



一日之計在於晨，永華日常希望透過超過 75 年歷史的秘製湯底喚醒每位香港人。
我們全天候提供各種佳餚美饌及賓至如歸的悠閒環境，誠心款待每位客人。
各位可於繁忙生活中感受到只屬於永華日常與你的小故事。

Wing Wah AllDay believes every HongKonger should start their day fresh and with the 75-year secret Wonton soup recipe. With our mouthwatering menu variation, a feel-like-home environment and hospitality, relax and create your unique daily episodes with Wing Wah AllDay in between your everyday work and chores.



鮮蝦雲吞麵 ♥

Shrimp Wonton Noodles

大 Large

\$50

小 Small

\$40

淨鮮蝦雲吞 ♥

Shrimp Wonton

\$52

蠔油雲吞撈麵

Shrimp Wonton Tossed Noodles
with Oyster Sauce

\$60

上湯淨麵

Plain Noodles

\$25

蠔油蝦籽撈麵 ♥

Shrimp Roe Tossed Noodles with Oyster Sauce

\$50

蠔油時菜撈麵

Vegetable Tossed Noodles with Oyster Sauce

\$50

麵類選擇：幼麵 / 粗麵 Noodle Choices: Standard Noodles / Thick Noodles

時令菜芯/芥蘭/西生菜 🌱

(上湯/蠔油/蝦籽上湯)

Choy Sum / Chinese Kale / Lettuce

(Soup, Oyster Sauce or Shrimp Roe Soup)



\$32

酸蘿蔔 🌱 ♥

Pickled Radish



\$16

原汁筋腩麵

Braised Beef Tendon &
Brisket Noodles

大 Large

\$62

小 Small

\$55

原汁筋腩撈麵

Braised Beef Tendon &
Brisket Tossed Noodles

\$65

紹興南乳豬手麵

Pork Knuckles with Shaoxing
Red Fermented Bean Curd Noodles

\$58

\$49

紹興南乳豬手撈麵

Pork Knuckles with Shaoxing
Red Fermented Bean Curd
Tossed Noodles

\$62

紹興南乳豬手拼

原汁筋腩麵

Pork Knuckles with Shaoxing
Red Fermented Bean Curd and
Braised Beef Tendon & Brisket Noodles

\$65

\$55

紹興南乳豬手拼

原汁筋腩撈麵

Pork Knuckles with Shaoxing
Red Fermented Bean Curd and
Braised Beef Tendon & Brisket Tossed Noodles

\$68

原汁牛筋腩飯

Braised Beef Tendon and Brisket Rice

\$68

紹興南乳豬手飯

Rice with Pork Knuckles with
Shaoxing Red Fermented Bean Curd

\$65



巨人夏威夷奄列 (菠蘿及火腿) 配牛油厚多士 ❤️

XL Hawaii Omelette

(Pineapple & Ham) and Butter Thick Toast

\$62



巨人奄列

變奏的奄列不只餡料創新，更變為巨人份量！

以夏威夷薄餅作概念，混合甜與酸的元素，
刺激你的味蕾！

火腿湯通粉 配火腿奄列

Macaroni with Shredded Ham in Soup and Ham Omelette

\$55

沙嗲牛肉出前一丁  

配火腿奄列

Demae Iccho Instant Noodles with
Satay Beef in Soup and Ham Omelette

\$55

雪菜肉絲米粉 配火腿奄列

Rice Vermicelli with Shredded Pork and
Pickled Cabbage in Soup and Ham Omelette

\$55

五香肉丁出前一丁  

配火腿奄列

Demae Iccho Instant Noodles with Spiced Pork Cubes
in Soup and Ham Omelette

\$55

香煎雞扒出前一丁 

配火腿奄列

Demae Iccho Instant Noodles with
Pan Fried Chicken and Ham Omelette

\$62

香煎豬扒出前一丁 

配火腿奄列

Demae Iccho Instant Noodles with
Pan Fried Pork Chop and Ham Omelette

\$62

以上均配牛油厚多士
Served with Butter Thick Toast



可選配出前一丁麻油味即食麵、通粉或米粉
Served with Demae Iccho Sesame Oil Flavour Instant Noodles/ Macaroni / Rice Vermicelli

包括熱飲, 轉凍飲/ 汽水+\$3或特飲+\$5
Served with Hot Drinks. Extra \$3 for Iced Drinks / Soft Drinks / \$5 for Specialty Drinks

蔥油Double豬扒飯 ♥

Rice with Pork Chop in Scallion Oil

\$68

永華日常
WING WAH ALLDAY
— 1945 香港 —



蔥油 Double 豬扒

蔥油絕對是港式餐廳的人氣之選，
濃郁撲鼻又惹味的蔥油，配上口感層次豐富的
香煎Double豬扒，是必試之選！

蔥油 Double 雞扒

廚師以巧手香煎雞扒，烹調時完美鎖住肉汁。
香濃的蔥油及肉汁滲入米飯中，令你食慾大增！

蔥油Double雞扒飯
Rice with Chicken in Scallion Oil

\$68



海南雞飯及永華鮮蝦雲吞湯
Hainanese Chicken Rice
and Wing Wah AllDay Shrimp Wonton Soup

\$88



華日常
WAH ALLDAY
創1945香港

海南雞

由海南華僑於馬來西亞及
新加坡發揚光大的「海南雞飯」有著獨有的魅力，
皮爽肉嫩有彈性的雞肉，配搭粒粒分明的黃油飯，
伴著三款醬汁的獨特香料與
雞肉混合，散發令人難以忘懷的香氣。

