₩O 和昌飯店主菜譜 À LA CARTE



菜

APPETIZER

蔥油鮮鮑片

Sliced Abalone with Spring Onion Oil

268

萬紫千紅

Chilled Jelly with Goose Liver and Red Wine

238

狀元紅蘇格蘭蟶子皇

Scottish Razor Clams with Shaoxing Wine

228

潮州凍魚飯

Cold Fish in Chaozhou Style

198

日本紫蘇葉紅海哲

Jellyfish with Japanese Perilla Leaves

188

屬師推介 Chef's Recommendation

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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

前

菜

APPETIZER

煙燻鮮菌素鵝

Bean Curd Skin Roll with Smoked Mushrooms

128

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熗汁拌翡翠

Celtuce with Peppercorn Flavoured Oil

108 V

燒椒醬黃金皮蛋

Preserved Eggs with Hot Peppers and Chilli

108

屬師推介 Chef's Recommendation

√ 素食 Vegetarian

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巧手燒味

BARBECUE

和昌炭燒叉燒

Woo Cheong Premium Barbecued Pork

398

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潮蓮燒鵝

・需48小時前預訂・

Roasted Crispy Goose

· Order at least 48 hours in advance ·

988

- 原隻 Whole -

508

- 半隻 Half -

258

- **例** Regular -

和昌片皮鴨

・毎日限量・

Woo Cheong Signature Peking Duck

· Daily Limit ·

798

- **原隻** Whole -

脆皮燒腩仔

Roasted Pork Belly

238

屬師推介 Chef's Recommendation

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BARBECUE

秘製瑤柱貴妃雞

Poached Chicken, Conpoy

568

- 原隻 Whole -

288

- 半隻 Half -

玫瑰豉油雞

Marinated Chicken, Soy Sauce

568

- 原隻 Whole -

288

- 半隻 Half -

香茅蜜燒貴妃肉

 $Barbecued\ Pork, Lemongrass\ and\ Honey$

288

吊燒金錢鵝肝

Roasted Goose Liver, Pork Belly,

Mushroom

188

屬師推介 Chef's Recommendation

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ABALONE & DRIED SEAFOOD

堂弄日本吉品乾鮑魚

Braised Dried Japanese Yoshihama Abalone

· 時價 Market Price ·



南非吉品鮑魚

Braised South African Abalone

988

· 每位 per person ·

蝦籽蔥燒海參

Braised Sea Cucumber with Shrimp Roe and Leek

498

· 每位 per person ·

屬師推介 Chef's Recommendation

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ABALONE & DRIED SEAFOOD

高湯或紅燒鮑翅

Braised Shark's Fin with Broth or Thick Soup

888

· 每位 per person ·

鮮蟹黃燴排翅

Braised Shark's Fin Soup with Crab Roe

568

鮮蟹肉桂花炒魚翅

Stir-Fried Shark's Fin with Crabmeat and Egg

黄燜汁燴花膠

Braised Fish Maw with Abalone Sauce

438

廚師推介 Chef's Recommendation

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SOUP

迷你佛跳牆

Steamed Abalone, Shark's Fin and Fish Maw with Broth

· 每位 per person ·

松茸水鴨燉花膠

Double-Boiled Fish Maw Soup with Teal and Matsutake Mushroom

368

每位 per person·

淮杞竹絲雞燉響螺

Double-Boiled Sea Conch Soup with Chinese Yam, Wolfberry and Silkie Chicken

268

每位 per person ·

SOUP

生拆蟹肉燕窩羹

Bird's Nest Soup with Crab Meat

千絲魚蓉羹

Minced Fish with Thick Soup

158

屬師推介 Chef's Recommendation

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厨師推介 Chef's Recommendation

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LIVE SEAFOOD

中午前預訂

• Order before 12nn •

清蒸海上鮮

老鼠班、東星班、海瓜子、花英班

Steamed Live Fish

Pacific Grouper, Spotted Grouper, Redmouth Grouper, Highfin Grouper

· 時價 Market Price ·

游水海中蝦

白灼、椒鹽、胡椒焗

Live Prawn

Poached,

Spiced Salt,

Pepper Baked

· 時價 Market Price ·

生猛本地龍蝦

清蒸、上湯焗

Live Lobster

Steamed,

Simmered with Superior Soup

· 時價 Market Price ·

屬師推介 Chef's Recommendation

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LIVE SEAFOOD

中午前預訂

· Order before 12nn ·

亞拉斯加蟹(三食)

