



廚師推介 Chef's Recommendation

素食 Vegetarian

含甲殼類 Crustaceans

香辣 Spicy

含豬肉 Pork

含堅果 Nuts

LUNCH MENU

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
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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



和昌飯店

WOO CHEONG
TEA HOUSE

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

\$388/person

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

\$688/person

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



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香辣 Spicy

含堅果 Nuts

DIMSUM MENU

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蒸

STEAMED

松茸花膠瑤柱灌湯餃
Matsutake Mushroom, Fish Maw,
Scallop, Dumplings In Soup

118/位
ⓐⓑ

雨前龍井蝦餃
Shrimp Dumplings,
Dragon Well Tea

98/3 件
ⓐⓑ

日本醬油漬三文魚籽燒賣
Siu Mai, Salmon Roe with
Japanese Style

88/3 件
ⓑ

桃膠紫甘藍珍菌素粉菓
Peach Gum, Purple Cabbage,
Mushrooms Dumplings

68/3 件
Ⓥ



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Ⓥ素食 Vegetarian

ⓐ含甲殼類 Crustaceans

ⓑ含豬肉 Pork

ⓓ香辣 Spicy

Ⓝ含堅果 Nuts

蒸

STEAMED

海捕鮮蝦餃
Shrimp Dumplings

88/3 件
ⓐⓑ

藤椒香紅油抄手
Wontons with Numb and Spicy Sauce

68/5 粒
ⓓⓐⓑ

高湯小籠包
Xiao Long Bao

68/3 件
ⓑ

濃香鮮牛湯泡牛肉球
Beef Ball, Supreme Beef Broth

68/4 粒
ⓑ

古法麵種黑豚肉叉燒包
Berkshire Pork Char Siu Bao Grandma's Recipe

58/3 件
ⓑ

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腸粉

RICE ROLL

黑松露帶子腸粉
Scallops, Black Truffles, Rice Roll

98

©

原隻蝦球腸粉

Prawns Rice Roll

88

©

XO 醬脆煎腸粉

Pan-Seared Rice Roll, X.O. Sauce

88

P©

羅馬生菜三文魚滑腸粉
Salmon, Romaine Lettuce, Rice Roll

78

紅菜頭野菌素腸粉
Beet Root, Mixed Mushroom, Rice Roll

68

V



廚師推介 Chef's Recommendation

©含甲殼類 Crustaceans

P含豬肉 Pork

V素食 Vegetarian

S香辣 Spicy

N含堅果 Nuts

炸

DEEP-FRIED

七味粉香辣脆白飯魚
Deep-Fried Noodle Fishes, Shichimi Tongarshi

108

S

五味醬脆魷魚鬚
Deep-Fried Squids, Chef's Special Sauce

108

慢煮紅酒牛肋酥配法式葡萄芥末籽醬
Slow-Cooked Beef Bourguignon Puffs,
Moutarde Moût de Raisin

88 / 3 件



吉列蝦配泰式酸辣醬
Prawn Cutlet with Thai Chili Sauce

88 / 4 件

©S

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炸

DEEP-FRIED

日本蘿蔔手作千絲酥
Deep-fried Homemade Daikon Puff

78/3 件



台式三杯雞脆春卷
Taiwanese Three-cup Chicken Spring Roll

68/3 件



迷你素芋魚
Mini Deep-fried Mashed Taro

58/3 件



前菜

APPETIZER

鹽漬櫻花日本梅酒凍醉蝦餃
Drunken Shrimp Dumplings,
Plum Wine, Pickled Sakura

98/3 件



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含豬肉 Pork

香辣 Spicy

含堅果 Nuts



煎

PAN-SEARED

冬陰功海鮮生煎飽
Pan-seared Buns with Mixed Seafood Tom Yum Styled

88/3 件



焗

BAKED

鴛鴦檸香叉燒酥
Barbecued Pork Puffs with Mixed Lemons

68/3 件



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甜品

DESSERT

和昌像形生果盤

(百香果香橙凍/3件、像形西瓜糕/3件、牛油果綠茶奶凍/1件)

Signature Woo Cheong Fruit Platter
(Passion Fruit and Orange Jelly
Watermelon, Basil Seeds and Matcha Pudding
Avocado & Matcha Panna Cotta)

