

SINCE .T.W. 1967 食物素材

翠華關注你的健康見於我們對食材的執著。多年來,翠華走遍 大江南北,發掘優質的食材,希望為顧客炮製美味可口的菜式之餘, 亦致力將健康飲食的新思維帶入菜單中。

INGREDIENTS

Tsui Wah is committed to promoting healthy eating through careful ingredient selection and creative recipes. We spare no effort in sourcing 100% natural ingredients and pulling them altogether into wholesome and delicious Cantonese dishes that Hong Kong people love.



橄欖油 Olive oil

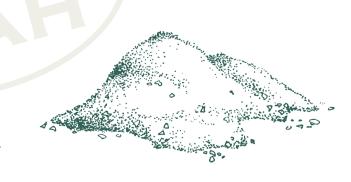
翠華希望打破港人對傳統茶餐廳飲食文化的固有概念,不惜提高成本選用優質的橄欖油。自2006年起,我們選用了橄欖油,當中的單元不飽和脂肪酸和抗氧化元素能保護人體,食用橄欖油亦可以提高血液中的好膽固醇,對心臟和血管很有好處,因此它被譽為「地中海的液體黃金」。翠華以橄欖油變奏出各款美食,希望客人吃下的每一口都充滿健康元素。

Tsui Wah is a leader when it comes to introducing wholesome and quality ingredients. Olive oil contains lots of monounsaturated fat and it is a prime component of the Mediterranean Diet. The good dose of monounsaturated fatty acids and anti-oxidative substances in olive oil offer protection against heart disease. We have opted for olive oil since 2006 to bring appetizing and healthy dishes to your table.

海鹽 Sea Salt

翠華在食材選擇方面一直走在最前,所有菜式均以純天然的海鹽烹調。海鹽的鈉含量比一般食用白鹽低,而且能為人體提供超過80種來自海洋的天然礦物質。我們不單以海鹽入饌,放在客人餐桌上的那瓶調味鹽也是磨幼了的海鹽,希望客人在看到這小小的鹽瓶時,能感受到我們的用心。

All Tsui Wah dishes are cooked with natural sea salt. Sea salt contains lower sodium compared to table salt, as well as over 80 natural minerals from the ocean. Also, sea salt is carefully grinded for the shakers served at your table. Welcome to Tsui Wah, where hospitality surpasses expectations.



SINCE .T.W. 1967

HONG KONG FLAVOUR

山楂鳳梨海蝦球

\$16.8

咕嚕肉 Sweet and Sour Pork HK2

HK1

Sweet and Sour Prawns, Pineapple and Hawthorn

HK3

特大厚切午餐肉煎蛋飯 \$11.8

XL Luncheon Meat & Sunny-Side Up Egg with Steamed Rice

+\$2.2 另加午餐肉

+\$1.5 另加煎蛋

Add-on Luncheon Meat Add-on Sunny-Side Up Egg \$14.8

HK4

滑蛋海蝦仁

\$13.8

Scrambled Egg with Shrimps

秘製乾炒牛河

\$14.8

Fried Rice with Spiced Pork Chop, Egg & Spring Onion

五香豬扒小蔥蛋炒飯

\$14.8

HK6

Stir-fried Sliced Beef with Flat Rice Noodles

HK8

鮑汁雞粒燴飯 **Braised Abalone Sauce Rice**

with Diced Chicken and Kale

\$15.8

HK10

滑蛋蝦仁炒飯

HK9

Scrambled Egg with Shrimps Fried Rice

\$14.8

神之叉燒飯

Steamed Rice with BBQ Pork and Scrambled Egg

\$14.8

+\$1 飯轉配炒飯

Change to Fried Rice

W華 TSUI WAH



WA TSUI WAH



極致豬軟骨炒蛋飯

Steamed Rice With Pork Cartilage on Scrambled Egg and Black Truffle Paste

\$15.8

···· 翠華 TSUI WAH

HK11

SINCE .T.W. 1967

精選鐵板餐

SIZZLING PLATTER

鐵板餐包含:

*所有配汁含有牛肉成分 📅

Gravy contains beef ingredients

美式雜扒 (配紅酒燒汁)

Mixed Grills (Beef Steak, Chicken, Pork Chop, Bacon & Sausage with Red Wine Gravy

ALL SIZZLING PLATTER SETS INCLUDE:

多士 Toast

HP1

\$26.8

白湯或羅宋湯 Cream Soup of the Day or Borscht Soup 飯或馬鈴薯 Steamed Rice or Potato 港式飲品 Choice of Beverage