Red King Crab (3-Way)

· 4-6人用 For 4-6 Persons

芒果他他蟹肉沙律、鹽焗蟹脾、西施蟹肉燕窩羹

Crabmeat Salad with Mango, Salt Baked Crab Claws, Bird's Nest Soup with Crabmeat

· 時價 Market Price ·

澳州鮑魚

過橋、油泡、豉椒爆

Australia Abalone

Poached Live Abalone in Superior Soup, Wok-Fried, Fried with Black Beans and Chilli

· 時價 Market Price ·

生猛大肉蟹、膏蟹、花蟹

清蒸、薑蔥焗、花雕蒸、避風塘

Live Crab

Steamed with Ginger and Spring Onion, Wok-Fried with Ginger and Spring Onion,
Steamed with Huadiao Wine, Pan-Fried Garlic

· 時價 Market Price ·

富貴蝦

椒鹽、蛋白蒸

Mantis Prawn
Salt and Pepper, Egg White

· 時價 Market Price ·

屬師推介 Chef's Recommendation

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SEAFOOD

酸湯星班片

Grouper Fillet with Hot and Sour Soup

568

日本3.6牛乳炒帶子

Pan-Fried Scallop, Hokkaido 3.6 Milk

428

黑皮雞蹤炒蟶子

・需48小時前預訂・

Stir-Fried Razor Clam with Black Termite

Mushroom

· Order at least 48 hours in advance ·

· 時價 Market Price ·

SEAFOOD

川汁水晶蝦球

Crystal Prawn with Sichuan Spicy Sauce

368

豉油皇乾煎大蝦

Pan-Fried Prawn with Soy Sauce

328

屬師推介 Chef's Recommendation

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厨師推介 Chef's Recommendation

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MEAT

京蔥炒本地手切牛肉 Stir-Fried Beef with Leek 368

蒜片百合炒和牛粒 Stir-Fried Diced Wagyu Beef with Garlic and Lily Bulbs

538

不知年陳皮意大利黑醋骨 Stir-Fried Pork Spareribs with Aged Mandarin Peel and Modena Balsamic

328



MEAT

火石咕嚕肉 Sweet and Sour Pork with Pineapple and Popping Candy

288



陳皮煎牛肉餅 Pan-Fried Minced Beef with Mandarin Peel

268

大澳鹹魚蓉香煎黑豚肉餅 Pan-Fried Minced Pork with Minced Tai-O Salted Fish 288

屬師推介 Chef's Recommendation

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厨師推介 Chef's Recommendation

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陳皮沙薑煎軟雞

Pan-Fried Chicken Fillet with Mandarin Peel and Minced Ginger

288

薑蔥鮑魚滑雞煲

Stewed Chicken Clay Pot with Abalone, Ginger and Spring Onion

488

- 另加鮑魚 每隻80 -

- Additional Abalone 80 each -

鳥語茶香

・毎日限量・

Tea-cured Chicken

· Daily Limit ·

598

- **原隻** Whole -

308

- 半隻 Half -



屬師推介 Chef's Recommendation

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蔥油脆皮雞

Deep-Fried Crispy Chicken with Spring Onion Oil

668

- 原隻 Whole -

388

- 半隻 Half -

雙囍富貴鴿

Deep-Fried Crispy Baby Pigeon with Tea-Cured Pigeon Egg

188

- **一隻** Whole -



- 另加鴿蛋 每隻40 -

- Additional Pigeon Egg 40 each -



厨師推介 Chef's Recommendation

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康

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食

VEGETABLES

芳松翠栢

Stir-Fried Sugar Snap Peas with Gordon Euryale Seed, Lily Bulbs and Black Truffle

