Chinese 'Fat Choy' Wrapped in
Sliced Bean Curd Sheet

\$30
每粒Each
\$180
六件
6 Pieces

加一服務小費 10% Service Charge 圖片只供參考 Photos are for reference only

翅・燕窩

SHARK'S FIN & BIRD'S NEST

肘子燉頂大鮑翅

Double Boiled Supreme Shark's
Fin and Ham Hock in Soup



翅 · 燕 窩

SHARK'S FIN & BIRD'S NEST



1
紅燒頂大鮑翅
Braised Supreme Shark's Fin (Served on Plate)

\$680
每位
Per
Person

2
肘子燉頂大鮑翅
Double Boiled Supreme Shark's
Fin and Ham Hock in Soup (Pre-Order)

\$4,500
半份
Half

3
芙蓉桂花翅
Fried Shark's Fin with
Scrambled Egg (Pre-Order)

\$2,000
例
Regular

4
紅燒頂大鮑翅
Braised Supreme Shark's Fin

\$680
每位
Per
Person

5
高湯頂大鮑翅
Double Boiled Supreme Shark's Fin

\$680
每位
Per
Person

6
招牌紅燒潮州翅
Signature Chiu Chow Shark's Fin

\$488
每位
Per
Person

7
菜膽燉鮑翅
Double Boiled Supreme Shark's Fin with
Cabbage in Soup

\$398
每位
Per
Person

8
原盅雞燉鮑翅
Double Boiled Supreme Shark's Fin with
Chicken in Soup

\$398
每位
Per
Person



4
胡椒荷包豬肚翅
Braised Shark Fin Stuffed in
Pig's Stomach (Pre-Order)

\$580
每位(六位起)
Per Person
(6 persons up)

5
金華燉官燕
Double Boiled Supreme Bird's Nest
with Ham in Soup

\$650
每位
Per
Person

6
雞蓉燉官燕
Double Boiled Supreme Bird's Nest with
Mashed Chicken in Soup

\$650
每位
Per
Person

7
紅燒燕窩盞
Braised Supreme Bird's Nest

\$650
每位
Per
Person

合時湯羹

SOUP



1
花膠北菇湯
Double Boiled Black Mushroom
with Fish Maw in Soup

\$180
位Per Person

\$500
例
Regular



2
杏汁白肺湯
Pig's Lung in Almond Juice Soup

\$108
位Per Person

\$218
例
Regular



3
胡椒咸菜豬肚湯
Double Boiled Pig's Stomach in Black Pepper
Soup with Salted Vegetable

\$98
位Per Person

\$168
例
Regular

4
檸檬燉鴨湯
Double Boiled Duck with
Salted Lemon in Soup

\$98
位Per Person

\$188
例
Regular

5
養顏功夫湯
Chiu Chow Kung Fu Soup

\$218
每位
Per Person

6
太極素菜羹
Thick Vegetable Soup

\$80
位Per Person

\$138
例
Regular

紫菜蠔仔湯
Baby Oyster with Sea Weed in Soup

\$60
位Per Person

\$128
例
Regular

紫菜肉碎豆腐湯
Minced Pork & Bean Curd with Sea Weed in Soup

\$60
位Per Person

\$128
例
Regular



加一服務小費 10% Service Charge 圖片只供參考 Photos are for reference only

精選海味

ABALONE, FISH MAW,
SEA CUCUMBER, SCALLOP

海參鵝掌

Braised Goose Web with Sea Cucumber

原隻蠔皇鮑魚

Stewed Abalone in Oyster Sauce

精選海味

ABALONE, FISH MAW,
SEA CUCUMBER, SCALLOP



原隻蠔皇鮑魚
Stewed Abalone in Oyster Sauce

\$540
每隻
Each

八寶荷包參 (請預訂)
Braised Sea Cucumber with Chinese Nuts (Pre-Order)

