

獅城綻放經典光芒

The Allure of Classic Hong Kong Flavours



翠華，一個香港傳奇的品牌。由街角小店成為今天首間在香港交易所主板上市的茶餐廳，翠華控股有限公司（股份代號1314）成為今天獨當一面的連鎖餐飲集團。分店網絡遍佈香港、澳門、深圳、廣州、中山、上海、南京、無錫及武漢，讓大家去到哪裡，食到哪裡！近年，翠華更衝出中港澳，進駐新加坡，將香港地方獨特品牌帶進東南亞，分店遍佈10個城市！

五十年來，我們一直秉承小店開業時的人情味，並不斷為品牌注入新元素——優質食材、雅緻裝修、薈萃中西文化精華，富香港地方特色。

翠華集團以「弘揚健康優質香港飲食文化」為使命，對食物品質、環境衛生及服務質素皆有嚴格要求。翠華明白大眾熱愛「香港地道口味」，所以我們依據此口味去烹調食物，並不斷發掘新元素，發揚「香港飲食天堂」的美譽。翠華將繼續不遺餘力向更多中外人士推廣本土飲食文化，希望讓外國人都知道翠華就是香港優質品牌。現在，翠華要將這種經典味道於獅城中綻放光芒。

Started from a humble beginning as "Ice Cafe" and having grown to a listed company on the Main Board of Hong Kong Stock Exchange (stock code: 1314), Tsui Wah Restaurant "Tsui Wah" has become one of the biggest and most successful Cha Chaan Teng chains today with a network covering Hong Kong, Macau, Shenzhen, Guangzhou, Zhongshan, Shanghai, Nanjing, Wuxi, Wuhan and Singapore.

Tsui Wah, a legendary Hong Kong brand, prides itself in preserving the human touch of "Ice Cafe" while incorporating new elements - premium ingredients, elegant decor, authentic and fusion cuisine to create a unique culinary culture.

Tsui Wah's culinary culture emphasizes on high standards of food quality, hygiene, and customer service. With Hong Kongers' love for local dishes as our foundation, Tsui Wah strives to uphold our traditional Hong Kong culinary culture and reputation as Asia's Food Paradise. Now, Tsui Wah wants to shine with the classic flavor in Singapore.

健康食材 Wholesome Ingredients

一滴油、一抹粗鹽，其實都包含著我們對顧客健康的承諾，翠華關注您的健康見於我們對食材的執著。多年來，翠華發掘上乘和優質食材，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。

Tsui Wah is committed to promote healthy eating through careful ingredient selection and creative recipes. We spare no effort in sourcing 100% natural ingredients and pulling them together into wholesome and delicious Cantonese dishes that the world loves.



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意粉及蛋等，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 into our cooking. Since 2006, we have been using olive oil, which contains lots of monounsaturated fat - proven to lower risks of heart diseases.



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 prepared with natural sea salt. Natural sea salt contains less sodium as compared to table salt, with over 80 natural minerals from the ocean. Welcome to Tsui Wah, where hospitality surpasses expectations.



優質豬肉 High-Quality Pork



優質牛肉 High-Quality Beef



素菜 Vegetarian



香辣之選 (小辣) Spicy Choice (Mild Spicy)



香辣之選 (中辣) Spicy Choice (Medium Spicy)



香辣之選 (大辣) Spicy Choice (Very Spicy)

翠華名菜，流行經典五十年

五十年並非一個短時間，一道菜式或一杯飲品能流行半世紀，自當有其魅力。翠華餐廳早在數十年前，已打造出很多經典流行名菜，讓世界各地朋友喜愛。

Tsui Wah Signature Dishes

For a dish to have been famous for more than half a century, it must surely have its own charms. Tsui Wah Restaurant signature dishes are well-loved by people from all over the world.

咖喱特嫩羊仔扒 配飯

Lamb Chop Curry with Steamed Rice

選用特嫩羊仔扒，與咖喱一起熬煮，咖喱獨特的香味進入每一寸的羊肉裡，將他們一起蓋在飯上，每一粒米飯裹上咖喱的滋味，每一口羊肉又鮮嫩至極。

Searched lamb chops sit atop a bed of creamy mashed potatoes in Tsui Wah's signature curry, served with steamed rice.

\$29.8



飯轉配烤餅

Additional \$2 for switching to Roti Bread from Rice

加 \$2

法蘭克福珍寶熱狗皇

Jumbo Hot Dog

翠華的9寸特長熱狗腸，以外脆內軟、充滿芝麻香的麵包包裹，夾以爽脆生菜和鮮甜番茄等清新配料加上傳統熱狗醬汁。清新、健康、大滿足！

Tsui Wah's 9 inch Jumbo Hot Dog is made with blend of chicken, served in sesame seed bun with fresh salad and traditional home-made sauce.