+**\$1.5** 轉凍飲 Change to Cold Beverage



HP2

牛油大蝦烤雞扒 (配紅酒燒汁)

Grilled King Prawn and Chicken Steak with Red Wine Gravy

\$26.8



HP3

香燒羊扒 (配紅酒燒汁)

Panyaki Lamb Chop with Red Wine Gravy

\$32.8

HP4

里昂式洋蔥豬扒 (配洋蔥汁)

Grilled Pork Chop in Lyon-style with Onion Gravy

\$21.8



SIZZLING PLATE NOODLES





鐵板雜菜蛋炒即食麵

Stir-fried Instant Noodles with Assorted Vegetables and Sunny-side Up Egg

\$13.8 +\$5 加豬扒 Add-on Grilled Chicken Steak















			ФЭ. О
NE1	鹿兒島豬軟骨米線 Kagoshima-style Pork Cartilage in Fish Soup with Mixian	\$9.8	NE10 沙嗲牛筋腩撈麵 \$14.8 Satay Beef Brisket and Tendon with Tossed Noodles
NE2	鹿兒島豬軟骨撈米線 Kagoshima-style Pork Cartilage with Tossed Mixian	\$11.8	嫩雞麻辣米線 \$9.8 NE11
NE4	鹿兒島豬軟骨拼雲吞 撈米線	\$13.8	嫩雞麻辣撈米線 \$11.8 Sliced Chicken in Mala Sauce with Tossed Mixian
NE5	Kagoshima-style Pork Cartilage and Wontons with Tossed Mixian 鹿兒島豬軟骨撈即食麵 Kagoshima-styled Pork Cartilage	\$10.8	海蝦麻辣米線 \$11.8 King Prawns in Mala Soup with Mixian 海蝦麻辣撈米線 \$13.8
NE7	with Tossed Instant Noodles 蝦籽珍珠雲吞撈麵 Wontons with Shrimp Roe with	\$11.8	NE14 King Prawns in Mala Sauce with Tossed Mixian WY XO醬海蝦球撈麵 \$14.8
NE8	XO醬菜遠撈麵 Vegetables in XO Sauce with Tossed Noodles	\$8.8	King Prawns in XO Sauce with Tossed Noodles 餐蛋即食麵 \$8.8
NE9	沙嗲牛筋腩麵 Satay Beef Brisket and Tendon in Soup with Noodles	\$12.8	Luncheon Meat and Egg with Instant Noodles +\$2.2 另加午餐肉 Add-on Luncheon Meat Add-on Sunny-Side Up Egg



CONTINENTAL DELIGHTS

*食品均含有牛肉成分 📅 Dishes contain beef ingredients



焗肉醬意粉

Baked Spaghetti Bolognese

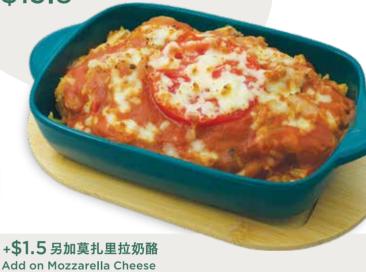




冠軍焗豬扒飯

Baked Pork Chop with Fried Rice in Tomato Purée

\$15.8



蔬菜。健營之選

VEGETABLES AND HEALTHY CHOICES

VE1	魚湯浸莧菜苗 Amaranth in Fish Soup	\$8.8
VE2	辣椒腐乳通心菜 Kangkong Served with Chilli and Preserved Beancurd	\$6.8
VE3	鮑汁西蘭花 Broccoli Served with Abalone Sauce	\$7.8
VE5	自家製魚湯蘿蔔 Homemade Fish Soup with Radish	\$6.8
VE6	蒜香醬油生菜 Blanched Lettuce with Fried Garlic and Soy Sauce	\$6.8
VE7	蒜香醬油香港菜心 Blanched Hong Kong Chye Sim with Fried Garlic and Soy Sauce	\$6.8





經典 創新

CANTONESE SIDE DISH



翠華秘制叉烧

Tsui Wah's Signature BBQ Pork

\$13.8



B SD1

瑞士汁雞翼

\$10.8

Swiss Sauce Chicken Wings

SD2

沙嗲牛筋腩

\$14.8

Satay Beef Brisket and Tendon

SD3

鹿兒島豬軟骨

\$11.8

Kagoshima-style Braised Pork Cartilage

SD6

蝦籽珍珠雲吞

Wontons with Shrimp Roe Fish Soup

\$9.8

W. SD4 麻辣蝦球

\$12.8

Spicy & Numbing Shrimp Balls

SD5

酥炸雲吞 - 6顆 (配甜酸汁)