時價
Seasonal Price

金銀炆鮑片
Stewed Sliced Abalone with Fish Maw

\$920
例
Regular

鵝掌炆鮑片
Stewed Sliced Abalone with Goose Web

\$680
例
Regular

菜膽炆鮑片
Stewed Sliced Abalone with Vegetable

\$540
例
Regular

紅炆蝦子婆參
Stewed Sea Cucumber with Prawn's Egg

\$880
四件
4 Pieces

海參炆肉丸
Stewed Sea Cucumber with Meat Ball

\$880
四件
4 Pieces

1 川椒泡帶子
Fried Scallop with Chinjew Sauce

\$480
例
Regular

油泡帶子
Fried Scallop

\$480
例
Regular



2 帶子扒西蘭花
Braised Scallop with Broccoli

\$380
例
Regular

百花蒸釀魚鰾
Steamed Fish Maw Stuffed with Shrimp Paste

\$480
六件
6 Pieces

芝麻炆魚鰾
Stewed Fish Maw with Sesame Sauce

\$480
例
Regular

紅炆魚鰾
Stewed Fish Maw

\$480
例
Regular

3 原隻蠔皇紐西蘭花膠扒
Stewed Supreme New Zealand Fish Maw with Oyster Sauce

時價
Seasonal Price



加一服務小費 10% Service Charge 圖片只供參考 Photos are for reference only

四季煲仔菜

POT DISHES



花膠鵝掌煲
Braised Goose Web with Fish Maw in Pot

\$1,120
例
Regular

海參鵝掌煲
Braised Goose Web with Sea Cucumber in Pot

\$1,120
例
Regular

紅炆鵝掌煲
Braised Goose Web in Pot

\$60
每只Each
\$240
例
Regular

麻辣花膠絲煲
Spicy Sliced Fish Maw in Pot

\$580
例
Regular

百樂一品煲
Pak Lok Superior Hot Pot

\$388
例
Regular

粉絲海鮮煲
Braised Seafood with Vermicelli in Pot

\$308
例
Regular

1 方魚紹菜魚丸煲
Braised Fish Ball with Dried Halibut Fish and Vegetable in Pot

\$168
例
Regular

2 潮式雜燴爐
Chiu Chow Style Assorted Pot

\$600
例
Regular



3 沙爹粉絲牛肉煲
Braised Sliced Beef and Vermicelli with Satay Sauce

\$168
例
Regular

四喜豆腐煲
Braised Bean Curd with Chop Suey in Pot

\$168
例
Regular

4 竹笙鮮菇豆腐煲
Braised Bean Curd with Bamboo Pith and Mushroom in Pot

\$168
例
Regular



粉絲雜菜煲
Braised Vegetables with Vermicelli in Pot

\$148
例
Regular

魚類

FISH

原條馬友魚
Threadfin Fish



鷹鯪魚
Pomfret



魚類

FISH

Whole Threadfin Fish
原條馬友魚

\$350

Whole Golden Arowana
原條金龍魚

\$320

Whole Mullet Fish
原條鮮烏魚

\$320

以上可自選做法
明爐、煎封、半煎煮、冬菜蒸、檸檬蒸、
豆醬薑絲蒸、潮州凍魚飯

1
鰻鱺魚

原條(時價)
Whole
(Seasonal
Price)

\$418
例
Regular

以上可自選做法

豉油皇煎球、欖菜炒球、川椒炒球、香草海蜇炒球、
半煎煮、沙律煎、潮式蒸、涼瓜炆

White Eel
白鱧

\$388
例
Regular

以上可自選做法

油泡球、豉油皇炒球、蒜子鹹菜煮球、
鹹菜梅子蒸、豉汁蒸、紅炆

2
燒汁脆鱧

\$380
例
Regular

White Bait Fried Egg
白飯魚煎蛋

\$168
例
Regular

Deep Fried Salted Fish
香煎咸牙帶

\$168
例
Regular

3
半煎煮咸牙帶

\$188
例
Regular

Pan-fried Salted Fish (Threadfin Fish)
煎咸魚(馬友)

