



獅城名廚再臨獻技 星馬潮饌逐一細味  
OUR SINGAPOREAN GUEST CHEF RETURNS -  
WITH MORE AUTHENTIC SINGAPOREAN AND MALAY DELIGHTS

# 星潮粵味 II

SAVOURING SINGAPORE

A TASTE OF CHIUCHOW FRESHNESS II



張偉忠師傅

星洲客席名廚  
星加坡中廚協會會長

×

簡志鈞師傅

美心中菜 (潮菜及外省菜)  
行政總廚

呈獻



MAXIM'S  
CHINESE CUISINE

潮江春  
CHIUCHOW GARDEN



f 美心中菜





## 滙豐信用卡持卡人專享 「星潮尋味II」系列自選菜式8折

HSBC Credit Card Cardholders enjoy 20% off exclusively  
"Savouring Singapore - A Taste of Chiuchow Freshness II" à la carte dinner menu

此推廣受有關條款及細則約束，詳情請向店員查詢。  
Terms and conditions apply. Please contact the staff for details.



### SAVOURING SINGAPORE A TASTE OF CHIUCHOW FRESHNESS II

*Riding on the success of last year's acclaimed Savouring Singapore series, Maxim's Chinese Cuisine again invites you on a journey of Chiuchow tastes with Savouring Singapore - A Taste of Chiuchow Freshness II. This year, our chef has specially prepared a selection of authentic dishes from Singapore as well as Malaysia, each certain to excite your senses and tantalise your palate!*

*For Savouring Singapore - A Taste of Chiuchow Freshness II, Maxim's Chinese Cuisine has again invited celebrated Chef Chong Wui Choong to share his extensive insights and techniques on Singapore and Malay cuisine. Dishes include Kam Heong Crab, Black Pepper Crab, Rice Pudding with Minced Pork, Bak Kut Teh and Noodles with pork tripe, pig's liver, fish ball and minced pork in soup are come highly recommended by Chef Chong and our culinary team - so dive in and taste Chiuchow with a unique Nanyang spin!*



## 星潮尋味II

美心中菜去年首推混融獅城正宗「炒蟹」與潮汕「打冷」的「星潮尋味」系列，廣受食客歡迎，口碑載道。今年，美心中菜大廚再下一城，推出「星潮尋味II」，特別新加入多款星馬風味菜式，務求再饗饕客！

「星潮尋味II」再度邀得星加坡名廚張偉忠師傅赴港傳藝，分享他鑽研星馬飲食文化多年的寶貴心得與入廚訣竅。系列特別推介多款融合南洋食材製法演化而成的地道星馬潮菜，包括檳城甘香炒蟹、星洲黑胡椒蟹、檳城米糲、肉骨茶、肉脞麵等，在張師傅及美心中菜團隊巧手演繹下更是不容錯過！







## 「星潮尋味II」主理名廚

**張偉忠 師傅**  
Mr. Chong Wui Choong

張偉忠師傅曾任職星加坡歷史悠久的「長堤海鮮樓」20多年，該店所創製的辣椒蟹、黑椒蟹更被視為星加坡國菜，張師傅更秉承兩道國菜烹調精髓。他現任星加坡濱華大酒店中菜總廚及星加坡中廚協會會長，醉心鑽研獅城名菜，致力傳揚獅城飲食文化。

Chef Chong has served over 2 decades at the reputable Long Beach Seafood Restaurant, best known for creating the national dishes of Chilli Crab and Black Pepper Crab. Having inherited the culinary artistry that goes into these dishes, Chef Chong is now Executive Chef of Chinese Cuisine at Marina Mandarin Singapore and President of the Singapore Society of Chinese Cuisine Chefs. He has a passion for perfecting renowned Singaporean dishes and promoting the Singaporean cuisine culture.

**簡志鈞 師傅**  
Mr. Kan Chi Kwan

來自香港美心中菜(潮菜和外省菜)的簡志鈞行政總廚對潮州菜別具心得，他掌杓逾三十年，對中國飲食文化具備精闢見解，更持續不懈鑽研，揉合烹調傳統與創意廚藝，帶領團隊炮製多款經典美饌。

Executive Chef Kan of Maxim's Chinese Cuisine (Chiuchow and Provincial Cuisine Division) has a unique insight to Chiuchow Cuisine. With 30 years of culinary experience under his belt, Chef Kan applies his unique insight and extensive knowledge in Chinese food culture and leads his team of chefs to creating a range of Chiuchow delicacies gathering the best of the traditional and the contemporary.



