

## appetizers 开胃菜

- Assorted Marinated Meat 潮州滷味拼 14  
the mix of marinated meats and often incorporate slices of egg and tofu as well.
- In-House Marinated Goose Meat 潮州滷鵝肉 16  
marinated goose meat with vinegar garlic sauce
- Homemade Fried Shrimp Balls 潮州炸蝦棗 (4) 8  
deep fried shrimp ball with sweet dipping sauce.
- Enoki Mushroom Lettuce Wraps 沙律金針菇 8  
lightly deed fried enoki mushroom with our chef's special mix of seasonings wrapped in lettuce cups.
- Teo Fish served Cold 潮式冻鱼饭 28  
cold fish, puning bean sauce, and soy sauce.
- Teo Taro Roll 潮式香酥芋头卷 (4) 10  
shredded taro root, peanut, wrapped inside tofu skin.
- Jellyfish Salad 凉拌海蜇头 8  
jellyfish with minced garlic, vinegar, and soy sauce.

## soups 汤

individual bowls

- Chicken & Pine Mushroom Soup 松茸菇燉雞湯 10  
Huangmao chickens cooked with pine-mushroom, morsels of bone-in chicken
- American Ginseng with Silky Chicken Soup 10  
洋参片炖竹丝鸡
- Teo Chew Carrot and Scallop Soup 紅蘿蔔羹 8  
bright & vibrant soup made from fresh puréed carrots and dried scallops.
- Cream of Rice with Fish Soup 粥水灼石斑魚 8  
cooked rock cod broth creating a creamy texture.
- Crab and Maw Soup 蟹肉鱼肚羹 8  
crabmeat and fish cooked together in House broth.
- Teo Thick Vegetable Soup 潮式护国菜羹 8

## vegetables 蔬菜

- Fried Chinese Broccoli with Dried Fish 方鱼炒芥藍 8
- Sauteed Garlic Snow Peas 蒜仔荷蘭豆 8  
lightly sautéed fresh crisp snow peas
- Teo Spinach 上汤菠菜 8  
fresh spinach sautéed with garlic and goji berry
- Blanched Chai Xin with Soya Sauce 白灼菜心 8

## rice & noodles

- Teo Fried Rice 潮州炒饭 12  
fried rice with pork, sausage, and vegetables.
- Teo Vegi Fried Rice 潮州素炒饭 10  
fried rice with seaweed, carrots, snow peas, and Chinese broccoli.
- Teo Stir-Fried Rice Noodles 潮州炒河粉 12  
rice noodles stir-fried with vegetables, egg, and spice.

## chef's specialties 厨师精选

- Abalone in House Sauce 蠔皇原只焗鲍鱼 25

abalone topped with Chef's special sauce.

- Crispy Sea Cucumber 香炒海参 28  
South American sea cucumber braised with green onion in Chef's special sauce
- Beef Tendon with Daikon 锅仔牛腩萝卜丝 18  
beef tendon and daikon slices stewed with celery and green onions.
- Beef Filet with Mushrooms 杏鮑菇炒牛粒 18  
tender wok-tossed cubes of filet mignon with mushrooms, pepper, black pepper for a touch of spice.
- Cooked Cold Crab Teo-Style 潮州冻蟹 38  
cooked crab served cold with vinegar, ginger, scallion.
- Braised Pork Feet with Chef Special Sauce 金牌烧猪脚 22

## seafood 海鲜

- Whole Crab 蛋黄焗螃蟹 38  
lightly battered, seasoned and prepared with crab roe.
- Jade Tofu 翡翠豆腐 14  
steamed tofu, egg whites, shrimp and vegetables.
- Chilean Sea Bass 酸菜鱈魚煲 22  
braised with pickled mustard greens in the clay-pot
- Teo Chew Oyster Omelet 潮州蠔仔烙 18  
large oysters mixed with beaten eggs and herbs, a rustic traditional Teo Chew home-style dish.
- Scallops and Asparagus 香炒帶子蘆筍 16  
sautéed sea scallops and asparagus in light creamy sauce.
- Teo Pan Fried Mix 潮式小炒皇 16  
dried shrimp and shredded daikon sautéed with chives in XO sauce.
- Fried Shrimp with Pineapple 菠萝炒虾球 20
- Seafood with Mushroom 什菌海鮮煲 20  
Mushroom squid shrimp in a clay pot

## meats 肉类

- Teo Chew Pork Stew 潮式滷肉拼 16  
various cuts of pork, pork belly and tofu in the clay-pot steeping in a deep dark bouillon.
- Hometown Tofu with Pork 家乡豆腐煲 16  
firm tofu stuffed with house ground pork, in clay pot.
- Chicken and Cashews 腰果炒鸡丁 16  
wok-tossed cubes of chicken with celery, carrot, ginger and cashews.
- Pork and Mustard Greens in Clay Pot 咸肉芥菜煲 18  
marinated pork with muster greens in chef's special sauce.