



潮州

MOONLOK

CHIU CHOW



潮食



『百樂潮州』正宗潮菜、創自六七老字號食府經得起時間的考驗和洗禮，這些年為忠誠的顧客帶來正宗的潮州美饌。現在進灃管理有限公司的經營下，更開拓了滿樂潮州及滿樂中菜等食府。



滿樂潮州有『滿載歡樂』的意思，菜式注入了新的風格，集傳統潮汕、港式、及南洋風格的潮州菜於一身，讓客人在休閒舒適的環境下享用地道的打冷佳餚，同時也品嚐到大廚們精緻的手功菜餚，體驗多元化而一絲不苟的美食。

我們進灃管理有限公司為傳承潮汕飲食文化而感到自豪和驕傲，並祈望能繼續為所有喜愛潮州風味的顧客帶來幸福、及稱心滿意的飲食旅程

Since opening its doors in 1967, Pak Loh Chiu Chow has withstood the test of time and continues to serve its loyal customers authentic Chiu Chow food. Aside from the existing Pak Loh Chiu Chow outlets under Buick Management Limited, they have since branched out to include Moon Lok Chiu Chow and Moon Lok Chinese restaurants.

Moon Lok Chiu Chow holds the meaning of "Full of Happiness", comprising two styles of Chiu Chow cuisine – Street style (Daa Laang) and Hong Kong-inspired cuisine. The Daa Laang cuisine is centred around street comforts and local delicacies served in casual setting. The Hong Kong Style uses more refined ingredients and hand-crafted dishes which are meticulously prepared for hours to create complex and well-balanced gourmets.

We at Buick Management Limited are proud of our heritage and hope to continue to bring happiness and delightful culinary experiences to all that visit our establishments.



十大名菜

TOP TEN MOON LOK CLASSICS

A101

紅燒潮州中鮑翅

Braised Supreme Shark Fin in Superior Soup with Chiu Chow Style

\$380

A104

六頭湯鮑魚扣鵝掌

Braised Abalone with Goose Web in Oyster Sauce (6/Catty)

\$248

A714

潮式糯米炒肉蟹(每隻)

Chiu Chow Stir-fried Crab with Glutinous Rice (per piece)