## 斯里蘭卡野生肉蟹

SRI LANKA CRAB

要炮製「檳城甘香炒蟹」與「星洲黑胡椒蟹」兩道為人熟悉的星馬炒蟹名菜，揀選靚蟹自然是關鍵，其中尤以斯里蘭卡蟹為菜式的靈魂。斯里蘭卡蟹蟹身與蟹鉗均非常巨大、夠重秤，而且肉質爽實、鮮甜而味濃，可算是蟹中皇者。

美心中菜特別揀選優質斯里蘭卡野生肉蟹，取其多肉、結實，並採用產地直送模式，每日捕獲後即時以常溫封箱直接空運抵港，確保食客得以品嚐頂級鮮味的炒蟹菜式。

Selection of quality crabs are key to preparing popular Singapore and Malaysia crab dishes, most notably Kam Heong Crab and Black Pepper Crab. The very best among them are Sri Lanka crabs, a species unique for their large size and robust texture and flavour, making them perfect for preparing crab dishes.

Every day, quality Sri Lanka crabs are caught in the wild, kept live at room temperature and shipped to Hong Kong by air, where they are delivered directly into the hands of our Chefs to create the freshest and best tasting crab dishes.







## 星洲黑胡椒蟹

BLACK PEPPER CRAB

\$520 一隻 EACH (1.5斤/0.9kg)

\$360 一隻 EACH (1斤/0.6kg)

此炒蟹名菜始於上世紀50年代的星加坡海鮮酒家「長堤海鮮樓」。來自馬來西亞砂朥越產的優質黑胡椒與斯里蘭卡蟹同煮，牛油香氣撲鼻，辣味溫和，椒香突出，以高湯提鮮後蟹味更濃。

This renowned sautéed crab dish, originating in the 1950s at the Singaporean Long Beach Seafood Restaurant, is prepared using quality pepper from Sarawak, Malaysia and Sri Lanka crab. A delectable, mildly spicy treat marked by the distinctive aroma of butter and pepper.



• 另加茶位費、前菜費及加一服務費。相片只供參考  
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• Plus tea charge, pre-meal snacks charge and 10% service charge • Photos are for reference only • The promotion cannot be used in conjunction with any other promotion and credit card including American Express Gourmet Club and Hang Seng enJoy credit card. (HSBC cardholders can enjoy in conjunction with other HSBC Credit Card promotions)





## 檳城甘香炒蟹

KAM HEONG CRAB

\$520 一隻 EACH (1.5斤/0.9kg)

\$360 一隻 EACH (1斤/0.6kg)

甘香醬是馬來西亞獨有醬料，配搭不同海味和香料調成，包括咖喱粉、蝦米、蝦膏和各種香料粉，辣中帶誘人芳香，味道濃郁，與海鮮肉類成絕配。利用甘香醬與斯里蘭卡蟹炒製而成的這道甘香炒蟹，鮮、香、辣俱備，教人食指大動。

The aromatic and spicy Kam Heong sauce is of Malaysian origin, a Chiuchow-styled sauce prepared from an assortment of dried seafood and spices. It is perfectly matched with the meaty Sri Lanka crab in our specialty stir-fried crab recipe, gathering all the wonderful aromas of seafood and tropical spices in one mouth-watering dish.

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## 肉骨茶

BAK KUT TEH

\$168 例 REGULAR

星加坡的肉骨茶大概有兩種，一種是藥材味較重的福建式肉骨茶，另一種則主要以白胡椒調味的潮州式肉骨茶。我們的大廚特別挑選來自馬來西亞砂勞越的優質白胡椒，原粒炒香打碎，配上新鮮豬骨與香料同煲，肉湯味道清甜，胡椒香撲鼻。

Singaporean Bak Kut Teh – literally “meat and bone tea” – is prepared in two main styles: the Fujian style, which tastes more medicinal, and the Chiuchow style, which is more peppery. Our chefs has picked quality white pepper come from Malaysia, roasted whole and grinded, then added to fresh pork bone and spices for this clear, aromatic and burning hot soup.

