



1969

Five decades had passed, a lot of things has changed, however one thing remains : the TEOCHEW authenticity. We believe that culture and tradition are important and this is also applicable for food. Being able to preserve this over three generations is something we take pride in and having you to embark on this culinary journey with us is our greatest joy. Coming to this new era, we hope to continue serving you for the upcoming 50 years and more. Most importantly, we hope to serve you with the best Chaozhou food in Singapore.

五十年的时间很多人与事已变,但潮州發記始终坚信文化和传统是重要的,这也适用于美食。潮州發記历经半世纪三代人的坚持和打拼,能够将传统潮州美食文化保存下来是我们引以为傲的事情。在此我们衷心感谢各位50年来的支持与鼓励。

潮州發記走过一个50年,接下来希望在未来的时间里继续保持以高质量的菜品,新旧结合的潮州菜回馈您对我们的支持!

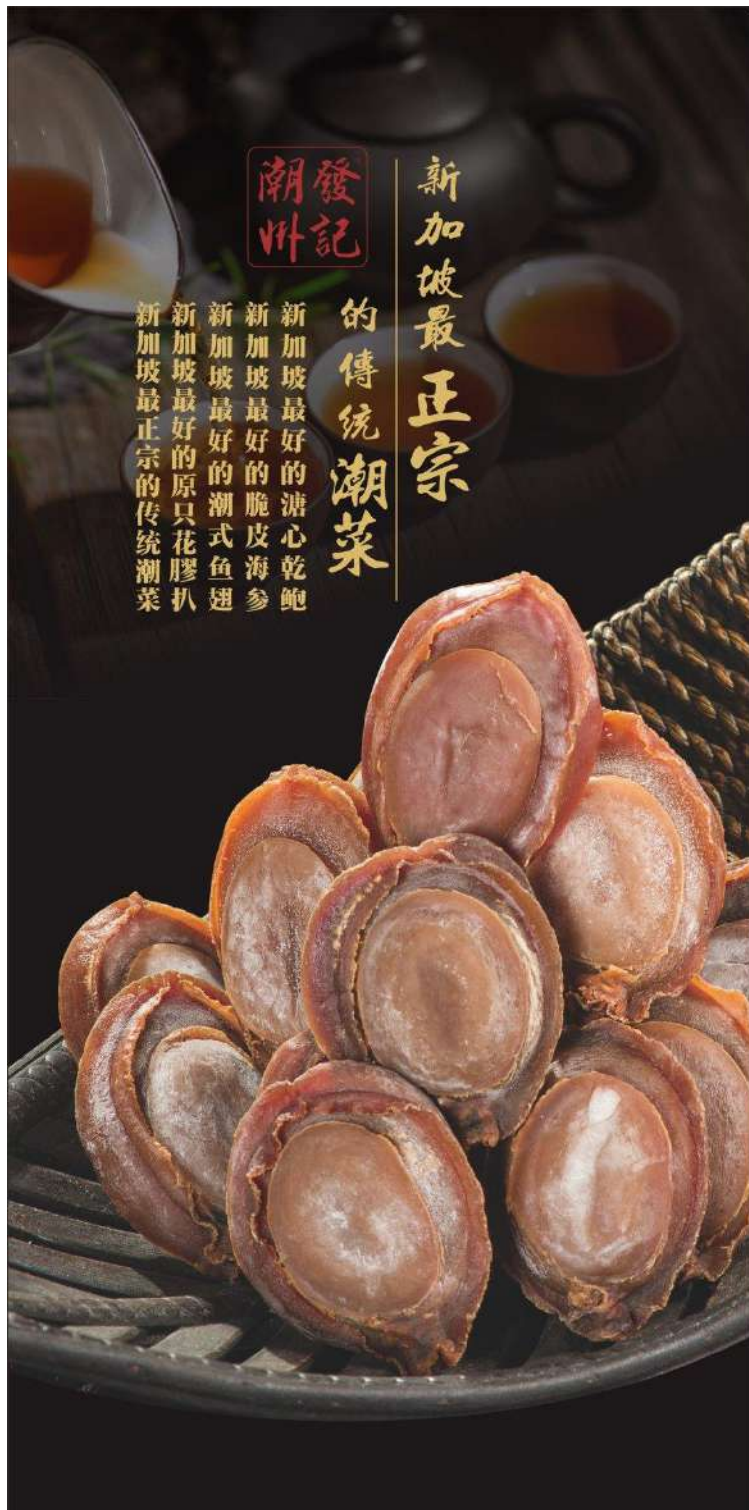
温馨提示

为了更好的为您服务,本餐馆有以下收费:

