




HOPEWELL INN

枱號
TABLE NO.

經手人
BY

精美點心 STEAMED DIM SUM

 **黑松露帶子餃** 每份 78〇
Steamed Scallop Dumpling, Black Truffle (三件3 pieces) 每件 26〇

 **筍尖鮮蝦餃** 每份 85〇
Steamed Shrimp Dumpling, Bamboo Shoot (四件4 pieces) 每件 29〇

 **蟹肉菜苗餃** 每份 85〇
Steamed Crab Meat Dumpling, Baby Vegetable (三件3 pieces) 每件 29〇


鮮肉小籠包 每份 78〇
Steamed Xiao Long Bao (三件3 pieces) 每件 26〇

蟹子燒賣皇 每份 68〇
Steamed Crab Roe Pork Siu Mai (四件4 pieces) 每件 23〇

蜜汁叉燒包 每份 65〇
Steamed Barbecued Pork Bun (三件3 pieces) 每件 22〇


石榴牛肉球 65〇
Steamed Beef Ball, Bean Curd Sheet (三件3 pieces)


欖豉香芋蒸排骨 58〇
Steamed Pork Ribs, Taro, Olive, Black Bean Sauce

 **蝶豆花野菌糰** 每份 58〇
Steamed Butterfly Pea, Assorted Mushroom Dumpling (三件3 pieces) 每件 20〇

醬皇蒸鳳爪 58〇
Steamed Chicken Feet, Homemade Sauce

煎焗美點 FRIED & BAKED DIM SUM

 **香煎櫻花蝦蘿蔔糕** 75〇
Pan-fried Turnip Pudding, Preserved Meat, Preserved Sausage, Sakura Shrimp

 **鮑魚雞粒酥** 每份 68〇
Baked Abalone Puff, Diced Chicken (兩件2 pieces) 每件 34〇

香蔥胡椒和牛酥 每份 78〇
Pan-fried Wagyu Beef Puff, Green Onion, Black Pepper (三件3 pieces)

芝士荔枝百花球 每份 68〇
Deep-fried Shrimp Ball, Chees (三件3 pieces)

蜂巢帶子荔芋盒 每份 65〇
Deep-fried Taro Puff, Diced Scallop, Chicken (三件3 pieces) 每件 22〇

生煎鮮蝦腐皮卷 每份 58〇
Pan-fried Shrimp Bean Curd Sheet Roll (三件3 pieces) 每件 20〇

抹茶鹹水角 每份 58〇
Deep-fried Glutinous Rice Dumpling, Matcha Paste (三件3 pieces) 每件 20〇

 **松露野菜素春卷** 每份 48〇
Deep-fried Assorted Vegetable Spring Rolls, Truffle Paste (三件3 pieces) 每件 16〇

即蒸腸粉 RICE ROLLS

海皇脆米腸粉 88〇
Steamed Rice Rolls, Diced Scallop, Shrimp Crispy Rolls

鳳凰叉燒腸粉 78〇
Steamed Rice Rolls, Barbecued Pork, Egg

陳皮牛肉腸粉 78〇
Steamed Rice Rolls, Beef, Tangerine Peel, Coriander

混醬腸粉 48〇
Steamed Rice Rolls, Mixed Sauce

 **竹筍上素腸粉** 68〇
Steamed Rice Rolls, Bamboo Pith, Assorted Mushrooms

合和軒精選、懷舊點心及小食 SPECIALTY, DIM SUM & SNACKS

頂湯海皇灌湯餃 118〇
Soup Dumpling, Assorted Seafood, Supreme Soup (每件per piece)

錦滷炸雲吞 118〇
Deep-fried Wonton, Shrimp, Barbecued Pork, Squid, Sweet & Sour Sauce (六件6 pieces)

 **黃金涼瓜鍋貼** 108〇
Deep-fried Minced Shrimp Dumplings, Bitter Melon, Salted Egg Yolk

 **X.O.醬炒腸粉** 88〇
Wok-fried Rice Rolls, Bean Sprouts, Spring Onion, X.O. Sauce

蜜汁叉燒酥 每份 68〇
Roasted Barbecue Pork Pastry 每件 23〇

煎釀三寶 每份 68〇
Three Fried Stuffed Treasures (三件3 pieces)