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## 松茸汽鍋豬肚雞

CHICKEN, MATSUTAKE AND  
PORK TRIPE IN CASSEROLE

\$168 例 REGULAR



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1



2



3

1. 脆皮蝦醬雞翼 (5隻)

DEEP-FRIED CHICKEN WINGS WITH SHRIMP PASTE (5PCS)

\$68 小食 SNACK

2. 黃金炸魚皮

CRISPY FISH SKIN CHIPS

\$68 小食 SNACK

3. 滷水豬頭肉

SOYED PORK

\$68 小食 SNACK

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### 糖醋八爪魚

SWEET & SOUR SQUID

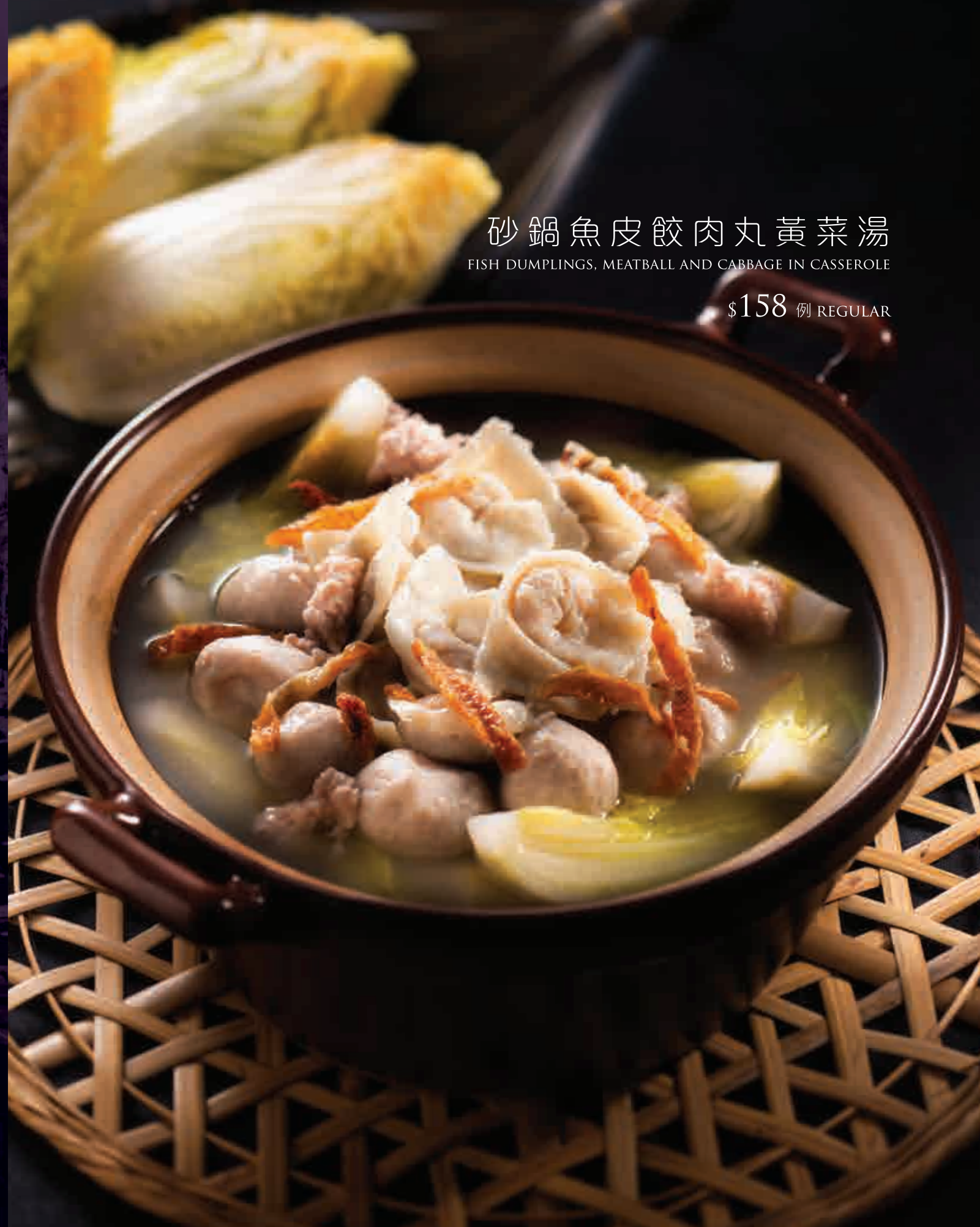
\$68 小食 SNACK



### 五方齋素燴

BRAISED MOCK CHICKEN  
WITH BAMBOO PITHS AND  
GINKGO NUTS

\$68 小食 SNACK



### 砂鍋魚皮餃肉丸黃菜湯

FISH DUMPLINGS, MEATBALL AND CABBAGE IN CASSEROLE

\$158 例 REGULAR

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## 松茸鮮菌冬瓜環

BRAISED WINTER MELON WITH MATSUTAKE  
AND ASSORTED MUSHROOMS

\$148 例 REGULAR