158

綠茶牛油果奶凍配君度橙酒軟心朱古力

Avocado & Matcha Panna Cotta, Cointreau Truffle Chocolate

68/1件

Ⓝ

百香果香橙凍

Passion Fruit, Orange Jellies

58/3件

Ⓟ

像形西瓜糕

Watermelon, Basil Seeds, Matcha Puddings

58/3件

Ⓟ



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Ⓟ 素食 Vegetarian

Ⓢ 含甲殼類 Crustaceans

Ⓟ 含豬肉 Pork

Ⓢ 香辣 Spicy

Ⓝ 含堅果 Nuts



甜品

DESSERT

百變豆腐花(熱)(兩位用)

(自家製荔枝糖、玫瑰糖、傳統黃糖、薑糖)

(製作需時 20 分鐘)

Tofu Pudding with specialty sugar (Hot) (for 2)
(Homemade Lychee Syrup, Rose Syrup,
Traditional Brown Sugar, Ginger Syrup)

88

Ⓟ

山楂玫瑰花卷

Homemade Hawthorn Rolls

68/3件

Ⓟ

貓山王榴槿脆皮泡芙

Musang King Durian Choux

45/粒

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DIM SUM TASTING MENU

招牌點心套餐

港幣 388 每位
\$388 per person

港幣 768 兩位
\$768 two persons

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含甲殼類 Crustaceans

含豬肉 Pork

香辣 Spicy

含堅果 Nuts

蒸

自選三款

STEAMED

Select Any Three

雨前龍井蝦餃

Shrimp Dumpling,
Pork,
Dragon Well Tea

©

日式醬油漬
三文魚籽燒賣Siu Mai,
Salmon Roe Japanese Style

©P

高湯小籠包

Xiao Long Bao

P

海捕鮮蝦餃

Shrimp Dumpling

P©

桃膠甘藍珍菌
素粉菓Peach Gum,
Purple Cabbage,
Mushroom Dumplings

V

藤椒香油抄手
(兩粒)Wontons, Pork,
Green Peppercorn,
Chilli
(2 pieces)

P©S

鹽漬櫻花日本梅酒凍醉蝦餃

Drunken Shrimp Dumplings,
Plum Wine, Pickled Sakura

P©

燉

自選一款

DOUBLE BOILED

Select Any One

花膠瑤柱灌湯餃(+ \$50)

Soup Dumpling, Fish Maw,
Scallop, Conpoy(+ \$50)

©

濃香鮮牛湯泡牛肉球
(2粒)

Beef Ball, Supreme Beef Broth

P

焗

BAKED

鴛鴦檸香叉燒酥

Barbecued Pork Puffs, Mixed
Lemons

P

煎

PAN-FRIED

冬陰公海鮮生煎包

Pan-Seared Bun, Mixed Seafood,
Tom Yum Style

S©



廚師推介 Chef's Recommendation

©含甲殼類 Crustaceans

P含豬肉 Pork

V素食 Vegetarian

S香辣 Spicy

N含堅果 Nuts



炸

自選兩款

DEEP-FRIED

Select Any Two

慢煮紅酒牛肋酥 配
法式葡萄芥末籽醬Slow-Cooked Beef Bourguignon
Puff, Moutarde Mout de Raisin

迷你素芋魚

Mini Deep-Fried Mashed Taro

V

台式三杯雞脆春卷
Taiwanese Three Cups Chicken
Spring Roll

S

日本蘿蔔手作千絲酥
Deep-fried Homemade Daikon
Puff

V

粉麵

NODDLES

薑蔥鮑汁撈粗麵

Stewed Noodles, Spring Onion, Ginger, Abalone Sauce

甜品

自選一款

DESSERT

Select Any One

百香果香橙凍
Passion Fruit, Orange Jelly

V

像型西瓜糕
Watermelon, Basil Seeds,
Matcha Pudding

V

山楂玫瑰花卷
Homemade Hawthorn Roll

V

貓山王榴槿脆皮泡芙
(+\$20)
Musang King Durian Choux
(+\$20)楊枝甘露
(+\$40)
Mango Sago, Pomelo
(+\$40)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
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玉蘭

