

合和軒賀年前菜 Hopewell Inn Chinese New Year Appetisers Menu

一月廿九日至二月九日全日供應

Available all day from 29 January to 9 February

富貴吉祥 — 蜜汁金錢雞 Baked Barbecued Pork, Thin Sliced Pork Fat, Duck Liver	108
招財進寶 — 清酒凍鮑魚 Marinated Abalone, Sake	168
金玉滿堂 — 涼拌香蔥白木耳 Marinated White Fungus, Scallion Oil	98
紅紅火火 — 麻辣鴨舌 Marinated Duck Tongue, Spicy Chilli Sauce	98
金碧輝煌 — 煙鴨胸絲拌豆腐皮 Shredded Smoked Duck Breast, Bean Curd Sheet	138
富貴有餘 — 煙燻桂魚 Smoked Mandarin Fish	228
金銀滿屋 — X.O.醬北寄貝邊 Surf Clam, Homemade X.O. Sauce	228
步步高陞 — 香煎椰汁年榚 (三件) Pan-fried Coconut Chinese New Year Rice Pudding (3 pieces)	58
福星高照 — 櫻花蝦瑤柱蘿蔔糕 (三件) Pan-fried Turnip Pudding, Dried Scallop, Sakura Shrimp (3 pieces)	58
快高長大 — 雲腿臘味芋頭榚 (三件) Pan-fried Taro Pudding, Yunnan Ham, Preserved Meat, Preserved Sausage (3 pieces)	58



合和軒賀年點心 Hopewell Inn Chinese New Year Dim Sum

一月廿九日至二月九日午市供應

Available from 29 January to 9 February during Lunch Period

花開富貴 — 百花釀海參 (兩件) Steamed Sea Cucumber, Minced Shrimp (2 pieces)	88
鮑羅萬有 — 鮑魚燒賣 (兩件) Steamed Abalone Siu Mai, (2 pieces)	88
發財好事 — 髮菜蠔豉燒賣 (兩件) Steamed Dried Oyster Siu Mai, Black Moss (2 pieces)	68
大吉大利 — 香菇豬脷卷 (兩件) Steamed Pig Tongue Rolls, Black Mushroom (2 pieces)	68
鴻圖大展 — 鵝肝荔枝蝦球 (三件) Deep-fried Shrimp Balls, Lychee, Foie Gras Paste (3 pieces)	78
年年有餘 — 蜜汁鰻魚酥 (三件) Baked Honey Glazed Eel Pastries (3 pieces)	78
鴻運當頭 — 鮮蝦紅米腸 Steamed Red Rice Rolls, Steamed Shrimp	78
春風得意 — 春卷海皇腸 Steamed Rice Roll, Crab Meat, Turnip	78
黃金萬兩 — 香煎黃金糕 (三件) Pan-fried Golden Honeycomb Pudding (3 pieces)	58
大紅大紫 — 懷舊紅棗卷 (三件) Steamed Red Date Rolls (3 pieces)	58
笑口常開 — 賀年笑口棗 (三件) Deep-fried Sesame Cookie Balls (3 pieces)	48