時價

A596

老香櫟炆一字骨

Stewed Pork Spare Ribs with Fingered Citron

\$188

8002

蔥蒜炆黃花魚

Braised Yellow Croaker Fish with Garlic

\$268



A714

潮式糯米炒肉蟹

圖片只供參考

Photos for reference only

另加收茶位費、前菜小食費及10%加一服務費

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十大名菜

TOP TEN MOON LOK CLASSICS



A772
竹笙炆豆腐



A504 / A535
糖醋伊面

A585

金牌一品煲

Signature Assorted Seafood & Chicken in Pot

\$ 388

A282

蝦籽炆柚皮煲

Braised Pomelo Peel with Dried Shrimp Roe in Pot

\$ 188

8003

肉碎魚鰾煮紹菜

Stewed Fish Maw with Minced Pork & Chinese Cabbage

\$ 388

A772

竹笙炆豆腐

Braised Bamboo Pith with Tofu

\$ 198

A504 / A535

糖醋伊麵

Pan-fried E-Fu Noodles Served with Sugar and Vinegar

\$ 128 / \$ 168

魚翅

SHARK'S FIN

A101

紅燒潮州中鮑翅

Chiu Chow Style Braised Supreme Shark's Fin Soup

\$380

每位/Per Person

A102

原盅雞炖翅

Double Boiled Shark's Fin Chicken Soup

\$380

每位/Per Person

A118

菜膽雞燉翅

Double Boiled Shark's Fin Chicken and Cabbage Soup

\$380

每位/Per Person

A117

竹笙雞燉翅

Double Boiled Shark's Fin Chicken and Bamboo Pith Soup

\$380

每位/Per Person

A103

招牌潮州大魚翅

Signature Chiu Chow Special Shark's Fin Chicken Broth with Pork and Jinhua Ham

\$480

每位/Per Person

A184

花膠海皇翅

Double-boiled Shark's Fin Soup with Fish Maw

\$280

每位/Per Person

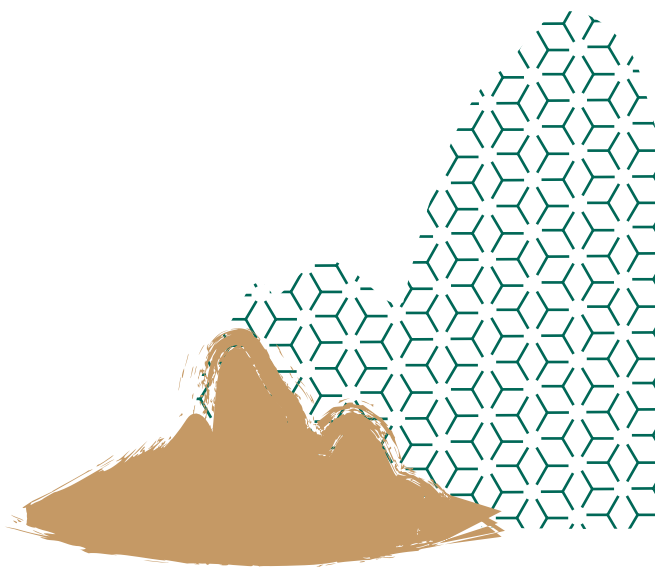
A107

紅燒海皇翅

Braised Shark's Fin & Seafood Soup

\$240

每位/Per Person



A101

紅燒潮州中鮑翅

燕窩

BIRD'S NEST



8021
招牌紅燒官燕盞

- | | | |
|------|--|---------------|
| 8021 | 招牌紅燒官燕盞 (鹹) | \$580 |
| | Signature Braised Imperial Bird's Nest (Savoury) | 每位/Per Person |
| 8022 | 杏汁金腿官燕盞 (鹹) | \$480 |
| | Almond Jinhua Ham Imperial Bird's Nest (Savoury) | 每位/Per Person |
| 8023 | 雞茸扒燕窩 (鹹) | \$480 |
| | Braised Bird's Nest Soup with Minced Chicken (Savoury) | 每位/Per Person |
| 8024 | 素菜羹燕窩 (鹹) | \$480 |
| | Braised Bird's Nest Soup with Vegetable (Savoury) | 每位/Per Person |

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招牌鮑魚

ABALONE

A111

蠔皇原隻六頭湯鮑魚

Stewed Superior Abalone in Oyster Sauce (6/Catty)

\$198

每只/Per Piece

A873

蠔皇原隻三頭湯鮑魚

Stewed Superior Abalone in Oyster Sauce (3/Catty)

\$330

每只/Per Piece

8005

蠔皇原隻二頭湯鮑魚

Stewed Superior Abalone in Oyster Sauce (2/Catty)

\$580

每只/Per Piece

8006

蠔皇原隻一頭湯鮑魚

Stewed Superior Abalone in Oyster Sauce (1/Catty)

\$980

每只/Per Piece

A109

二十三頭禾麻乾鮑魚

Stewed Japan Dried Oma Abalone in Oyster Sauce (23/Catty)

\$580

每只/Per Piece

A110

十九頭禾麻乾鮑魚

Stewed Japan Dried Oma Abalone in Oyster Sauce (19/Catty)

\$780

每只/Per Piece

8007

二十八頭日本溏心吉品乾鮑魚

Stewed Yoshihama Abalone in Oyster Sauce (28/Catty)

\$1,280

每只/Per Piece

8008

二十二頭日本溏心吉品乾鮑魚

Stewed Yoshihama Abalone in Oyster Sauce (22/Catty)

\$2,480

每只/Per Piece

8009

十八頭日本溏心吉品乾鮑魚

Stewed Yoshihama Abalone in Oyster Sauce (18/Catty)

\$3,680

每只/Per Piece

A104

六頭湯鮑魚扣鵝掌



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海參、花膠

SEA CUCUMBER & FISH MAW



8019
鮑汁花膠公扒

A104
六頭湯鮑魚扣鵝掌
Braised Abalone with Goose Webs in Oyster
Sauce (6/Catty)