## 蜜汁燒黑豚排骨

HONEY-GALZED IBERIAN SPARE RIBS

\$118 例 REGULAR

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1

1. 檸檬啦啦汁蒸刀貝  
STEAMED CLAM WITH LEMON SAUCE

\$128 例 REGULAR

2. 砂鍋松茸煮海斑片  
BRAISED MATSUTAKE AND SLICED GAROUPA  
IN CASSEROLE

\$188 例 REGULAR



2

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## 黑蒜蒸BB象拔蚌 (配象拔蚌蒸蛋) \$198 例 REGULAR

STEAMED GEODUCK WITH BLACK GARLIC;  
STEAMED EGG WITH GEODUCK

特選肉質鮮嫩的新鮮BB象拔蚌，一菜兩食 – 一味加入黑蒜、蒜茸、金蒜清蒸，另一味則取象拔蚌膽蒸蛋，鮮味各勝擅長。

Fresh baby geoducks are specially picked for their succulent texture, and prepared in two styles – steamed with black garlic, minced garlic and fried garlic to just the right tenderness; and steamed with egg for a soft, savoury treat.



## 盆燒火焰烏頭魚

GRILLED MULLET

\$188 每條 EACH

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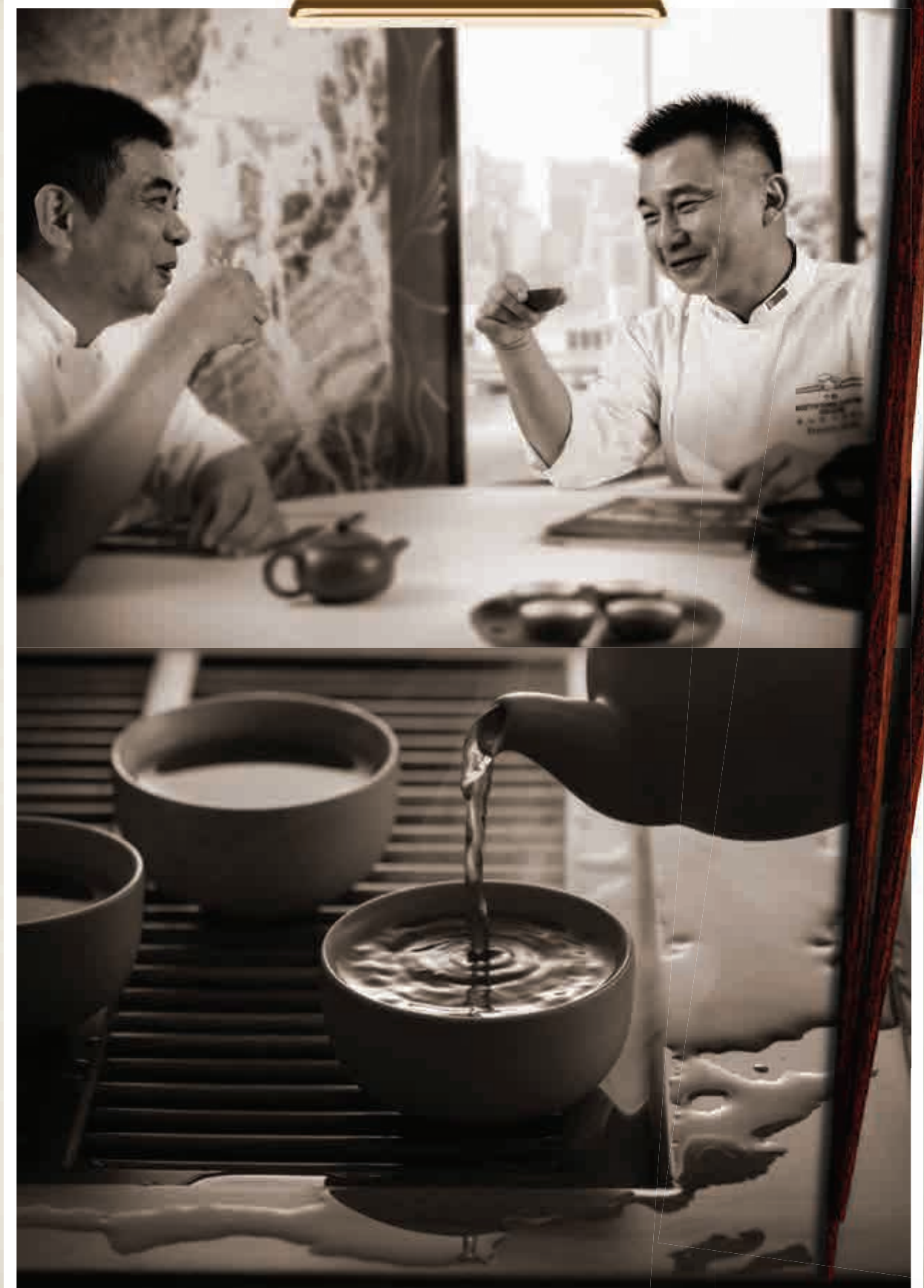
# 花生牙小炒皇