合和軒精選賀年菜式 Hopewell Inn Chinese New Year Specialties Menu

一月廿九日至二月九日全日供應

Available all day from 29 January to 9 February

風生水起 — 蛇年添福鮑撈起 三頭鮑魚絲、煙三文魚、雞絲、京蔥絲、青瓜、紅黃椒、蜜瓜、哈密瓜、薄脆、番石榴酸辣汁 Chinese New Year Lo Hei Shredded 3-Head Abalone, Smoked Salmon, Shredded Chicken, Shredded Leek, Cucumber, Bell Pepper, Melon, Hami Melon, Crispy Fritter, Hot & Sour Guava Dressing	688
靈蛇獻瑞 — 鮑汁花膠筒海參扣鵝掌 Braised Fish Maw, Sea Cucumber, Goose Web, Abalone Sauce	688
包羅萬有 — 琥珀核桃蜜豆炒南非鮑魚 Sautéed South African Abalone, Crispy Amber Walnut, Honey Pea	328
金銀滿屋 — 蒜子銀環瑤柱甫 Braised Turnip, Garlic, Dried Conpoy	268
好市獲利 — 大利金蠔扎 Dried Golden Oyster, Pork Tongue, Chinese Cabbage, Oyster Sauce	288
哈哈大笑 — 茄汁大蝦碌 Braised Prawns, Tomato Sauce	288
富貴有餘 — 煎炆釀原條鯪魚 Braised Whole Mud Carp, Stuffed Minced Mud Carp, Black Bean Sauce	268
金雞報曉 — 松茸煀三黃雞 Braised Three Yellow Chicken, Matsutake Mushroom	全隻 Whole 438
	半隻 Half 238
橫財就手 — 霸王圓蹄 Braised Pork Knuckle, Black Moss, Chinese Cabbage, Abalone Sauce	328
如意吉祥 — 榆耳竹笙鼎湖上素 Braised Assorted Vegetables, Bamboo Fungus, Yellow Fungus	248



合和新歲金福套餐 Hopewell Inn Auspicious Chinese New Year Set Menu

一月廿五日至二月九日全日供應 Available all day from 25 January to 9 February

> 蟹肉牛油果焗釀蟹蓋 Baked Crab Shell, Crab Meat, Avocado

蟲草花竹笙螺頭燉雞湯 Double-boiled Chicken Soup, Cordyceps Flower, Bamboo Fungus, Sea Whelk

> 琥珀核桃百合炒蝦球 Sautéed Prawns, Crispy Amber Walnut, Lily Bulb

碧綠南非六頭鮑魚扣鵝掌 Braised Whole South African 6-head Abalone, Goose Web, Vegetable

清蒸東星斑

Steamed Leopard Coral Garouper

砂鍋玫瑰豉油雞 Chicken in Claypot, Soy Sauce, Rose Wine

臘味糯米飯

Fried Glutinous Rice, Dried Shrimp, Preserved Meat, Preserved Sausage

蓮子百合雪耳燉萬壽果、如意紅棗卷

Double-boiled Papaya, Snow Fungus, Chinese Lotus Seed, Lily Bulb Steamed Red Date Roll

> 六位用 For 6 Persons 港幣 HK\$4,588 十二位用 For 12 Persons 港幣 HK\$8,888

以上價目以港幣計算,另收茶芥及加一服務費
All prices are in HKD and subject to tea and condiments charges and 10% service charge 如有任何特別要求、食物過敏或食物不耐症,請於下單時通知餐廳款待員
If you have any special dietary requirement or food-related allergies,
please inform your server upon placing your order



新春如意團圓套餐 Lunar New Year Blooming Reunion Feast Menu

一月廿五日至二月九日全日供應

Available all day from 25 January to 9 February

合和軒前菜薈萃

陳醋海蜇頭 、帶子多士、蜜汁叉燒

Hopewell Inn Appetiser Platter

Marinated Jellyfish Head, Vinegar

Deep-fried Scallop on Toast | Honey Glazed Pork

松茸杞子螺頭燉雞湯

Double-boiled Chicken Soup, Sea Whelk, Matsutake Mushroom, Wolfberry

百花釀松葉蟹鉗

Deep-fried Matsuba Crab Claw, Minced Shrimp

翡翠如意炒蝦球

Sautéed Prawns, Lily Bulb, Vegetable

發財好市瑤柱甫

Braised Dried Oyseter, Dried Conpoy, Black Moss

清蒸東星斑

Steamed Leopard Coral Garoupa

當紅炸子雞

Deep-fried Crispy Chicken

濃湯鮮淮山浸時蔬

Poached Seasonal Vegetable, Chinese Yam, Supreme Soup

飄香荷葉飯

Steamed Fried Rice, Diced Shrimp, Chicken, Dried Conpoy, Wrapped Lotus Leaf

蓮子百合雪耳燉萬壽果、如意紅棗卷

Double-boiled Papaya, Snow Fungus, Chinese Lotus Seed, Lily Bulb Steamed Red Date Roll

六位用 For 6 Persons 港幣 HK\$3,588

十二位用 For 12 Persons 港幣 HK\$6,888

以上價目以港幣計算,另收茶芥及加一服務費

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