1. 茶位费 包括-茶,米饭,粥,水,餐巾,调味品,配菜。
大厅 \$5
厢房 \$6
2. 酒杯清洗费——\$8/位
如您自带酒水并在店内购买酒水,我们将取消该项费用。
3. 关于包间(需提前预订)
每间包间个人最低消费为\$150
4. 停车券
如消费超过\$200,您可在前台领取一张免费停车券。

Note to customers the following charges apply:

1. Condiments - \$5, Private room- \$6 per pax
Condiments includes - Tea, Rice, Porridge, Water, Napkins, Side Dishes.
2. Wine Glass Cleaning Fee- \$8 per pax
Waive charge with any purchase of in-house wine/champagne.
3. Private Rooms
A minimum spend of \$150 per pax is applicable for private room bookings.
4. Parking Coupons
Per every \$200 spent, customers are eligible for a complimentary parking coupon.



潮州發記

新加坡最正宗
的傳統潮菜

新加坡最好的滷心乾鮑
新加坡最好的脆皮海參
新加坡最好的潮式魚翅
新加坡最好的原只花膠扒
新加坡最正宗的傳統潮菜

"HUAT KEE IS ONE OF THE BEST RESTAURANTS IN THE WORLD. NUMEROUS TRADITIONAL TEOCHEW RECIPES HAVE BEEN KEPT ON BY LEE CHIANG HOWE EVEN IF YOU GO TO SHANTOU NOW. YOU CAN HARDLY FIND SIMILAR LEVEL OF AUTHENTICITY."

—— CAI LAN (FAMOUS FOOD CRITIC)

「著名的美食評論家蔡瀾先生多次強調：[我認為發記是全球最好的餐廳之一，許多老潮州菜譜都被東主李長豪先生保存下來，如今即使去到汕頭，也難找到同樣的水準。]

—— 蔡瀾(著名美食評論家)

"AUTHENTIC TEOCHEW CUISINE IS FOUND IN NANYANG REGION AT SINGAPORE'S TEOCHEW RESTAURANT HUAT KEE"

—— CAI LAN (FAMOUS FOOD CRITIC)

「潮菜，可以到南洋去找回原味。華僑們死腦筋，一成不變，傳統潮菜倒是讓他們留了下來，佼佼者有新加坡的「發記」。

—— 蔡瀾(著名美食評論家)

"HUAT KEE IS A VALUE-MONEY RESTAURANT. THE DISHES ARE CAREFULLY MADE. STANDARD IS HIGH AND PRICING IS REASONABLE... LOTS OF VARIETIES OF DISHES. THOSE WHO LOVE TEOCHEW CUISINE MUST NOT MISS OUT." "THOSE WHO LOVE TEOCHEW CUISINE MUST GO TO HUAT KEE WHICH IS LOCATED NEAR CHINATOWN IN SINGAPORE. LOTS OF FOOD LOVERS FROM HONG KONG SING PRAISES OF HUAT KEE. ITS TEOCHEW FISH NOODLES, SUCKLING PIG AND STEAMED POMPRET ARE VERY DELICIOUS."

—— STEPHEN IP (FORMER HONG KONG ECONOMIC DEVELOPMENT AND LABOUR BUREAU)

「發記是物超所值的潮州菜館，菜做得認真和細心，水平甚高，價錢合理。菜式甚多，非常抵食。喜歡潮州菜者，萬勿錯過」「大家如果喜歡潮州菜。在新加坡一定要試「發記」，在牛車水附近，很多香港食家對「發記」都贊不絕口。這裏的潮州面，乳豬和蒸鱘魚都做得很好。」

—— 葉樹堃(香港前經濟發展及勞工局局長)



KNOWN AS A FAMILY OF FAMOUS CHEFS, TEOCHEW RESTAURANT HUAT KEE HAS THE HERITAGE OF THREE GENERATIONS. THROUGHOUT THE YEARS, WE HAVE LIVED UP TO OUR PROMISE OF SERVING TRADITIONAL TEOCHEW CUISINE WHICH FORMS AN IMPORTANT PART OF CHINESE FOOD HERITAGE. PREPARING DELICIOUS TEOCHEW DISHES REQUIRES FRESHNESS OF THE INGREDIENTS COUPLED WITH TEEIOUS STEPS AND METHODOLOGIES WHICH ARE VERY MUCH IN CONTRAST TO THE MODERN FAST PACED SOCIETY. ALTHOUGH TRADITIONAL TEOCHEW CUISINE IS SLOWLY DISAPPEARING FROM SINGAPORE'S FOOD CULTURE, TEOCHEW RESTAURANT HUAT KEE CONTINUES TO MAINTAIN THE AUTHENTICITY OF TEOCHEW CUISINE.