SAUTÉED SQUID, PORK TRIPE, BLACK FUNGUS  
AND BEAN SPROUTS

\$108 例 REGULAR



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## 檳城米粿

RICE PUDDING WITH MINCED PORK

\$35 每位PER PERSON

檳城米粿是一種別具南洋風味的潮州粿品，以粘米和澄麵製成的米粿特別香軟彈牙，鋪上混合蒜蓉、乾蔥蓉的香菜脯及肉脞，鹹香可口。

This soft and sticky Nanyang styled Chiuchow pudding is made from rice and wheat flour, and topped with home-made preserved vegetable and minced pork for a uniquely savoury dessert.



## 星洲炒貴刁

FRIED FLAT RICE NOODLE WITH SQUID, PRESERVED SAUSAGE, SHRIMP AND EGG

\$118 例 REGULAR



## 肉脞麵

NOODLES WITH PORK TRIPE, PIG'S LIVER, FISH BALL AND MINCED PORK IN SOUP

\$78 例 REGULAR

肉脞麵 (Bak Chor Mee) 是潮州話，意思即是肉碎麵，有說是由早期移民自中國的潮州人帶入南洋。細麵與少許醋及湯汁拌勻，再加入新鮮肉碎、豬肚、豬潤、魚蛋等多種材料，入口甘香，口感豐富。

This mixed noodle dish, called Bak Chor Mee in local dialect, was introduced into Singapore and Malaysia by early Chiuchow migrants. Thin noodles is mixed with minced pork and a rich assortment of ingredients, drizzled over with vinegar and stock, making for a delightful and richly textured bowl.

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## 煎焗蟹肉包

PAN-FRIED CRABMEAT BUNS

\$28 每隻 EACH (2隻起)  
MINIMUM ORDER FROM 2 PIECES

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## 貓山皇榴槿酥

BAKED DURIAN PASTRIES

\$28 每隻 EACH (2隻起)  
MINIMUM ORDER FROM 2 PIECES





大廚推介菜 CHEF'S RECOMMENDATION



星洲黑胡椒蟹 \$520 一隻 EACH (1.5斤/0.9kg)  
BLACK PEPPER CRAB \$360 一隻 EACH (1斤/0.6kg)



檳城甘香炒蟹 \$520 一隻 EACH (1.5斤/0.9kg)  
KAM HEONG CRAB \$360 一隻 EACH (1斤/0.6kg)