\$168
例
Regular

Pomfret Roll in Chiu Chow Style
潮式倉魚卷

\$100
件(六件起)
Per Piece
(6 pieces up)



麒麟龍蝦

Cold Lobster with Cured Ham

蝦蟹・雞鴨類

PRAWN & CRAB • CHICKEN & PIGEON

四寶片皮雞

Sliced Chicken Skin and Meat
with Mixed Nuts

龍穿虎肚

Fried Pig Intestine Stuffed with Eel

響螺蝦蟹類

SEAFOOD



1 白灼響螺片
Blanched Sliced Whelk with Ham

時價
Seasonal Price

白焿凍龍蝦
Chilled Chiu Chow Lobster (Pre-Order)
(請預訂)

時價
Seasonal Price

粉絲焗花蟹煲
Crab with Vermicelli in Pot

時價
Seasonal Price

梅子蒸花蟹
Steamed Crab in Plum Sauce

時價
Seasonal Price

2 白焿凍花蟹
Cold Crab in Chiu Chow Style

時價
Seasonal Price

花彫蛋白蒸花蟹
Steamed Fresh Crab with Hua-Tiau and Egg White

時價
Seasonal Price

3 龍鬚鳳尾蝦
Deep Fried King Prawn with Bread Crumbs (Pre-Order)
(請預訂)

\$150
每隻四隻起
Each
(Min. 4 Pieces)

時菜炒蝦球
Fried Prawn with Vegetable

\$350
例
Regular

油泡大花竹蝦球
Fried Prawn

\$350
例
Regular

4 潮式金莎大花蝦
Baked Prawn with Salty Egg in Chiu Chow Style

\$148
每隻(兩隻起)
Each
(Min. 2 Pieces)

金鯉蝦
Golden Prawns

\$120
每隻(四隻起)
Each
(Min. 4 Pieces)

麒麟龍蝦
Cold Lobster with Cured Ham

時價
Seasonal Price

龍穿虎肚
Fried Pig Intestine Stuffed with Eel (Pre-Order)
(請預訂)

\$80
每件
Each

\$480
例
Regular

5 椒鹽珠蠔
Deep Fried Oysters with Salt and Pepper

\$188
例
Regular

雞 鴿 類

CHICKEN & PIGEON



豆醬龍崗雞
Braised Chicken with Soy Bean Sauce

\$250
半隻
Half

四寶片皮雞
Sliced Chicken Skin and Meat with Mixed Nuts

\$680
壹隻
Whole

金華玉樹雞 (請預訂)
Steamed Boned Chicken with Ham & Vegetable (Pre-Order)

\$800
壹隻
Whole

潮式薑米雞 (請預訂)
Deep Fried Chicken Stuffed with Ginger Sticky Rice (Pre-Order)

\$680
壹隻
Whole

脆皮川椒雞
Deep Fried Chicken with Chinjew Sauce

\$238
半隻
Half

碧綠川椒雞球
Fried Sliced Chicken with Chinjew Sauce

\$168
例
Regular

1 方魚玉蘭雞球
Fried Sliced Chicken with Dried Halibut Fish

\$168
例
Regular

菊花石榴雞
Steamed Diced Chicken Wrapped with Egg White

\$160
四件
4 Pieces

2 海蜇手撕雞
Cold Shredded Chicken with Jelly Fish

\$138
例
Regular

3 菜片炒鴿崧
Minced Pigeon with Lettuce

\$208
例
Regular

加一服務小費 10% Service Charge

豆醬龍崗雞

Braised Chicken with Soy Bean Sauce



菊花石榴雞

Steamed Diced Chicken
Wrapped with Egg White



碧綠川椒雞球

Fried Sliced Chicken with Chinjew Sauce



圖片只供參考 Photos are for reference only

潮州家鄉小菜

CHIU CHOW DISHES



- 1

香煎蠔仔烙 (需時十五分鐘)

Omelette with Baby Oysters (15mins cooking time)