\$6.8



鮑汁花菇扒西蘭花

Shiitake Mushrooms and Broccoli in Abalone Sauce

\$9.8

花菇和西蘭花，兩者都被譽為健康營養食品。加入鮑汁烹調後，便成為一道又鮮美，又爽口的健康菜餚。

Shiitake Mushrooms and Broccoli are known as healthy and nutritious food. The sweetness of the dish is enhanced when cooked with our abalone sauce.

香滑奶茶

熱 Hot \$3.8 凍 Cold \$4

Milk Tea

陪伴著香港人成長，最能代表香港飲食文化的飲品。翠華奶茶選用錫蘭觀茶葉，憑藉多年調配“茶方”的經驗，加入淡奶及預先烘暖的茶杯盛載，使奶茶保存在最理想的溫度，讓茶花香於口腔中餘味猶存。

Tsui Wah's Milk Tea is undoubtedly a classic - brewed with premium Ceylon tea leaves and served in a preheated teacup.



瑞士雞翼

Chicken Wings in Supreme Sauce

\$10.8

瑞士雞翼並非來自歐洲，反而是香港創意菜式。翠華以別樹一格的醬汁烹調瑞士雞翼，美味得難以言喻。

Marinated in premium sweet soy sauce, this Cantonese favourite is aromatic, juicy and tender.



鹿兒島豬軟骨撈即食麵

Kagoshima-Style Braised Pork Cartilage with Tossed Instant Noodles

\$10.8

其秘方來自一位故鄉在日本鹿兒島的廚師，豬軟骨口感軟滑而肉不鬆散，配上滿滿豬軟骨汁醬的麵條，濃而不膩。

The soft and tenderly stewed pork cartilage pays homage to the Japanese chef who shared this recipe with us. Served with tossed instant noodles - a Hong Kong classic.



咖喱牛腩 配飯

Beef Brisket Curry with Steamed Rice

\$15.8

翠華的招牌咖喱，這絕密配方在60年代由一位馬來西亞高人親自傳授予翠華開店師傅。選材天然、新鮮，由外國入口優質咖喱籽配合30多種香料，每日烹調六小時以上，讓人一試上癮！

Tsui Wah's signature curry is made from a secret recipe dating back to the 1960s. Blended with imported curry powder and over 30 types of herbs and spices, natural and fresh ingredients, stewed for over 6 hours each day.

飯轉配烤餅

Additional \$2 for switching to Prata from Rice

加 \$2

脆嘩奶油豬

Crispy Bun with Condensed Milk

\$4.2

熱烘烘的包上先蘸上牛油及香甜的煉奶，使其融化在包面每一個氣孔裡，外脆內軟的奶油豬揭開滋味序幕，是顧客必嚐的地道食品。

"Crispy Bun with Condensed Milk" is Tsui Wah's rendition of a classic Hong Kong snack. Each bun is freshly baked to crispy and fluffy perfection, coated with condensed milk and butter.



翠華招牌豬扒包

Tsui Wah Signature Pork Chop Bun

\$8.8

加厚版豬扒配滋味自家醬汁，入口鬆脆、肉汁豐厚香腴，與麵包的小麥香互相緊扣，再夾入新鮮爽脆生菜，多重口感層次，令人回味無窮。

A juicy pork chop in a wheat bun, served with zesty homemade sauce and crisp vegetables.



精選鐵板餐

Sizzling Plate Set

鐵板餐包含：厚多士、是日精選忌廉湯或羅宋湯、熱咖啡或茶

All sizzling plate sets include Thick Toast, Choice of Cream Soup of the Day or Borscht and Hot Coffee or Tea

*所有配汁含有牛肉成分 
*Gravy contains beef ingredients

鐵板美式雜扒餐 (配紅酒燒汁)  
Mixed Grills on Sizzling Plate (Red Wine Gravy)

\$26.8



鐵板牛油大蝦烤雞扒 (配紅酒燒汁)
Grilled King Prawn and Chicken Steak (Red Wine Gravy)

\$26.8



鐵板燒羊扒餐 (配紅酒燒汁)
Lamb Chop on Sizzling Plate (Red Wine Gravy)

\$32.8



鐵板里昂洋蔥豬扒餐 (配洋蔥汁) 
Grilled Lyon-Style Pork Chop on Sizzling Plate (Onion Gravy)