有着[名厨世家]称誉的新加坡潮州發記，至今已经有三代人的印记。数十年来，我们一直保存着对传统菜色的一份坚持和执着。最擅长烹饪古法潮州菜肴，把潮州人千百年来的饮食文化和烹饪智慧结晶，保留下来。潮州菜属于中華料理飲食寶庫一個重要組成部分，讲究食材新鲜，原汁原味，慢工細作，保健養生。随着现代社会的发展，生活节奏越来越快，传统精致的潮州菜正在慢慢的失传，但是潮州發記还是坚持正宗的潮州美味传承。



传统炸蝦丸(手工制)
Prawn Ball (6 pcs)
\$21 **1/6只** Add \$3.50/pc



凍螃蟹
Cold Crab
市价

图片仅供参考, 出品以实物为准。
The pictures are for reference only, it's subject to the actual product.

推荐前菜 RECOMMENDED DISHES

生炸咸魚
Crispy Salted fish
\$16 **1/份**

酥炸大腸
Crispy Large Intestine
\$24 **1/份**

台灣墨魚腸
Cuttle Fish Sausages
\$18 **1/3条** Add \$6/pc.

煎蒜片三层肉
Crispy Pork Belly
with Garlic
\$18 **1/份**

酥炸鮮蚶
Crispy fried
oysters
\$18 **1/份**

潮式椒醬豆干粒
Teochew Stir-fried Chilli
Diced Tofu
\$20 **1/份**

凍螃蟹
Cold Crab
市价

凍紅花蟹
Cold Flower Crab
时价

前菜是在用餐一开始时
让宾客保持心情愉快, 提高用餐兴致的一道菜
前菜的魅力在于与主菜或主食比起来
厨师运用食材在餐盘上的自由发挥程度大大增加
主厨们就是要对食材产生新创意的同时
还要随时与顾客有共鸣, 感受到顾客的需求



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潮州發記

TEO CHEW RESTAURANT HONG KONG LIMITED

潮州拼盘
Teochew Cold Dish Combination

\$42 ~~\$55~~ \$55 ~~\$68~~ \$68

潮汕卤味-味甲天下

"卤"的这种烹饪方法历史悠久，记载饮食典籍《齐民要术》与宋《食录》都有"卤"的烹调方法记载。据目前在我国八大菜系中使用频率最高，除了"川菜"，潮汕卤味的制作，可以追溯到秦汉，制作讲究。



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潮州發記

卤味拼盘
Braised Duck Meat
Combination Platter

\$28 ~~\$40~~ \$40 ~~\$55~~ \$55

潮汕卤味-味甲天下

"卤"的这种烹饪方法历史悠久，记载饮食典籍《齐民要术》与宋《食录》都有"卤"的烹调方法记载。据目前在我国八大菜系中使用频率最高，除了"川菜"，潮汕卤味的制作，可以追溯到秦汉，制作讲究。



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早单重量单位是用“司马斤(604g)”,所谓的“多少头干鲍”是为一司马斤大小重量几乎一样的干鲍多少只,即为多少头。比如10只有若大小的干鲍,每只约60g,就是10头干鲍,如果是每只干鲍约200g,这样子3只约200g约一司马斤,此干鲍为3头鲍。一只干鲍的重量大概只有原来鲜鲍的1/10,由于干鲍鲍体生长需要数年乃至数十年,而且精心干鲍晒制需要严谨复杂的工艺,所以小头鲍即大小头(大重量)干鲍价格更为昂贵。