\$248
每位/Per Person

8010
潮式炆柚皮花菇伴鵝掌
Chiu Chow Pomelo Peel with Goose Web

\$98
每位/Per Person

8012
海參炆鵝掌
Braised Sea Cucumber with Goose Web

\$198
每位/Per Person

8013
海參炆花膠
Braised Sea Cucumber with Fish Maw

\$698
每位/Per Person

8019
鮑汁花膠公扒 (足三兩)
Braised Supreme Fish Maw in Abalone Sauce (3 tael)

\$998
每位/Per Person

8020
鮑汁炆極品花膠皇 (足五兩)
Braised Superior Fish Maw in Abalone Sauce (5 tael)

\$1,480
每位/Per Person

自選配搭 - Optional Supplements

厚菇 Black Mushroom

\$18
每只/Per Piece

鵝掌 Goose Web

\$60
每只/Per Piece

花膠 Fish Maw

\$480
每件/Per Piece

海參 Sea Cucumber

\$150
每件/Per Piece

潮式炆柚皮 Chiu Chow Style Braised Pomelo Peel

\$38
每件/Per Piece

A345
招牌杏汁燉白肺湯



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湯羹

SOUP



A343
太極素菜羹

A161 / A342

時令燉靚湯 (2位用 / 4位用)

Seasonal Boiled Soup (2 Persons / 4 Persons)

\$148 / \$268

A343

太極素菜羹 (4位用)

Puréed Vegetable Soup with Egg White (4 Persons)

\$188

A165 / A344

胡椒鹹菜豬肚湯 (1位用 / 4位用)

Double-boiled Pig's Stomach & Salted Vegetable Soup
with White Pepper (1 Person / 4 Persons)

\$78 / \$228

A188

潮州紫菜魚蛋湯 (4位用)

Chiu Chow Fish Ball with Seaweed in Soup
(4 Persons)

\$188

A167 / A345

招牌杏汁燉白肺湯 (1位用 / 4位用)

Double-boiled Pig's Lung Soup with Almond Juice
(1 Person / 4 Persons)

\$88 / \$298

A346

粟米魚肚羹 (4位用)

Fish Maw Creamed Corn Soup (4 Persons)

\$188

A347

紫菜肉碎蠔仔湯 (4位用)

Baby Oyster and Minced Pork Seaweed Soup (4 Persons)

\$188

A348

梅子肉碎豆腐湯 (4位用)

Double-boiled Plum, Minced Pork & Tofu Soup
(4 Persons)

\$188

潮州滷水

CHIU CHOW MARINADE

A124 / A150

滷水骨香鵝肉片
Soyed Sliced Goose Meat

\$178 / \$228

A194

滷水鵝掌翼
Soyed Goose Web & Wing

\$228

8025

滷水鵝掌翼拼鵝片
Assorted Plate with Soyed Sliced Goose Meat, Web & Wing

\$268

A195

滷水鵝肉拼盆
Chiu Chow Soyed Goose Meat Platter

\$218

A123

滷水雙拼 (雙拼後再加每拼30元、以價高者為膽)
Soyed Combo (Additional \$30 per item(s) on top of the combo)

\$218

A187 / A186

滷水鵝腎
Soyed Goose Kidney

\$148 / \$188



A195
滷水鵝肉拼盆

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潮州滷水

CHIU CHOW MARINADE



A139 / A197
滷水五花腩肉

A139 / A197

滷水五花腩肉
Soyed Pork Belly

\$148 / \$188

A140 / A199

滷水豬大腸
Soyed Pig's Intestine

\$148 / \$188

A129 / A200

滷水墨魚片
Sliced Soyed Cuttlefish

\$148 / \$188

A130 / A141

滷水豬腳蹄
Soyed Pork Trotters

\$148 / \$188

6009 / 8027

滷水千層峰（豬耳）
Soyed Pig's Ears

\$148 / \$188

A131 / A147

潮州咸雞（不接受雙拼）
Chiu Chow Salted Chicken (Not allowed for combination)

\$228 / \$398

A132 / A148

芝麻手撕雞（不接受雙拼）
Hand-shredded Chicken with Sesame Sauce
(Not allowed for combination)

\$228 / \$398

A133 / A143

滷水鵝肝（不接受雙拼）
Soyed Goose Liver (Not allowed for combination)