\$21.8



湯 Soup



羅宋湯 配厚多士 

Borscht with Thick Toast

\$6.8

中式例湯 

Chinese Soup of the Day

\$4.8

蔬菜 · 健營之選 Vegetables and Healthy Choices



魚湯浸莧菜苗

Amaranth in Fish Soup

\$8.8



辣椒腐乳通心菜

Kangkong Served with Chilli and Preserved Beancurd

\$6.8



鮑汁西蘭花

Broccoli Served with Abalone Sauce

\$7.8



自家製魚湯蘿蔔

Homemade Fish Soup with Radish

\$6.8

咖喱料理 Curry Series

所有咖喱類食品均含有牛肉成份 All curry dishes contain beef ingredients

飯轉配烤餅 Additional \$2 for switching to Roti Bread from Rice 加 \$2

咖喱雜菜蛋 配飯 

Assorted Vegetables and Egg Curry with Steamed Rice

\$11.8



咖喱雞 配飯 

Chicken Curry with Steamed Rice

\$13.8



咖喱吉列豬扒 配飯  

Pork Cutlet Curry with Steamed Rice

\$15.8



咖喱雜菜蝦球 配飯 

Assorted Vegetable and Prawns Curry with Steamed Rice

\$16.8



歐陸風情 Continental Delights

鮮茄肉醬茸焗意粉 

Baked Spaghetti Bolognese

\$13.8

*菜餚含有牛肉成份 
*Dish contains beef ingredients

另加芝士 Additional \$1.5 for extra mozzarella cheese 加 \$1.5




鮮茄焗豬扒飯 

Baked Fried Rice with Pork Chop in Tomato Puree

\$15.8

鐵板炒麵系列

Sizzling Plate Noodles

鐵板雜菜蛋炒即食麵

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

\$13.8



另加豬扒

Add Grilled Pork Chop

\$5



另加烤雞扒

Add Grilled Chicken Steak

\$5



香港味道 Hong Kong Flavour



山楂鳳梨海蝦球

Sweet and Sour Prawns, Pineapple and Hawthorn

\$16.8



咕嚕肉

Sweet and Sour Pork

\$14.8



厚切午餐肉煎蛋飯

Luncheon Meat & Sunny-side Up Egg in Premium Soy Sauce with Steamed Rice

\$8.8

+\$3.5 另加午餐肉 Additional Luncheon Meat
+\$1.5 另加雞蛋 Additional Sunny-side Up Egg



滑蛋蝦仁蛋炒飯

Scrambled Egg with Shrimps Fried Rice

\$14.8

免炒飯 Without Fried Rice \$13.8



花雕蜂蜜豬小排

Pork Chop with Honey and Shaoxing Wine

\$13.8



秘製乾炒牛肉河

Stir-fried Flat Rice Noodles with Beef

\$14.8

(Jem 分店不售賣) (Not available in Jem outlet)



五香豬扒小蔥蛋炒飯

Spiced Pork Chop with Green Onion and Egg Fried Rice

\$14.8



鮑汁玉蘭雞粒炒飯

Braised Abalone Sauce Rice with Diced Chicken and Kale

\$15.8



神之叉燒蛋炒飯

BBQ Pork Scrambled Egg Fried Rice

\$14.8

粉麵專家

Noodles Expert



鹿兒島豬軟骨拼雲吞米線  **\$11.8**
Kagoshima-Style Braised Pork Cartilage & Wontons in Fish Soup with Mixian



蝦籽珍珠雲吞麵  **\$9.8**
Wontons with Shrimp Roe in Fish Soup with Noodles



XO醬菜遠撈麵  **\$8.8**
Vegetables in XO Sauce with Tossed Noodles

+ \$2 轉撈麵底 To switch to Tossed Noodles



沙嗲牛筋腩麵   **\$12.8**
Satay Beef Brisket and Tendon in Soup with Noodles



嫩雞麻辣米線   **\$9.8**
Sliced Chicken in Mala Soup with Mixian



海蝦麻辣撈米線   **\$13.8**
King Prawns in Mala Soup with Tossed Mixian



XO醬海蝦球撈麵   **\$14.8**
King Prawns in XO Sauce with Tossed Noodles

廣東小品

Cantonese Side Dishes



沙嗲牛筋腩   **\$14.8**
Satay Beef Brisket and Tendon



鹿兒島豬軟骨  **\$11.8**
Kagoshima-Style Braised Pork Cartilage



麻辣蝦球  **\$12.8**
Mala Prawns



酥炸雲吞 - 6顆  **\$6.8**
(配甜酸汁)
Deep Fried Wontons - 6 pcs (Served with Sweet & Sour Sauce)



蝦籽珍珠雲吞  **\$9.8**
Wontons with Shrimp Roe in Fish Soup

三文治 · 小食

Sandwich and Snacks



炒滑蛋午餐肉三文治  \$6
Luncheon Meat and Scrambled Egg Sandwich



炒滑蛋三文治  \$5
Scrambled Egg Sandwich



炸雞翼 - 2隻 \$6.8
Deep Fried Chicken Wings - 2 pcs



炸薯條  \$4.8
French Fries

炸午餐肉条 \$8
Luncheon Meat Fries



烤餅  \$2.5
Prata

飯  \$1.5
Steamed Rice

甜品，讓一頓飯劃上完美句號

Dessert, to end off your meal perfectly.

