



## 精選菜譜

CHEF'S SPECIAL A LA CARTE MENU

+

另加 3 小時暢飲套餐

Additional 3-hour All-you-can-Drink Package

**\$288/person**

Free-Flow Badet Clement Fleuraison Sparkling,  
Beers, Selected Red & White Wines, Soft Drinks

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**\$388/person**

Free-Flow Champagne Delamotte Brut NV,  
Selected cocktails, Beers, Selected Red & White Wines, Soft Drinks

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**\$688/person**

Free-Flow Champagne Delamotte Blanc de Blanc NV,  
Selected Signature Cocktails, Beers,  
Selected Red & White Wines, Soft Drinks

FB • WOO CHEONG TEA HOUSE

IG • WOOCHEONGTEAHOUSEHK

價格均以港幣計算及另加一服務費

Prices are in Hong Kong dollars and are subject to a 10% service charge

## 明爐燒烤

### CHEF'S SPECIAL BBQ

#### 和昌炭燒叉燒

Woo Cheong Premium Barbecued Pork  
\$398

#### 玫瑰豉油雞

Marinated Chicken, Soy Sauce  
\$568 原隻 whole | \$288 半隻 half

#### 脆皮燒腩仔

Roasted Pork Belly  
\$238

#### 秘製瑤柱貴妃雞

Poached Chicken, Conpoy  
\$568 原隻 whole | \$288 半隻 half

#### 潮蓮燒鵝

Roasted Crispy Goose  
\$988 原隻 whole | \$508 半隻 half | \$258 例 regular

如有任何特別要求、食物過敏或食物不耐症，請通知餐廳接待員。  
If you have any dietary requirements, food allergy or intolerances,  
Please inform our associates upon placing your order.

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## 蔬菜

### VEGETABLE

#### 時令蔬菜

(可選擇清炒/薑汁炒/蒜蓉炒)  
Stir-Fried Seasonal Vegetables with Garlic or Ginger Juice  
\$198

#### 乾煸欖菜四季豆

Stir-Fried Green Beans with Preserved Vegetables  
\$208

## 粉麵及飯

### NOODLES & RICE

#### 懷舊港式干炒牛河

Stir-fried Beef Flat Rice Noodles  
\$138

#### 鮑汁鮑魚撈麵

Braised Noodles, Abalone with Abalone Sauce  
\$128

#### 大澳鹹魚雞粒炒飯

Fried Rice with Tai O Salted Fish and Diced Chicken  
\$138

#### 榨菜肉絲炆米

Braised Rice Noodles with Shredded Pork and Chinese Pickles  
\$138

#### 干燒伊麵

Braised E-fu Noodles with Mushrooms  
\$128