\$218 / \$368

潮州名鮮

CHIU CHOW SEAFOOD

A701

潮州大凍紅蟹 (請向店員查詢)
Chiu Chow Cold Flower Crab (Served Chilled)

時價
Seasonal Price

8028

金華灼響螺片 (請向店員查詢)
Poached Sliced Whelk with Jinhua Ham (Served Chilled)

時價
Seasonal Price

8029

清蒸東星班 (請向店員查詢)
Steamed Leopard Coral Grouper (Served Chilled)

時價
Seasonal Price

8030

冬菜蒸方利 (請向店員查詢)
Steamed Macao Sole with Preserved Vegetables
(Served Chilled)

時價
Seasonal Price

8031

雞油花雕蒸紅蟹 (請向店員查詢)
Steamed Flower Crab with Chinese Hua Diao Wine
(Served Chilled)

時價
Seasonal Price

A705

清蒸老虎班 (請向店員查詢)
Steamed Tiger Grouper (Served Chilled)

時價
Seasonal Price



8028
金華灼響螺片

A701
潮州大凍紅蟹



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小食

SNACKS

A835	椒鹽蠔珠	\$98
	Deep Fried Baby Oysters with Spiced Salt	
8001	金沙涼瓜芋片	\$88
	Deep Fried Bitter Melon with Taros	
A837	椒鹽豆腐茄子粒	\$88
	Deep Fried Diced Tofu & Eggplant with Spiced Salt	
A813	鮑汁扣鳳爪	\$108
	Braised Chicken Feet with Abalone Sauce	
A810	雜菌炒牛仔粒	\$138
	Stir-fried Diced Beef with Mixed Mushroom	
A818	蜜汁燒雞中翼 (四隻)	\$100
	Honey-glazed Chicken Wings (4pcs)	
A838	潮式炸魚皮	\$78
	Chiu Chow Crispy Fish Skin	
A839	手拍青瓜仔	\$78
	Marinated Cucumber with Garlic	
A966	家鄉糯米釀大腸 (四件)	\$100
	Glutinous Rice brewed large intestine (4pcs)	

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汕頭特式

SWATOW DELICASIES

A309

普寧蘿蔔灌漿 (四件 – 另加每件\$35)
Pan-fried Bean Curd Roll Stuffed with Raddish
(4 pcs - Additional Piece \$35)

\$140

A312

潮陽炸芋絲卷 (四件 – 另加每件\$35)
Deep-fried Shredded Taro Roll (4 pcs - Additional Piece \$35)

\$140

A584

黃金炸雙棗 (各四件–另加每位\$40)
Deep fried Shrimp and Crab Meat Balls
(4 Sets - Additional Sets \$40)

\$160

A285

芋茸香酥鴨
Deep-fried Duck stuffed with Mashed Taro

\$188

6010

龍鬚發財卷 (四件 – 另加每件\$50)
Deep-fried Crispy Noodle Roll stuffed with Minced
Shrimps Pork and Fat Choy (4 pcs - Additional Piece \$50)