\$168
例
Regular
- 2

中芹海蜇炒牛肉

Fried Sliced Beef with Chinese Celery and Jelly Fish

\$168
例
Regular
- 3

沙嗲牛肉炒芥蘭

Fried Beef with Chinese Kale in Satay Sauce

\$168
例
Regular
- 豉油皇豆腐咸肉

Fried Salted Pork Meat and Bean Curd with Soy Sauce

\$148
例
Regular
- 梅菜炆扣肉

Stewed Pork with Preserved Vegetable

\$158
例
Regular
- 吊片蒸肉餅

Steamed Minced Pork with Squid

\$168
例
Regular
- 海蜇炒三絲

Fried Mixed Shredded Meat with Jelly Fish

\$168
例
Regular
- 菜甫煎肉碎雞蛋

Scrambled Egg with Minced Pork & Preserved Turnip

\$138
例
Regular
- 欖菜蒸豆腐

Steamed Bean Curd with Preserved Olives

\$118
例
Regular
- 炒椒醬肉粒

Mixed Diced Pork, Bean Curd & Bell Pepper in Chiu Chow Style

\$128
例
Regular
- 4

潮汕梅羔骨

Pork Ribs with Tangerine Sauce

\$180
例
Regular

合時蔬菜

VEGETABLES



- 5

紹菜肉碎煮魚鰾

Stewed Fish Maw with Minced Pork and Cabbage

\$398
例
Regular
- 金華四寶菜

Stewed Assorted Vegetable with Ham

\$158
例
Regular
- 6

欖菜肉碎四季豆

Sauteed Green Bean with Minced Pork & Preserved Olives

\$148
例
Regular
- 寸金紹菜包 (請預訂)

Stewed Tientsin Cabbage (Pre-Order)

\$320
例(四件)
Regular
(4 Pieces)
- 清炒時蔬

Fried Seasonal Vegetables

\$128
例
Regular
- 羅漢齋上素

Braised Mixed Vegetables

\$138
例
Regular

粥 粉 麵 飯

RICE, CONGEE, NOODLES,
RICE NOODLE

沙茶牛肉河

Fried Rice Noodle with Beef
in Satay Sauce

潮州炒麵

Fried Noodle (Chiu Chow Style)

乾煎糖醋麵

Pan Fried Crispy "E-Fu" Noodle Served
with Sugar & Vinegar

家鄉炒麵線

Fried Thread Noodle (Chiu Chow Style)

粥粉麵飯

RICE, CONGEE, NOODLES,
RICE NOODLE

鹹菜薑米鹹肉炒飯 Fried Rice with Salted Pork Meat, Salted Cabbage & Minced Ginger	\$158 例 Regular
1 欖菜肉碎芥蘭粒炒飯 Fried Rice with Minced Pork Diced Chinese Kale & Preserved Olives	\$158 例 Regular
干貝蛋白炒飯 Fried Rice with Dried Scallops & Egg White	\$188 例 Regular
炆沙茶牛肉湯河 Rice Noodle with Beef in Satay Sauce	\$88 每碗 Each Bowl
沙茶牛肉炒河 Fried Rice Noodle with Beef in Satay Sauce	\$168 例 Regular
汕頭特色炒河 Fried Rice Noodles (Shantou Style)	\$168 例 Regular
玉蘭菜甫炒米粉 Fried Rice Noodle with Diced Chinese Kale	\$158 例 Regular
潮州魚蛋粉 Rice Noodle with Fish Ball in Soup	\$208 窩 Pot \$88 每碗 Each Bowl