肉骨茶 \$168 例 REGULAR  
BAK KUT TEH



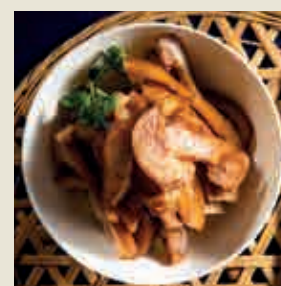
松茸汽鍋豬肚雞 \$168 例 REGULAR  
CHICKEN, MATSUTAKE AND PORK  
TRIPLE IN CASSEROLE

小食 SNACKS



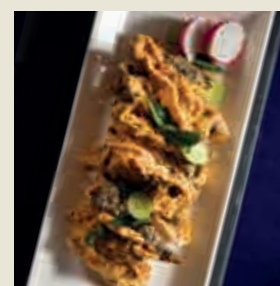
脆皮蝦醬雞翼  
DEEP-FRIED CHICKEN WINGS  
WITH SHRIMP PASTE

\$68 5隻 5PCS



鹵水豬頭肉  
SOYED PORK

\$68 例 REGULAR



黃金炸魚皮  
CRISPY FISH SKIN CHIPS

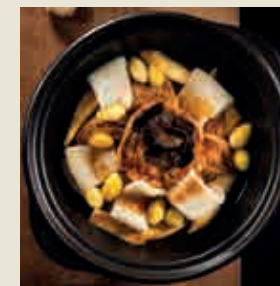
\$68 例 REGULAR

小食 SNACKS



糖醋八爪魚  
SWEET & SOUR SQUID

\$68 例 REGULAR



五方齋素燴  
BRAISED MOCK CHICKEN  
WITH BAMBOO PITHS  
AND GINKGO NUTS

\$68 例 REGULAR

主菜 MAIN DISHES



砂鍋魚皮餃肉丸  
黃菜湯  
FISH DUMPLINGS, MEATBALL  
AND CABBAGE IN CASSEROLE

\$158 例 REGULAR



松茸鮮菌冬瓜環  
BRAISED WINTER MELON WITH  
MATZUTAKE AND ASSORTED  
MUSHROOMS

\$148 例 REGULAR



蜜汁燒黑豚排骨  
HONEY-GALZED IBERIAN  
SPARE RIBS

\$118 例 REGULAR



檸檬啦啦汁蒸刀貝  
STEAMED CLAM WITH  
LEMON SAUCE

\$128 例 REGULAR



砂鍋松茸煮海斑片  
BRAISED MATSUTAKE AND SLICED  
GAROUPA IN CASSEROLE

\$188 例 REGULAR



黑蒜蒸BB象拔蚌  
(配象拔蚌蒸蛋)  
STEAMED GEODUCK WITH  
BLACK GARLIC; STEAMED  
EGG WITH GEODUCK

\$198 例 REGULAR

· 另加茶位費、前菜費及加一服務費。相片只供參考  
· 不可與其他優惠或信用卡推廣優惠(包括美國運通美膳會及恒生enJoy卡優惠)同時及一併使用(滙豐信用卡持卡人可同時專享其他滙豐信用卡優惠)  
· Plus tea charge, pre-meal snacks charge and 10% service charge · Photos are for reference only · The promotion cannot be used in conjunction with any other promotion and credit card including American Express Gourmet Club and Hang Seng enJoy credit card. (HSBC cardholders can enjoy in conjunction with other HSBC Credit Card promotions)