\$200

6011

椒鹽潮州魚蛋
Deep-fried Fish Ball with Spiced Salt

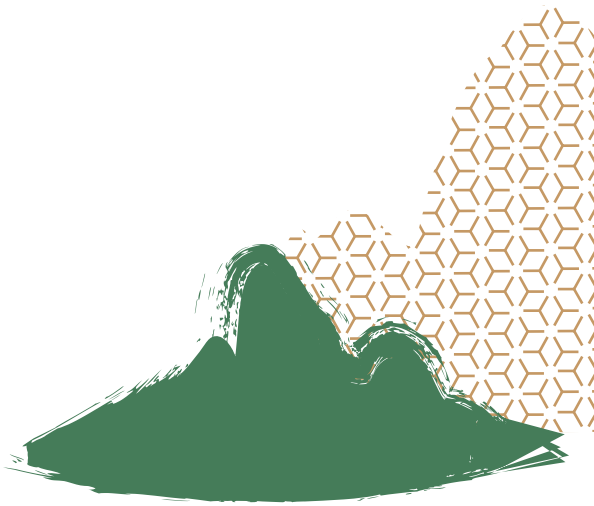
\$178

A966 / A967

家鄉糯米釀大腸 (四件/六件)
Glutinous Rice brewed large intestine

\$100/\$150

6011
椒鹽潮州魚蛋



潮汕風味煲

CHIU SAN DELICASIES

3001
清湯蘿蔔牛腩煲



潮汕風味煲

CHIU SAN DELICASIES

A585

金牌一品煲

Signature Assorted Seafood & Chicken in Pot

\$388

A563

薑蔥爆花膠海參煲

Braised Fish Maw & Sea Cucumber with Ginger & Spring Onion in Pot

\$668

A597

手打魚蛋煮津菜煲

Handmade Fish Ball with Chinese Cabbage in Pot

\$168

A575

火腩炆春菜煲

Stewed Roasted Pork with Leaf Mustard in Pot

\$168

A576

涼瓜炆排骨煲

Stewed Pork Ribs with Bitter Melon in Pot

\$168

A589

魚香茄子煲

Stewed Eggplant with Minced Pork in Pot

\$138

6012

鮑汁扣花生鳳爪煲

Braised Chicken Feet with Peanuts in Abalone Sauce

\$168

A282

蝦籽炆柚皮煲

Braised Pomelo Peel with Dried Shrimp Roe in Pot

\$188

3001

清湯蘿蔔牛腩煲

Poached Beef Brisket with Radish in Pot

\$298

A777

粉絲雜菜煲

Stewed Assorted Vegetable with Vermicelli in Pot

\$158

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家鄉小菜

HOUSE SPECIAL

A596

老香橪炆一字骨

Stewed Pork Spare Ribs with Fingered Citron

\$188

A583

梅菜炆扣肉

Braised Pork Belly with Preserved Vegetable

\$158

A586

碧綠川椒雞球

Sichuan Pepper Chicken with Seasonal Vegetables

\$178

A587

潮州沙爹牛肉

Chiu Chow Satay Beef

\$188

A590

菜甫肉碎煎蛋

Scrambled Egg with Minced Pork & Preserved Turnip

\$148



A587

潮州沙爹牛肉

A573
欖菜肉碎四季豆



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家鄉小菜

HOUSE SPECIAL



A583
梅菜炆扣肉

A572
紅燒豆腐
Braised Bean Curd with Minced Pork in Brown Sauce \$168

A573
欖菜肉碎四季豆
Preserved Olive Leaves Stir-Fried with Minced Pork & Green Beans \$158

A577
紅炆四寶魚鰾
Stewed Fish Maw with Assorted Seafood \$388

8003
肉碎魚鰾煮紹菜
Stewed Fish Maw with Minced Pork & Chinese Cabbage \$388

A818 / 6013
蜜汁燒雞中翼 (四隻/六隻)
Pan-fried Chicken Wings with Honey Sauce \$100 / \$150