2 鵝肝伴鵝油薑蔥撈麵 Goose Liver and Stirred Noodles with Goose Oil	\$148 每碗 Each Bowl
芝麻灌麵 Stewed Noodle with Sesame Sauce	\$88 每碗 Each Bowl
鵝片湯麵 Noodle with Sliced Goose in Soup	\$108 每碗 Each Bowl
鵝片撈麵 Stirred Noodles with Sliced Goose	\$108 每碗 Each Bowl
上湯魚麵 Fish Meat Noodle in Soup	\$128 每碗 Each Bowl
3 招牌炒魚麵 Pak Loh Signature Fried Fish Meat Noodle	\$228 每碟 Each Dish
家鄉炒麵線 Fried Thread Noodle (Chiu Chow Style)	\$158 例 Regular
潮州炒麵 Fried Noodle (Chiu Chow Style)	\$158 例 Regular
乾煎糖醋麵 Pan Fried Crispy "E-Fu" Noodle Served with Sugar & Vinegar (15mins cooking time) (需時十五分鐘)	\$168 例 Regular



粥 粉 麵 飯

RICE, CONGEE, NOODLES,
RICE NOODLE

瑤柱三絲粥
Congee with Dried Scallops & Pork

\$228
窩
Pot

\$98
每碗
Each Bowl

鮪魚片泡粥
Sliced Pomfret Congee

\$268
窩
Pot

\$118
每碗
Each Bowl

方魚肉碎粥
Dried Halibut Fish & Minced Pork Congee

\$208
窩
Pot

\$88
每碗
Each Bowl

① 潮州蠔仔肉碎粥
Congee with Baby Oyster & Minced Pork (Chiu Chow Style)

\$208
窩
Pot

\$88
每碗
Each Bowl

鮑魚肉碎粥
Sliced Abalone & Minced Pork Congee

\$238
窩
Pot

\$108
每碗
Each Bowl



加一服務小費 10% Service Charge 圖片只供參考 Photos are for reference only

甜品

DESSERT



1

冰花燉官燕
Double Boiled Supreme Bird's Nest in Sweet Soup

\$650
每位
Per Person



2

椰汁燉官燕
Double Boiled Supreme Bird's Nest in Sweet Coconut Juice

\$650
每位
Per Person

杏汁燉官燕
Double Boiled Supreme Bird's Nest in Sweet Almond Juice

\$650
每位
Per Person

羔燒甜福果
Steamed Sweet Ginkgo in Sugar Syrup

\$138
例
Regular

1 羔燒甜四寶
Steamed 4 Kinds of Sweets in Sugar Syrup

\$168
例
Regular

2 反沙芋件 (需時十五分鐘)
Deep Fried Taro with Sugar (15mins cooking time)

\$168
例(8條)
Regular (8 Pieces)



3

壽桃
Birthday Bun

\$144
壹打
12 Pieces

椰汁西米露
Sweet Sago with Coconut Milk

\$48
每位
Per Person

3 清心丸綠豆爽
Sweet Green Bean with Jelly Cubes

\$48
每位
Per Person



4

馬蹄片豆爽
Sweet Green Bean with Water Chestnut

\$48
每位
Per Person

4 福果甜芋泥
Sweet Mashed Taro with Ginkgo

\$48
每位
Per Person

福果馬蹄片
Sweet Water Chestnut with Ginkgo

\$48
每位
Per Person



5

芋茸豆爽
Sweet Mashed Taro with Green Bean

\$48
每位
Per Person

5 鴛鴦水晶包
Steamed Sweet Crystal Buns

\$72
半打
6 Pieces



6

6 芋頭南瓜烙
Deep Fried Sweet Taro & Pumpkin Cake

\$148
例
Regular

其他

OTHERS

茶位 (茗茶或白開水) Chinese Tea or Boiled Water	百樂柑普茶 Pak Lok Orange Pu-er Tea	胎菊花茶 Baby Chrysanthemum Tea	餐前小食 Snacks	絲苗白飯 Steamed Rice	白粥 Congee	自來蛋糕 Cake Charge	自來洋酒 Corkage Charge	加一服務小費 10% Service Charge
\$20 每位 Per Person	\$28 每粒 Per Piece	\$20 每壺 Per Pot	\$22 每碟 Per Dish	\$20 每碗 Per Bowl	\$20 每碗 Per Bowl	\$150 切餅費 Per Cake	\$200 開瓶費 Per Bottle	