布朗尼綠茶/香草雪糕 \$6.8
Brownie with Green Tea / Vanilla Ice-cream



單球綠茶/香草雪糕 \$3.8
Single Scoop Green Tea / Vanilla Ice-cream



雪糕西多士 \$9.8
Savory French Toast Bites Served with Vanilla Ice-cream



難以忘懷的經典港式飲品

Unforgettable Hong Kong-style Drinks

在茶餐廳文化中，奶茶是最重要的部份。翠華奶茶選用錫蘭靚茶葉，憑藉多年調配「茶方」的經驗，加入淡奶及預先烘暖的茶杯盛載，使奶茶保存在最理想的溫度，讓茶花香於口腔中餘味猶存。如部份人不喜歡喝奶類飲品，可選擇紅茶或中國茶，茶味同樣香濃。

Tsui Wah combines premium Ceylon tea leaves with many years of tea-straining know-how to bring you the perfect milk tea, served in a preheated cup. For those who prefer non-dairy options, Tsui Wah also serves other premium teas.

樽裝飲料 Bottled Drinks

樽裝奶茶
Bottled Milk Tea

樽裝招牌咖啡
Bottled Signature Coffee

樽裝鴛鴦相對
Bottled Yuen Yeung

\$4.8
每樽 Per Bottle
凍 Cold



香滑奶茶 Milk Tea

\$3.8 熱 Hot | \$4 凍 Cold

茶走、啡走 Tea or Coffee with Condensed Milk

奶茶是陪伴香港人成長，最能代表香港飲食文化的飲品。「茶走」源自港式奶茶，指奶茶不加砂糖，改以煉奶加入甜味，使奶茶更香更滑。起初以煉奶取代砂糖（即走糖）只限於奶茶，後來發展於咖啡，而「啡走」名稱亦隨之衍生。大部分餐廳都會把匙羹放進「走糖」的飲品杯中，以作識別。

Milk tea is representative of Hong Kong's food culture. Yuen Yeung is a blend of milk tea and coffee. "Cha Jau" and "Fei Jau" is made with condensed milk instead of granulated sugar, for a sweeter and smoother texture. Most restaurants insert a spoon into the cups of "Jau" to distinguish it from the regular milk tea.

招牌咖啡 Signature Coffee

\$3.8 熱 Hot | \$4 凍 Cold



鴛鴦相對 (特色鴛鴦) Yuen Yeung (Coffee & Tea)

\$3.8 熱 Hot | \$4 凍 Cold



茶走 Tea with Condensed Milk

\$3.8 熱 Hot



啡走 Coffee with Condensed Milk

\$3.8 熱 Hot



翠華特色飲品 Tsui Wah Specialty Drinks

綠茶/香草雪糕紅豆冰
Red Bean and Green Tea / Vanilla Ice-cream Float
\$6.8 凍 Cold

椰汁涼粉冰
Grass Jelly in Coconut Milk
\$6.8 凍 Cold

檸檬茶
Lemon Tea
\$4.8 熱 Hot | \$5 凍 Cold

檸檬可樂
Coke with Lemon
\$4.8 熱 Hot | \$5 凍 Cold

茶 Tea

巨峰烏龍
Kyoho Oolong
桂花烏龍
Osmanthus Oolong
\$5.8 熱 Hot



酒精飲料 Alcoholic Beverages

生磨蛋白杏仁露
Almond Milk with Egg White
\$7.8 熱 Hot

檸檬薏米水
Barley with Lemon
\$4.8 熱 Hot | \$5.8 凍 Cold

蜂蜜檸檬水
Honey Lemon Water
\$4.8 熱 Hot | \$5 凍 Cold

好立克
Horlicks
\$3.8 熱 Hot | \$4 凍 Cold

阿華田
Ovaltine
\$3.8 熱 Hot | \$4 凍 Cold



虎牌啤酒
Tiger
\$8 每罐 Per Can



健力士
Guinness
\$8 每罐 Per Can