2008
秘制乳香骨
Deep-fried Soy Marinade Ribs \$178

水產類

SEAFOOD

8002

蔥蒜炆黃花魚

Braised Yellow Croaker Fish with Garlic

\$268

2001

半煎煮馬友魚

Chiu Chow Style Threadfin Fish

\$388

A588

椒鹽鮮魷魚

Deep-fried Squid with Salt & Pepper

\$168

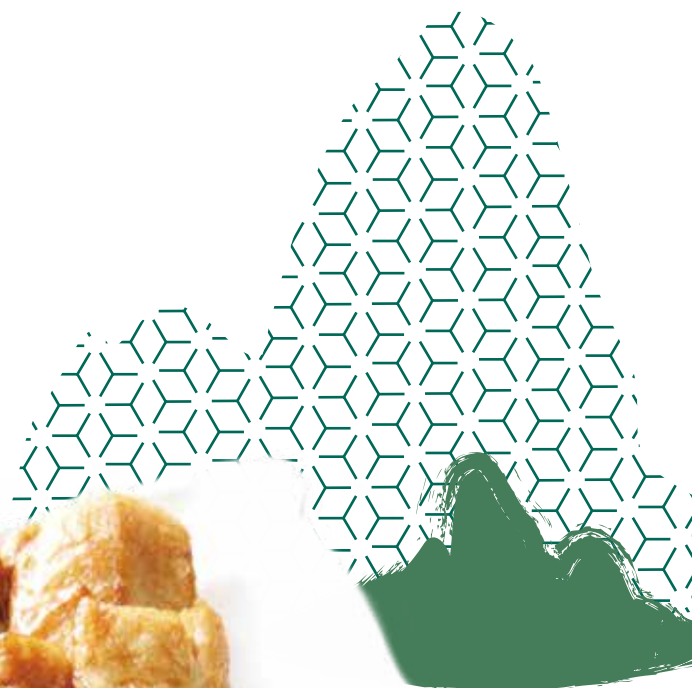
A564

欖菜炒鯧魚片

Stir-fried Pomfret Slices with Preserved Olive

\$368

A565
豉油皇煎鯧魚片



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水產類

SEAFOOD



A566
椒鹽九肚魚



A567
潮州蠔烙

A565

豉油皇煎鰻魚片

Pan-fried Pomfret Slices in Supreme Soy Sauce

\$368

A566

椒鹽九肚魚

Deep-fried Bombay Duck Fish with Spiced Salt

\$168

A567

潮州蠔烙

Chiu Chow Baby Oyster Omelette

\$168

A568

金瓜九肚魚烙

Pan-fried Bombay Duck Fish & Pumpkin Omelette

\$168

水產類

SEAFOOD



A242
龍鬚子母中蝦

A242

龍鬚子母中蝦 (2隻 - 另加每隻\$98)

\$198

Deep-fried Sea Prawn Wrapped with Crispy Noodle
(2pcs -Each Additional \$98)

A297 / A553

檸檬蒸烏魚 (半條/一條)

\$148 / \$268

Steamed Water Goby with Salted Lemon & Basil
(Half / Whole)

A599

避風塘炒鯧魚頭腩

\$298

Stir-fried Pomfret Belly with Crispy Garlic & Spiced Salt

A551

枝竹炆鯧魚頭腩

\$298

Braised Pomfret Head & Belly with Dried Bean Curd Sticks

圖片只供參考
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健康素食

VEGETARIAN

A771

五行六合菜

Stir-fried Bitter Melon with Fresh Lily, Chili,
Preserved Ginger & Vegetables

\$158

A772

竹笙炆豆腐

Braised Bamboo Pith with Tofu

\$198

A773

欖菜蒸豆腐

Steamed Tofu with Preserved Olives

\$158

A774

鮮百合炒雜菌

Stir-fried Assorted Mushrooms with Fresh Lily

\$178

A775

涼瓜煎雞蛋

Pan-fried Bitter Melon Omelette

\$158

A778

草菇天河素菜羹

Seasonal Veggie Leaf & Straw Mushroom Soup

\$188

A779

竹笙蛋花粟米羹

Corn Soup with Bamboo Pith & Egg

\$188

A780

清炒時蔬 (蒜茸/豆醬)

Stir-fried Seasonal Vegetables (Garlic / Brown Bean Sauce)