288

V

鮑汁蝦籽扒柚皮

Braised Dried Pomelo Peels with Shrimp Roe and Abalone Sauce

268

紅燒竹笙花菇豆腐

Stewed Tofu with Black Mushroom and Bamboo Fungus

208

V

椒麻欖菜肉粒四季豆

Stir-Fried String Beans with Pork, Olive Vegetable, Peppercorn and Chilli

208

V

屬師推介 Chef's Recommendation

√ 素食 Vegetarian

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食

VEGETABLES

大澳香蝦芥蘭煲

Kale Casserole with Tai O Dried Prawn

168

開水涼瓜麵

Bitter Melon Noodles

168

 \bigcirc

上湯蒜子浸時蔬

Poached Seasonal Vegetables

with Garlic and Broth

158

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清炒時蔬

薑汁、蒜蓉

Stir-Fried Seasonal Vegetables
Ginger, Garlic

158

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屬 廚師推介 Chef's Recommendation

√ 素食 Vegetarian

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衣

足

食

NOODLES & RICE

安格斯牛肉鵝肝飯

Angus Beef Fried Rice with Goose Liver

368

蟹肉桂花炒米粉

Stir-Fried Crabmeat with Vermicelli and Conpoy

298

鮑汁海味燴伊麵

Stewed Dried Seafood E-Fu Noodles with Abalone Sauce

288

和昌叉燒鮮蝦炒金稻

Woo Cheong Barbecued Pork Fried Rice with Shrimp

268

薑葱鮑汁蝦籽撈粗麵

Egg Noodles mixed with Shrimp Roe, Ginger and Spring Onion with Abalone Sauce

268

屬師推介 Chef's Recommendation

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衣

足

食

NOODLES & RICE

乾炒本地手切牛肉河粉

Stir-Fried Beef Flat Rice Noodles

288

黑豚肉絲香煎兩面黃

Deep-Fried Shredded Pork Noodles

268

金包銀鮮蟹肉炒金稻

Egg Fried Rice, Crab Meat

288

雪裡紅豚肉柳湯米粉

Vermicelli with Shredded Pork Tenderloin and Preserved Vegetables in Soup

228

彩衣五常

Egg Fried Rice with Tomatoes, Sweet Corns and Preserved Vegetables

228

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屬師推介 Chef's Recommendation

√ 素食 Vegetarian

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甜

DESSERT

養顏桃膠酥皮蛋撻

Puff Pastry Egg Tarts with Peach Gum and Milk

88/3件

V

銀杏香芋蘭王蛋白燉鮮奶

Steamed Ran-Oh Egg Pudding with Ginkgo Seed and Taro

58/位

(V)

古法欖仁千層糕

Traditional Indian Almond Layered Cakes in Grandma's Style

78/4件

祝壽壽桃

Longevity Bun

68/3件

V

屬師推介 Chef's Recommendation

(V) 素食 Vegetarian

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甜

DESSERT

百變豆腐花(製作需時20分鐘)

(熱) (兩位用)

(稀少糖、黑糖漿、傳統黃糖、薑糖)

Tofu Pudding with Specialty Sugar (20 mins)

(Hot) (For 2)

(Rare Sugar, Brown Sugar Syrup, Brown Sugar, Ginger Syrup)

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鴛鴦菲林卷

Sesame and Sugarcane Juice Rolls

78/3件

IN V

生磨蛋白杏仁茶

Steamed Almond Cream with Egg White

58/位

V

宮廷棗皇糕

Red Date Puddings

68/3件

V

屬師推介 Chef's Recommendation

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