附上永華日常的招牌鮮蝦雲吞湯，
雲吞的爽脆鮮蝦口感，及湯頭中的蝦籽及
大地魚香氣撲鼻，將海南雞的膩感中和，別具風味！

滋味撈丁 | Tossed Noodles

五香肉丁撈丁 🌶️

Spiced Pork Cubes Tossed
Demaie Iccho Instant Noodles

\$52

採用
出前一丁



蔥油/麻辣 🌶️ 豬扒撈丁 ❤️

Pan Fried Pork Chop
Tossed Demae Iccho Instant Noodles
in Scallion Oil/ Hot & Spicy Sauce

\$54



蔥油/麻辣 🌶️ 雞扒撈丁

Pan Fried Chicken
Tossed Demae Iccho Instant Noodles
in Scallion Oil/ Hot & Spicy Sauce

\$54

可選配出前一丁麻油味即食麵、通粉或米粉

Served with Demae Iccho Sesame Oil Flavour Instant Noodles/ Macaroni / Rice Vermicelli

滑蛋蓋飯 | Soft Scrambled Egg on Rice

吉列魚柳滑蛋蓋飯 ♥

Crisp Fried Fish Fillet and
Soft Scrambled Egg on Rice

\$68

永華日常

永華日常
WING WAH ALLDAY
— 1945 年 —

吉列豬扒滑蛋蓋飯

Crisp Fried Pork Chop and
Soft Scrambled Egg on Rice

\$68

滑蛋蓋飯

滑溜的炒蛋保留著金黃蛋汁，
拌飯時蛋汁包著每粒米飯，並巧妙配搭
吉列魚柳或豬扒，令滿足感大大提升！



咖喱豬扒飯 🌶️
Pan Fried Pork Chop Curry Rice

\$68

咖喱雞扒飯 🌶️
Pan Fried Chicken Curry Rice

\$68

咖喱牛腩飯 🌶️❤️
Braised Beef Brisket Curry Rice

\$78





咖喱吉列豬扒飯 🌶️

Crisp Fried Pork Chop

Curry Rice

\$68

咖喱雞翼飯 🌶️❤️

Deep Fried Chicken Wings

Curry Rice

\$68

咖喱吉列魚柳飯 🌶️

Crisp Fried Fish Fillet

Curry Rice

\$68

經典扒包

經典的豬扒/雞扒包以脆脆的外皮包著
用上秘製醬汁醃製的豬扒/雞扒，肉汁充分被鎖住，
及清新的洋蔥絲中和膩感，每啖都非常Juicy！

脆脆豬扒包 ♥
Crispy Burger with Pork Chop

\$46



脆脆雞扒包
Crispy Burger with Chicken

\$46

脆脆魚柳包

Crispy Burger with
Crisp Fried Fish Fillet

\$46

經典魚柳包

脆脆魚柳包份量加倍，每塊魚柳外面炸得金黃酥脆，
內裏嫩滑，餡料用上簡單醬汁及清新生菜，
以突顯魚柳的鮮甜味。



公司三文治 ♥
Club Sandwich

\$62

流心·永華 (阿華田煉奶流心多士) ♥
Ovaltine Milk Lava French Toast

\$46

法蘭鮮油西多士 ♥
French Toast

\$42

鮮油多士
Butter Toast

\$24

占醬多士
Jam and Peanut Butter Toast

\$20

油占多士
Butter and Jam Toast

\$20

奶油多士
Condensed Milk and Butter Toast

\$20

奶醬多士
Condensed Milk and Peanut Butter Toast

\$20

三文治 (任選1款)
(火腿、餐肉、煙肉、鹹牛肉、炒滑蛋、芝士)
Sandwich (Choose 1)
(Ham/ Luncheon Meat/ Bacon/
Corned Beef/ Soft Scrambled Egg/ Cheese)

\$26

雙拼三文治 (任選2款)
(火腿、餐肉、煙肉、鹹牛肉、炒滑蛋、芝士)
Double Sandwich (Choose 2)
(Ham/ Luncheon Meat/ Bacon/
Corned Beef/ Soft Scrambled Egg/ Cheese)

\$30 烘底 Toasted +\$2



水牛城雞翼
Buffalo Chicken WING WAH

\$52



柚子雞翼 ♥
Yuzu Chicken WING WAH

\$52



炸鮮蝦雲吞 ♥
Deep Fried Shrimp Wonton

\$52

炸薯角
Potato Wedges

\$36

經典炸雞翼
Deep Fried Chicken WING WAH

\$52

飲品 | Drinks

奶茶
Milk Tea

咖啡
Coffee

鴛鴦
Hong Kong Yuanyang

阿華田
Ovaltine

利賓納
Ribena

西洋菜蜜
Watercress Honey

柑桔蜜
Honey Citron Tea

檸檬水
Lemon Water

檸檬茶
Lemon Tea

好立克
Horlicks

柚子蜜
Honey Yuzu Tea

(熱)
Hot \$20

(凍)
Iced \$22

特飲 | Specialty Drinks

柚子梳打 (凍)
Yuzu Soda (Iced)

檸檬利賓納
Ribena Lemonade

檸檬菜蜜
Watercress Honey
with Lemon

檸檬可樂 (凍)
Lemon Coke (Iced)

\$24

(熱)
Hot \$22

(凍)
Iced \$24

汽水 | Soft Drinks

可口可樂
Coca-Cola

梳打水
Soda Water

玉泉忌廉
Cream Soda

無糖可樂
Coca-Cola No Sugar

罐裝
Can \$22

啤酒 | Beer

朝日
Asahi

嘉士伯
Carlsberg

罐裝
Can \$28

永華日常

WING WAH ALLDAY

— 源於1945香港 —