## 主菜 MAIN DISHES



盆燒火焰烏頭魚  
GRILLED MULLET

\$188 每條 EACH



花生牙小炒皇  
SAUTÉED SQUID, PORK TRIPE,  
BLACK FUNGUS AND  
BEAN SPROUTS

\$108 例 REGULAR

## 主食及點心 RICE, NOODLES & DIM SUM



檳城米糰  
RICE PUDDING WITH  
MINCED PORK

\$35 每位 PER PERSON



星洲炒貴刁  
FRIED FLAT RICE NOODLE WITH  
SQUID, PRESERVED SAUSAGE,  
SHRIMP AND EGG

\$118 例 REGULAR



肉脞麵  
NOODLES WITH PORK TRIPE,  
PIG'S LIVER, FISH BALL AND  
MINCED PORK IN SOUP

\$78 例 REGULAR



煎焗蟹肉包  
PAN-FRIED CRABMEAT BUNS

\$28 每隻 EACH (2隻起)  
MINIMUM ORDER FROM 2 PIECES



貓山皇榴槤酥  
BAKED DURIAN PASTRIES

\$28 每隻 EACH (2隻起)  
MINIMUM ORDER FROM 2 PIECES

## 條款及細則

1. 此推廣日期由2017年8月1日至9月29日。
2. 此推廣適用於全線潮江春及全線潮庭。
3. 此系列推廣只適用於晚膳堂食散座(不適用於廳房)，並須另收以一般零售價計算的加一服務費、茶位費及前菜費用。
4. 優惠只適用於所有由香港上海滙豐銀行有限公司(及其繼承人及受讓人) (「滙豐」)於香港發出的港幣個人基本卡、綜合、獨立戶口附屬卡、以港幣戶口簽賬的銀聯雙幣信用卡、公司卡及商務卡(採購卡、優惠卡除外)(「合資格信用卡」)的持卡人(「持卡人」)。
5. 滙豐銀聯雙幣信用卡持卡人只可於接受該卡簽賬的分店享有優惠。
6. 敬請預先訂座。
7. 持卡人須於訂座及/或落單前說明享用優惠並以合資格信用卡簽賬以享優惠。
8. 優惠不可兌換現金/服務、其他產品/食品/飲品及折扣及優惠不得轉讓。
9. 此系列推廣亦不可與任何其他推廣、折扣優惠、信用卡推廣(包括美國運通美膳會、恒生enJoy卡)、優惠產品/菜式/套餐、全年優惠、會員優惠/貴賓卡/貴賓積分計劃、禮券及現金券同時使用(除特別聲明外)。
10. 所有圖片只作參考。
11. 所有推廣優惠食品數量有限，售完即止。個別食品如因貨源供應問題有所更改，恕不另行通知。
12. 美心食品有限公司及滙豐有權隨時更改本條款及細則或終止本推廣優惠，恕不另行通知。停用日期恕不另行通知。
13. 就此推廣如有任何爭議，美心食品有限公司及/或滙豐保留最終裁決權。

## Terms and Conditions

1. The promotion period is from 1 August, 2017 to 29 September, 2017.
2. The promotion is only available at all Chiuchow Garden Restaurant and all Chiuchow Garden.
3. Offers are only applicable for dinner dine-in consumption. A 10% service charge (based on normal retail price), tea charge and pre-meal snacks charge apply
4. The offers are applicable to customers (each a "Cardholder") holding any Hong Kong Dollar personal primary, combined additional, separate additional credit cards, UnionPay Dual Currency credit cards (applicable to Hong Kong Dollar sub-account only), Business Card or Corporate Card (excluding any Purchasing Cards and Private Label Cards) issued by The Hongkong and Shanghai Banking Corporation Limited in Hong Kong (and its successors and assigns) ("HSBC") (each an "Eligible Credit Card"). The offers are applicable to holders of HSBC UnionPay Dual Currency Credit Cards only at those outlets accepting such cards for payment.
5. Advance reservation is required.
6. Cardholders must state the redemption of the offers prior to reservation and/or ordering, and present their Eligible Credit Card for payment to enjoy the offers.
7. The offers cannot be exchanged for cash/service, other products/food items/beverages or discounts. The offers are not transferable.
8. The promotion cannot be used in conjunction with other promotional offers, discounts, credit card offer (including American Express Gourmet Club, Hang Seng enJoy credit card), discounted items/dishes/menus, year round offers, membership benefits/VIP cards/VIP bonus point programme, coupons and cash coupons (unless otherwise specified). Please check with the Designated Dining Outlets for details.
9. All photos are for reference only.
10. The promotional food and beverage items are available while stocks last and subject to availability or change without prior notice in the event of short supply.
11. Maxim's Caterers Ltd. and HSBC reserve the right to amend these terms and conditions and to terminate this promotional offer at any time without prior notice.
12. In case of dispute, the decision of Maxim's Caterers Ltd. and/ or HSBC shall be final.