YULANIA

每位 港幣 398 兩位起
HK\$ 398 PER PERSON
MINIMUM ORDER FOR 2



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含甲殼類 Crustaceans

含豬肉 Pork

辛辣 Spicy

含堅果 Nuts



雨前薈萃 APPERTIZER DELUXE

鴛鴦檸香叉燒酥

Barbecued Pork
Puff Mixed Lemons

Ⓟ

雨前龍井蝦餃

Steamed Shrimp
Dumpling, Pork, Dragon
Well Tea

ⓅⓈ

脆皮燒腩仔

Roasted Pork Belly

Ⓟ

老火靚湯

Soup of the Day

黑皮雞縱菌炒和牛

Stir-fried Wagyu Beef,
Black Termite Mushroom

薑蔥鮑汁蝦籽撈麵

Stewed Noodles, Shrimp Roe,
Spring Onion, Ginger, Abalone Sauce

Ⓢ

廚師精選甜品

Dessert,
Chef's Recommendation

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甘菊

CHRYSANTHEMUM

每位 港幣 598 兩位起
HK\$ 598 PER PERSON
MINIMUM ORDER FOR 2



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🌿 素食 Vegetarian

🦀 含甲殼類 Crustaceans

🐷 含豬肉 Pork

🌶️ 香辣 Spicy

🥜 含堅果 Nuts

桂花薈萃 APPERTIZER DELUXE

慢煮紅酒牛肋酥 配
法式葡萄芥末籽醬

Slow-Cooked Beef
Bourguignon Puffs,
Moutarde Moût
de Raisin

海捕鮮蝦餃

Steamed Shrimp
Dumplings
Ⓢ Ⓟ

和昌炭燒叉燒

Woo Cheong
Premium Barbecued
Pork
Ⓟ

羊肚菌燉螺頭

Double-boiled Dried Sea Conch Soup,
Yellow Morel

Ⓢ

紅燒南非湯鮑

Braised South African Abalone

火石咕嚕肉

Sweet and Sour Pork,
Pineapple, Popping Candy

Ⓟ

蟹肉桂花炒米粉

Stir-fried Crabmeat Rice Noodles, Egg

Ⓢ

廚師精選甜品

Dessert,
Chef's Recommendation

咖啡 或 茗茶

Coffee Or Tea

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茗茶

PREMIUM TEA

有機沉香茶
ORGANIC EAGLEWOOD

• 台灣雲林 Yulin Taiwan •

源自有機沉香茶園，無農藥化肥，僅於春季採製，葉片肥厚飽滿。
沿用台灣傳統烏龍茶的中發酵與中烘焙工藝，呈現大自然的木質芬芳。

湯色呈琥珀色，香氣四溢，入口甘甜溫潤。

抗氧化性強，無咖啡因及單寧酸，具安神助眠之功效。

100

• 每位 per person •

白蘭花烏龍

WHITE MICHELIA OOLONG

• 台灣南投 Nantou Taiwan •

嚴選自南投縣，遵循傳統窰製工藝，將兩者完美結合。

白蘭花需人工去除花蕊、花柄以去除雜味，將花與茶拌和，吸附花香後，
再去除花朵烘乾。花與茶適當的比例，呈現出優雅香韻及柔滑甘醇。

湯色金黃剔透，入口甜潤鮮冽，湯感細膩，芳香盈室。

120

• 每位 per person •

小青柑宮廷普洱

GREEN MADAREE PU-ERH

• 中國新會 Xinhui China •

新會西甲的圈枝小青柑，搭配優質的勐海宮廷熟普洱，結合半生曬工藝，

製成柑香純正、甜醇生津的小青柑普洱，可消食解膩、

抗氧化、清潤舒心、提神益思。

90

• 每位 per person •



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含甲殼類 Crustaceans



含豬肉 Pork



素食 Vegetarian



香辣 Spicy



含堅果 Nuts



BOTTLED BEER

Angelo Poretti 70
Yau Tangerine IPA 70

WINE

BY GLASS BY BOTTLE

CHAMPAGNE

Delamotte Brut, NV, France 190 950

WHITEWINE

Comtes Lafon Macon Milly Lamartine, 170 850
2019, Burgundy, France

RED WINE

Vincent Girardin Bourgogne Cuvee St-Vincent 170 850
2018, Burgundy, France

HOUSE COCKTAILS

JAMINE

Jasmine, Plantation 3Stars Rum,
Verjus

130

PU'ERH FASHIONED

Pu'erh, Salted Tangerine,
Mackintosh Scotch

130

OSMANTHUS FIZZ

Osmanthus Flower, T&T Voda,
Pear, Sparkling Wine

130

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