海味臻品·燕鲍翅参

南非溏心干鲍
South Africa Candy Heart Abalone

25头/heads \$55 ~~65~~

20头/heads \$80 ~~95~~

18头/heads \$95 ~~110~~

澳洲溏心干鲍
Australia Candy Heart Abalone

15头/heads \$148 ~~165~~

12头/heads \$218 ~~245~~

10头/heads \$268 ~~295~~

8头/heads \$328 ~~365~~



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鲍参翅肚燕·鲍

红烧日本鲜鲍(32g/只)
Braised Japanese Abalone(32g/pc)

\$58 ~~65~~ (2只)



鲍参, 形状像人的耳壳, 人们称它为“海洋的耳朵”。
名为鲍, 其实不是鲍, 鲍鱼壳而圆形, 肉呈红色, 鲍鱼肉质细腻滑
道, 味如其名, 鲜美, 非其它海味所可比拟, 历来被誉为“海味珍品之王”。
素有“一口鲍鱼一口参”之说, 鲍鱼自古以来就被誉为“八珍”之一, 海味品中
鲜鲍子味, 营养价值, 清肝明目, 强肾、固本、妙不可言。



南非25头干鲍拼烧海参
South Africa Candy Heart Abalone (25 heads)
w/ Seared Sea Cucumber

\$68 ~~75~~

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鲍参翅肚燕



潮州記

招牌炭燒海參
Signature Seared Sea Cucumber

\$32

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鲍参翅肚燕



潮州記

传统荷包海參
Traditional Stuffed Sea Cucumber
(4位起)

\$96
(每加壹位\$24)



潮州经典
CHAOZHOU CLASSIC

紅焗海參魚腩
Braised Sea Cucumber w/ Fish Maw

\$58
\$85
\$108



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潮州「發記」
FOUZHOU SEAFOOD RESTAURANT & SEAFOOD PRODUCTS LTD.

五十年的老味道

50 years old taste

作为中国传统的名贵食品之一，潮汕海味中的一种，“鮑參翅肚”中
的“鮑”所指的正是鮑翅。

招牌砂煲排翅 \$38 起
Braised Shark's Fin Soup

鮑參翅肚燕鮑



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潮州「發記」

天官翅福·海味臻品

SEAFOOD PRODUCTS
SHARK'S FIN
淋漓尽致的展现出食材的美味

Superior Shark's Fin in Clear Soup
顶汤鮑翅(金勾翅)

\$65 起 (110g)

\$88 起 (160g)



Signature Superior Shark's Fin in Thick Broth
招牌浓汤鮑翅(金勾翅)

\$60 起 (110g)

\$80 起 (160g)



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鮑參翅肚燕鮑

潮州 餐記
TEO HOON RESTAURANT HONG KONG (1987) LTD.

土鸡炖花胶汤
Fish Maw with Free Range Chicken Soup

\$22 ~~原價~~ \$88 ~~原價~~ (半只鸡)(花膠10片) \$168 ~~原價~~ (整只鸡)

鮑參翅肚燕、鮑



圖片仅供参考，以实际实物为准。
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潮州 餐記

紅燒花膠羹
Braised Fish Maw Soup

\$25 ~~原價~~

鮑參翅肚燕、鮑



圖片仅供参考，以实际实物为准。
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潮州發記

潮州發記

Best Pakatan Fish Maw (4 pcs/catty)
極品(巴基斯坦) (陈年4头公) 花膠
时价

鮑參翅肚燕鮑



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鮑參翅肚燕鮑

魚鱈什錦湯
Assorted Fish Maw Soup
\$12 ~~16~~ \$25 ~~30~~
\$38 ~~42~~ \$50 ~~55~~

潮州發記



釀魚鱈
Golden Nugget Fish Maw
\$50 ~~55~~ \$80 ~~85~~



魚鱈蟹肉羹
Fish Maw w/ Crab Meat Soup
\$20 ~~25~~ \$80 ~~85~~ \$150 ~~155~~

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潮州記

Bird Nest with Minced Chicken Broth
鷄茸燕窩

\$72 ~~108~~



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燕窩·自然養生
Bird's nest

是阳阴脾胃而不燥；养阴润燥，皮肤光滑，有弹性而光泽，
益气补中，活血通脉，增进胃的消化和肠道吸收力。从美味看，
燕窝性平味甘，从白燕窝，燕窝白燕，耳，燕三吃，从功效看，
燕窝性平，润肺，益气，补中，养阴等五大功效。