黑金麻蓉包 每份 68〇
Steamed Black Sesame Bun (三件3 pieces) 每件 23〇

合和粥品 CONGEE

鮑魚滑雞粥 108〇
Abalone, Chicken Congee

皮蛋黑豚肉碎糕 88〇
Minced Pork Collar, Preserved Egg Congee

淮南南瓜碎牛粥 78〇
Pumpkin, Minced Beef, Chinese Yam Congee

瑤柱小米養生粥 48〇
Conpoy Millet Congee

午市甜品 DESSERTS

 **生磨蛋白杏仁茶** 68〇
Sweetened Almond Cream, Egg White

紅棗雪耳蓮子燉桃膠 68〇
Stewed Peach Resin, Red Date, White Fungus, Lotus Seed

椰香楊枝甘露 58〇
Chilled Mango Sago Cream, Pomelo, Coconut Milk

擂沙湯丸 58〇
Glutinous Rice Balls, Peanut Powder

懷舊芝麻卷 每份 58〇
Homemade Sesame Roll (三件3 pieces) 每件 20〇

椰汁班蘭凍糕 每份 58〇
Pandan Coconut Jelly (三件3 pieces) 每件 20〇

酥皮蛋撻仔 每份 58〇
Baked Egg Tart (三件3 pieces) 每件 20〇

千層奶皇馬拉糕 每份 48〇
Steamed Cantonese Sponge Cake, Egg Custard, Salted Egg Yolk (三件3 pieces) 每件 16〇

懷舊砵仔糕 48〇
Traditional Steamed Pudding

香芒布丁 48〇
Mango Pudding

所有點心及甜點，點單數量由兩件起。For all dim sum and desserts, minimum order is 2 pieces.

如有任何特別要求、食物過敏或食物不耐症，請於點菜時通知餐廳款待員

If you have any special dietary requirement or food-related allergies, please inform your server upon placing your order

以上價目以港幣計算，另收加一服務費 All prices are in HKD and subject to 10% service charge



合和軒精選 Signature Dishes



素食 Vegetarian



香辣 Spicy

前菜薈萃 APPETISERS

- 酒糟鮑魚** 168○
Chilled Abalones, Sweet Fermented Rice
- 川味口水雞** 138○
Spicy Chicken in Sichuan Style
- 醋珠燻素卷** 108○
Smoked Bean Curd Sheets, Carrot, Mushroom, Black Balsamic Pearls
- 滷水豬腳仔** 88○
Marinated Pig Trotter
- 九層塔醋漬車厘茄** 88○
Pickled Cherry Tomatoes, Basil
- 明爐燒烤**
BARBECUED & ROASTED DISHES
- 蜜汁叉燒** 238○
Honey Glazed Pork
- 炭燒三層肉** 168○
Roasted Crispy Pork Belly
- 湯羹 SOUPS**
- 杏汁杞子燉花膠湯** 每位 168○
Double-boiled Fish Maw Soup, Almond, Wolfberry
- 松茸竹筴燉菜膽湯** 每位 148○
Double-boiled Chicken Soup, Almond Mushroom, Sea Whelk
- 竹筴西湖牛肉羹** 每位 98○
Minced Beef, Bamboo Pith, Egg White Soup
- 海鮮酸辣羹** 每位 98○
Hot & Sour Soup, Assorted Seafood
- 豐料養生靚湯** 每位 98○
Chinese Soup of the Day
- 海鮮煮意 SEAFOOD**
- 碧綠帶子海螺片** 368○
Sautéed Sliced Conch, Scallop, Seasonal Vegetable

- 珊瑚百花煎帶子** 368○
Pan-fried Scallop, Minced Shrimp, Crab Meat, Egg White

- 生汁芥末脆蝦球** 298○
Crispy Prawn, Wasabi Mayonnaise

- 豆酥銀鱈魚** 398○
Steamed Japanese Bean Curd, Scallop, Minced Pork, Diced Chili

- 碧綠榆耳炒斑球** 398○
Braised Prawns, Minced Pork, Deep-fried Eggplant, Chili Bean Paste