\$6.8

Deep-fried Wontons - 6pcs (Served with Sweet & Sour Sauce)

SD8

红油抄手 - 8顆

\$11.8

Spicy Shrimp Dumplings - 8pcs

SD9

川辣皮蛋

\$8.8

Spicy Century Egg

SD10

川辣拍黄瓜

\$6.8

Spicy Cucumber

DS3

雪糕西多士

Savoury French Toast Bites Served with Vanilla Ice-cream

\$9.8



DS4

香草/綠茶雪糕紅豆冰

Red Bean and Vanilla / Green Tea Ice-cream Float

\$6.8



DS2

單球綠茶/香草雪糕

Single Scoop Green Tea / Vanilla Ice-cream

椰汁涼粉冰

DS5 Grass Jelly in Coconut Milk



\$3.8

\$6.8



TSUI WAH

SPECIALTY DRINKS



BV11

檸檬茶

Lemon Tea

\$4.8 熟 hot

A 1% sugar

\$5.3 \(\pi\) cold

10% sugar





港式飲品 HONG KONG-STYLE DRINKS ***

熱 hot

凍 cold

樽装奶茶 BV2

Bottled Milk Tea

\$4.8 2_%

熱 hot

凍 cold

茶走 BV3

\$3.8

Milk Tea with Condensed Milk 1115

檸檬可樂 BV12

Coke with Lemon

\$4.8 B 4% sugar

\$5.3 B 4% sugar

招牌忌廉咖啡

\$3.8 1% sugar

\$4.3 8% sugar

B BV13

生磨蛋白杏仁茶

Almond Tea with Egg White

\$7.8

3% sugar

BV5

BV4

啡走

Coffee with Condensed Milk

Signature Creamer Coffee

\$3.8

11% sugar

BV14

檸檬薏米水

Barlev with Lemon

\$4.8 A 1% sugar

\$5.3 A 1% sugar

BV6

鴛鴦 Coffee Milk Tea \$3.8 1_% sugar

\$4.3 D 4_% sugar

BV15

蜂蜜檸檬水

Honey Lemon Water

\$4.8 A 1% sugar

\$5.3 A 1% sugar

BV16

好立克

Horlicks

\$3.8 5% sugar

\$4.3 10% sugar

BV17

阿華田

Ovaltine

\$3.8 5% sugar

\$4.3 10% sugar

飲用純淨水

BV18 JUMBO Mineral Water 50cl \$2.8

咖啡及奶茶產品含有咖啡因,12歲以下或孕婦不 宜飲用。Coffee and Milk Tea products contain caffeine and are not recommended for children under the age of 12 or pregnant women.



Nutri-Grade is based on preparation before addition of ice



酒精飲品 ALCOHOLIC BEVERAGES ******

虎牌啤酒(罐) AB1

\$8.0

Tiger (Can)

健力士黑啤酒 (罐) AB2 Guinness (Can)

\$8.0

巨峰烏龍茶

\$5.8

····

Kyoho Oolong Tea

Osmanthus Oolong Tea

桂花烏龍茶

\$5.8

EAT 翠華生活品味品味翠華生活





SUI-LICIOUS! 翌好味!

TSUI_WAH_HK **f** TSUIWAHRESTAURANT



YUMMY!



'E HONG KONG **#TASTE TSUI WAH!!**

#LIFE #OCCASION #LEISLIPE





#LIFE **#OCCASION #LEISURE**



Yummy! (D. SACTALAGE - SACKE)



TSUI WAH 1967



THE PARTY OF THE P

196 翠華餐廳—九六十



TSUI WAH

LIVE LOVE EAT

MILK TEA



SUI-LICIOUS! 翠好味!

打造全新形象 ◆◆◆◆◆◆◆◆

#LIFE

TSUI_WAH_HK -

SINCE 1967

f TSUIWAHRESTAURANT





YUMMY!

HONG KONG #TASTE TSUI WAH!!

#享受 #生活態度 #香港特色美食文化 **#LIFE #OCCASION #LEISURE**





#LIFE **#OCCASION #LEISURE**



Yummy! @YQH科好是、好好味!

TSUI WAH 1967

TSUÌ WAH



打造全新形象 ◆◆◆◆◆◆◆◆







LIVE LOVE EAT

COFFEE

MILK TEA



TSUI-LICIOUS! 翠好味













TASTE HONG KONG **#TASTE TSUI WAH!!**

#LIFE #OCCASION #LEISURE







#LIFE **#OCCASION #LEISURE**



Yummy! (DECEMBER OF STREET