红烧燕窩
Braised Broth with Bird Nest
\$65 ~~108~~

頂湯燕窩
Premium Clear Soup With Bird Nest
\$68 ~~108~~



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鲍参翅肚燕 鲍

潮發
州記

广东非遗名菜之鲍汁扣鲍，需经对手柄熬成汤，呼吸系统疾病具有很好治疗作用，常见的就有咳嗽、肺病、或血等症等。这些症状也就是我们现在常说的亚健康。鲍汁对于我们的身体，非常好的滋补作用。

鲍汁蒸鲍
Bald's Meat w/ Abalone Sauce

\$70 100g



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潮州 發記
CHAOZHOU RESTAURANT / CHAU HEE / CHAU HEE LTD

笋壳鱼
Marble Goby

\$9.00 100g

笋壳鱼因形如笋壳，故而得名，且肉多而厚，骨刺极少，肉质白嫩滑，味美鲜香，胃口最好。正宗潮州做法所求：“油煎焖焗，煎之、焗之、焗之焗到烂为止，作煲来旺。”

推荐做法：
Recommended cooking methods:

1. 油煎焗焗
2. 焗焗 with Sichuan Peppercorn
3. 焗焗
4. 焗焗 with Yam Soup, Tail Pan-fried & Diced in Soy Sauce



海鲜类

潮州 發記

图片仅供参考，出品以实物为准。
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生炊鲷鱼
Signature Steamed Pomfret
\$12 ~~18.00~~

半煎煮午鱼尾
Pan-fried Threadfin Fish w Soybean Sauce
时价



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游水海鲜
Live Seafood

澳洲龙虾 Australia Lobster	Market Price 市价
阿拉斯加蟹 Alaskan crab	\$16.80 每一百元/Per 100g
野生东星斑 Red Garoupa	Market Price 市价
野生大药壳 Marble Goby	\$9.00 每一百元/Per 100g
巴丁鱼 Patin Fish	Market Price 市价
多宝鱼 Turbot	Market Price 市价
红花蟹 Flower Crab	Market Price 市价
忘不了鱼 Empurau	Market Price 市价

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潮州菜
及礼招牌

Braised Boneless Duck stuffed
w/ Chestnuts
荷包栗子鸭
\$60



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家禽美

潮州菜

卤水鸭片
Sliced Braised Duck \$28 ~~40~~ \$40 ~~63~~ \$52 ~~73~~

酥炸鸭片
Crispy Duck Slices \$30 ~~40~~ \$42 ~~63~~ \$55 ~~73~~



潮州菜
及礼招牌

图片仅供参考，出品以实物为准。
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家禽美

潮州菜

波菜鴨掌(靚骨)
Boneless Duck Web & Spinach

\$30 ~~\$45~~ \$50 ~~\$75~~



波菜鴨掌是一道中國風味名吃，屬於潮菜系或者粵菜系。將鴨掌洗淨去粗黃皮，用鉗力剪掉爪前部的趾骨。然後過滾水焯部時，鴨子專用，碗內加入沸水，根據自己口味加入適量汁，過水焯透後取出，鴨腳放入沸水一個小時以上後撈出。趁熱燙熟，放少量鹽，小火燜香花糖，干辣椒炒香。

包菜炖鸡
Stewed Cabbage Chicken

\$25 ~~\$35~~



圖片僅供參考，出品以實物為準。
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荷包脆皮糯米雞
Glutinous Rice stuffed in Crispy Chicken

\$48 ~~\$65~~



圖片僅供參考，出品以實物為準。
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猪肉类



川椒鸡球
Boneless Chicken With Spices

\$28 ~~\$38~~
\$38 ~~\$48~~

猪肉
PORK



栗子花菇焖猪脚仔
Stewed Pork Leg with Chestnut and Mushroom

\$38 ~~\$48~~
\$65 ~~\$75~~

图片仅供参考，出品以实物为准。
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潮州記

招牌南乳烧猪
Signature Stucking Pig

\$298 ~~\$358~~



猪肉
PORK

猪肉类

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潮州·發記



乾貝大芥菜煲
Stewed Chinese Mustard in Claypot

\$40 ~~\$25~~
\$52 ~~\$35~~

瑤柱冬瓜煲
Stewed Winter Melon in Claypot

\$22 ~~\$15~~ \$28 ~~\$20~~



圖片仅供参考，產品以實地為準。
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粒粒苋菜煲
Signature Minced Chinese Spinach