- 椒鹽斑頭腩** 328○
Deep-fried Grouper Head & Belly with Salt & Pepper

家禽及肉類 POULTRY & MEAT

- 大漠手抓羊** 298○
Braised Boneless Lamb Rib in Xinjiang Style, Herbs

- 野菌和牛面頰肉** 288○
Braised Wagyu Beef Cheek, Assorted Mushroom

- 淮山杭椒炒美國牛小排** 288○
Sautéed Sliced U.S. Beef Short Ribs, Chinese Yam, Hangzhou Chili

- 惹味噏汁脆香骨** 228○
Stir-fried Pork Rib, Homemade Worcestershire Sauce

- 羊肚菌松茸蒸豚肉餅(含蝦肉成份)** 228○
Steamed Minced Pork Patty, Shrimp, Morel Mushroom, Matsutake Mushroom (Contains Prawn Ingredient)

- 尖椒土豆豚肉絲** 198○
Sautéed Shredded Pork, Potato, Chili Pepper

- 招牌豆酥脆皮雞** 半隻 328○
Shallow-fried Crispy Chicken, Deep-fried Minced Soy Bean 全隻 628○

- 酒香玫瑰頭抽雞** 半隻 328○
Soy Sauce Chicken, Shaoxing Wine 全隻 628○

- 四川香麻辣子雞** 238○
Spicy Diced Chicken in Sichuan Style

蔬菜及素食 VEGETABLE & VEGETARIAN

- 芹香百合素蝦仁** 188○
Sautéed Vegetarian Shrimp, Celery, Lily Bulb

- 山楂汁咕嚕素雞** 168○
Sweet & Sour Vegetarian Chicken, Pineapple, Hawthorn Sauce

- 拍蒜蝦醬啫啫芥蘭** 178○
Sizzling Chinese Kale Pot, Garlic, Shrimp Paste, Chili

- 麻辣海參脆茄子** 158○
Stir-fried Sea Cucumber, Crispy Eggplant, Sichuan Mala Sauce

- 時令蔬菜** 138○
Seasonal Vegetable
白灼 / 清炒 / 蒜蓉炒 / 薑汁炒 / 椒絲腐乳
Poached / Stir-fried / Stir-fried with Minced Garlic / Stir-fried with Ginger / Sautéed with Chili & Fermented Bean Curd

- 另加蟹肉扒** 150○
Additional served with Braised Crab Meat

- 另加瑤柱扒** 150○
Additional served with Braised Conpoy

- 另加金銀蛋浸** 40○
Additional served with Salted Egg, Preserved Egg, Supreme Soup

- 另加雲腿上湯** 20○
Additional served with Yunnan Ham, Supreme Soup

- 蝦子柚皮** 128○
Stewed Pomelo Pith, Shrimp Roe

飯及麵 RICE & NOODLES

- 一品砂窩海鮮炒飯** 268○
Fried Rice in Claypot, Scallop, Shrimp, Crab Meat, Crispy Conpoy, Egg, Vegetable

- 松露蟹肉櫻花蝦脆香米** 238○
Crispy Rice, Crab Meat, Sakura Shrimp, Truffle Sauce

- 太極鴛鴦炒飯** 198○
Fried Rice, Crab Meat, Shredded Chicken, Cream Sauce & Tomato Sauce

- 欖菜野菌炒飯** 188○
Fried Rice, Olive Vegetable, Assorted Mushroom

- 鮑魚雞絲飛天炒麵** 268○
Fried Noodles, Abalone, Shredded Chicken

- 乾炒美國牛小排河粉** 238○
Fried Rice Noodles, U.S. Beef Short Rib

- 蟹肉芹香炒新竹米粉** 238○
Fried Rice Vermicelli, Crab Meat, Shredded Pork, Egg, Chinese Celery

- 松露金菇炆伊麵** 198○
Braised E-fu Noodleless, Enoki Mushroom, Truffle Sauce

所有點心及甜點，點單數量由兩件起。For all dim sum and desserts, minimum order is 2 pieces.

如有任何特別要求、食物過敏或食物不耐症，請於點菜時通知餐廳款待員

If you have any special dietary requirement or food-related allergies, please inform your server upon placing your order

以上價目以港幣計算，另收加一服務費 All prices are in HKD and subject to 10% service charge