\$138



A772

竹笙炆豆腐

粥粉麵飯

CONGEE, NOODLES & RICE

A504 / A535

糖醋伊麵

Pan-fried Crispy E-Fu Noodles with Sugar & Vinegar

\$128 / \$168

A525 / A518

瑤柱蛋白炒飯

Fried Rice with Dried Scallop & Egg White

\$138 / \$218

6014 / 8032

潮州炒飯

Chiu Chow Fried Rice with Egg, Shrimps, Pork & Spring Onion

\$118 / \$158

A501 / A532

欖菜肉碎炒飯

Fried Rice with Minced Pork & Preserved Olives

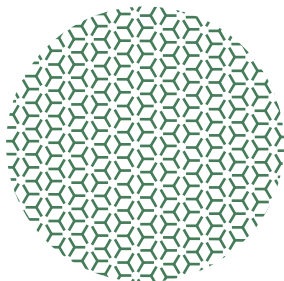
\$118 / \$158

6004

金瑤鼓油皇炒麵

Stir-fried Noodles with Dried Scallop in Supreme Soy sauce

\$178



A501 / A532
欖菜肉碎炒飯



A508

潮州手打魚蛋粉

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粥粉麵飯

CONGEE, NOODLES & RICE



A507
潮州鮮蠔仔泡粥

A512 家鄉炒麵線 Chiu Chow Fried Thread Noodles	\$158
A534 沙茶牛肉炒河粉 Fried Flat Rice Noodles with Beef in Satay Sauce	\$188
A536 玉蘭菜脯炒河粉 Stir-fried Flat Noodles with Preserved Raddish & Chinese Broccoli	\$158
A506 方魚肉碎粥（每碗） Minced Pork Congee with Dried Flat Fish	\$82
A507 潮州鮮蠔仔泡粥（每碗） Chiu Chow Minced Pork Congee with Baby Oyster	\$82
A508 潮州手打魚蛋粉（每碗） House-made Chiu Chow Fish Ball Noodles	\$82
A509 絲苗白飯、潮州白粥（每碗） Steamed Rice / Chiu Chow Porridge	\$20

甜品糖水

DESSERT

A401	冰花官燕盞 (甜) 每位 Double Boiled Bird's Nest with Rock Sugar (Per Person)	\$480
A402	杏汁官燕盞 (甜) 每位 Double Boiled Bird's Nest in Almond Juice (Per Person)	\$480
A403	芋香燉燕窩 (甜) 每位 Double Boiled Bird's Nest with Taro (Per Person)	\$380
A404	椰汁燉燕窩 (甜) 每位 Double Boiled Bird's Nest in Coconut Juice (Per Person)	\$380
A405	杏汁桂花糕 (3件) Osmanthus Jelly with Almond Juice (3 pcs)	\$58



A405
杏汁桂花糕

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甜品糖水

DESSERT



A410
清心丸綠豆爽



A412
福果芋泥

A406 蓮子棗皇糕 (3件) Red Dates Jelly with Lotus Seeds (3pcs)	\$ 58
A417 金獅脆麻花 (3件) Crispy Fried Dough Twist (3pcs)	\$ 58
A407 薑汁福果湯丸 (每位) Gingko & Glutinous Rice Ball with Ginger (Per Person)	\$ 58
A410 清心丸綠豆爽 (每位) Pearl Dumplings with Green Bean Sweet Soup (Per Person)	\$ 58
A420 福果綠豆爽 (每位) Sweetened Gingko with Green Bean Sweet Soup (Per Person)	\$ 58

甜品糖水

DESSERT

A413

潮州返沙芋條 (6件 – 另加每件\$20)
Chiu Chow Deep-fried Taro with Sugar
(6 pcs - Each Additional \$20)

\$120

A411

蛋白杏仁茶 (每位)
Almond Tea with Egg White
(Per Person)

\$58

A412

福果芋泥 (每位)
Sweetened Gingko with Mashed Taro
(Per Person)

\$58

A415

杏汁蛋白芋泥 (每位)
Mashed Sweet Taro with Egg White & Almond Juice
(Per Person)

\$68

A413
潮州返沙芋條



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有機中國茶

ORGANIC CHINESE TEA

611	濃香鐵觀音 (每位)	\$40
	Tieguanyin - Heavily Scented (Per Person)	
612	清香鐵觀音 (每位)	\$40
	Tieguanyin - Lightly Scented (Per Person)	
613	牡丹白茶 (每位)	\$40
	White Peony Tea (Per Person)	
614	紅螺茶 (每位)	\$40
	Hongluo - Chinese Black Tea (Per Person)	
615	碧螺春綠茶 (每位)	\$40
	Biluochun (Chinese Green Tea) (Per Person)	
616	普洱 (每位)	\$40
	Puer (Per Person)	

其它

OTHERS

A601	中國茗茶、水、芥、醬(每位)	\$20
	Chinese Tea, Water and Condiment Charge (Per Person)	
A602	杭州菊花 (每位)	\$25
	Hangzhou Chrysanthemum Tea (Per Person)	
A661	酒類開瓶費 (每支)	\$250
	Corkage Fee (Per Bottle)	
A662	蛋糕切餅費 (每個)	\$250
	Cake Cutting Fee	
A688	餐前鹹菜、小食 (每碟)	\$20
	House Pickles, Snacks	
A689	合時生果 (每位)	\$50
	Seasonal Fruit Platter (Per Person)	
A663	最低消費 (每位)	\$120
	Minimum Charge (Per Person)	