\$22 ~~\$15~~ \$28 ~~\$20~~



花腩苦瓜煲
Stewed Bitter Gourd in Claypot

\$24 ~~\$15~~
\$30 ~~\$20~~



清湯蘿蔔煲
White Radish in Claypot

\$24 ~~\$15~~
\$30 ~~\$20~~



芋頭百合煲
Taro Lily Bulb in Claypot

\$24 ~~\$15~~
\$30 ~~\$20~~

圖片仅供参考，產品以實地為準。
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蔬菜類

蔬菜類



潮州蚵烙
Oyster Omelette

\$22 ~~16.8~~ \$26 ~~19.8~~ \$32 ~~23.8~~



銀魚煎蛋
White Hair Omelette

\$22 ~~16.8~~



菜脯蛋
Cive Poh Omelette

\$18 ~~13.8~~

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潮州記

及記招牌
潮菜

黑欖菜炒飯
Fried Rice w Kai Lan & Olive Leaves

\$20 ~~15.8~~

海鮮炒飯
Seafood fried rice

\$24 ~~18.8~~ \$28 ~~21.8~~

鮑魚冬菇梅菜飯
Braised Bay Abalone Rice

\$14 ~~10.8~~



插飯美

圖片僅供參考，出品以實物為準。
The pictures are for reference only, it's subject to the actual product.



传统手工鱼麵
Handmade Fish Noodles With
Chives & Bean Sprouts
\$28 ~~38~~ \$40 ~~50~~ \$55 ~~65~~

潮菜

乾捞手工鱼麵
Handmade Fish Noodles with
Teochew Chili Sauce
\$28 ~~38~~ \$40 ~~50~~ \$55 ~~65~~



麵飯類

圖片仅供参考，出品以實物為準。
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鮮蚶肉碎粥
Fresh Oyster w Minced Meat Porridge
\$8.8 ~~10.8~~



麵飯類

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The pictures are for reference only. It subject to the actual product

Signature Stir-Fried Kway Teow
茶市芥川炒粿条

\$22 
\$26 



Assorted Vegetables w/
Stir-Fried Noodles
桂花炒麵
\$22 
\$26 

Handmade Teochew
Chive Noodles
手工韭菜面

\$28 



 麵类
RICE NOODLES

图片仅供参考, 出品以实物为准。
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麵饭类

潮州记

Traditional Water Chestnut Pancake
马蹄烙

\$25 



潮州記
潮菜
Traditional Pumpkin Pancake
金瓜烙

\$25 



图片仅供参考, 出品以实物为准。
The pictures are for reference only, it subject to the actual product

麵饭类

潮州记



Fish Maw Rock Sugar Soup

\$22

回本堂下，汁香而明，滋味清爽，清肺潤燥，祛風去濕，
輕微養胃，增加腸胃的消化。



甜品

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友記招牌
潮菜。



Glazed Pork Belly & Glutinous Rice (pre-order)

古法香肉糯米飯(預定)

\$42

\$60

甜品

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故粵属的闽南方言区皆为潮州菜肴文化区。岭南地区的移民有闽人,也有中原人进入闽后大批转入潮州地区定居,自明代以后,当地的土著与外来的福佬人、中原人共同建设潮州文化。潮州菜源于闽菜,又兼有广州菜的特点,融会二者之所长。清代,有新兴城市汕头出现,原潮州地区又称潮汕地区,相应的潮州菜也称潮汕菜。

潮州菜在唐代就已展示其烹调特点。曾贬官潮州的诗人韩愈有《初南食·貽元十八协律》记述,当时的潮州人异食,懂得运用调料作海鲜,注重调味,懂得“调以咸与酸,笔以椒与橙”随着潮州地区经济文化的发展,潮州菜肴在不断地吸取其他地区的烹调技艺而形成自身特点与优长,清末民初,商品经济发展,市场繁荣,潮州菜也进入鼎盛时期。在近代,潮州移民海外,特别是东南亚,潮州菜也随之风靡东南亚。

潮州市“名菜、名厨师、名酒家”评比活动,共评选出20道名小食(小菜),分别是鸭母、潮州斗丸、潮州手捶牛肉丸、磁壳、潮州春饼、蚝烙(酥)、高堂菜脯、姑苏香腐、五香油橄榄、梅花饺、上汤牛肉、金都牌成菜皇、莲香猪仔巢、糯米饭桃、咸水、锦绣雀巢、萝卜酥、开元普素、香酥律卷、香酥鸡翅。

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