



HOPEWELL INN

合和軒

HOPEWELL INN

廣東菜歷史源遠流長，文化底蘊深厚，被譽為中國四大菜系之一。

合和軒廚藝團隊以「不時不食」概念為基礎，順應廿四節氣，嚴選時令優質食材入饌，並提供一系列進補養生、營養均衡的時尚當代美饌，將傳統粵菜重新定義為富創意的招牌點心及菜式，力求為賓客帶來煥然一新的餐饗體驗。

Cantonese cuisine boasts a rich history and deep-rooted culture, earning its acclaim as one of four greatest Chinese cuisines. At Hopewell Inn, our culinary team embraces the concept of seasonal diet, utilising premium seasonal ingredients that align with the 24 solar terms to nurture the body. We redefine traditional Cantonese dishes with a contemporary twist, elevating signature dim sum and delicacies while striving to provide our guests with a refreshing contemporary dining experience.

合和軒家常菜套餐 HOPEWELL INN HOME STYLE DINNER MENU

是日燉湯

Double Boiled Soup of the Day

椒鹽鮑魚仔、陳醋青瓜紅蜆頭、皮蛋酸薑

Deep-fried Baby Abalone, Salt & Pepper

Marinated Jellyfish Head, Cucumber, Aged Vinegar | Preserved Egg, Pickled Ginger

主菜自選 (每位可選一款)

Main Course Selection (1 Choice for Each Person)

合和黑毛豬叉燒

Honey Glazed Iberico Pork

避風塘九肚魚

Deep-fried Bombay Duck, Typhoon Shelter Style

粟米斑塊

Fried Fish Fillet, Sweetcorn Sauce

韭黃滑蛋炒蝦球

Scrambled Egg, Yellow Chives, Prawns

家鄉大蝦粉絲煲

Sautéed Prawn, Vermicelli in Claypot

白灼牛小排

Poached Sliced U.S. Beef Short Ribs

咖哩薯仔牛筋腩煲

Sautéed Curry Beef Brisket, Potato in Claypot

鎮江醋骨煲

Braised Pork Spare Ribs,
Chinese Black Vinegar Sauce

馬友鹹魚蒸肉餅

Steamed Pork Patty, Salted Threadfin

肉碎蒸三色水蛋

Steamed Egg, Salted Egg
Preserved Egg, Minced Pork

蔥油白切桂花雞

Poached Chicken, Ginger, Spring Onion Oil

啫啫滑雞煲

Sizzling Chicken in Claypot

魚香茄子煲

Minced Pork, Deep-fried Eggplant
Chilli Bean Paste

合和軒小炒王

Stir-fried Chive Flowers
Squid & Dried Shrimp

麻婆豆腐

Braised Bean Curd, Mince Pork, Chilli Sauce

清炒時蔬、絲苗白飯、陳皮蓮子紅豆沙

Stir-fried Seasonal Vegetable | Steamed Rice

Sweetened Red Bean Soup, Dried Tangerine Peel, Lotus Seed

每位 港幣\$418 Per Person

(兩位起 Minimum Order for 2 Persons)

兩位或以上可以優惠價加配以下主菜

Additional Main Course at Special Price for 2 or More Persons

薑蔥台山桶蠔煲

(每位兩隻)

Sautéed Taishan Oyster
Ginger, Spring Onions in Claypot
(2 pieces per person)

蒜茸開邊蒸西澳龍蝦

(每位半隻)

Steamed Western Australian Lobster, Garlic
(Half piece per person)

清蒸老虎斑

(約1斤重)

Steamed Brown Marble Garoupa
(around 600g)

每位港幣\$60 Per Person

每位港幣\$198 Per Person

每份港幣\$298 Per Portion

如有任何特別要求、食物過敏或食物不耐症，請於點菜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

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

任何優惠、折扣或禮遇不適用於此套餐 Promotional offers, discounts, or privileges are not applicable to this menu



合和軒精選 Signature Dishes



素食 Vegetarian



香辣 Spicy

合和軒晚市套餐 HOPEWELL INN SET DINNER MENU

合和薈萃

合和黑毛豬叉燒、涼拌紅蜆頭、麻辣手撕雞

Hopewell Inn Appetiser Platter

Honey Glazed Iberico Pork | Marinated Jellyfish Head | Shredded Chicken, Sichuan Spicy Sauce

是日燉湯

Double Boiled Soup of the Day

主菜 Main Course

菜遠炒斑球

Sautéed Garoupa, Seasonal Vegetable

另加港幣\$298 升級至清蒸老虎斑

Additional HK\$298 to upgrade to Steamed Tiger Garoupa

本地農場豆酥雞 (半隻)

Shallow-fried Local Crispy Chicken, Deep-fried Minced Soy Bean

啫啫芥蘭煲

Stir-fried Chinese Kale
in Claypot

或

or

上湯浸菜苗

Poached Baby Vegetable
in Supreme Soup

芥末和牛粒

Sautéed Diced Wagyu Beef
Wasabi

或

or

甜梅菜蒸肉餅

Steamed Pork Patty
Preserved Vegetable

絲苗白飯

Steamed Rice

精選糖水及糕點

Sweetened Soup and Dessert of the Day

四位用 For 4 Persons

港幣\$1,388

優惠價港幣\$168加配以下主食一款

Additional HK\$168 for 1 Main Dish

瑤柱蛋白炒飯

Fried Rice
Conpoy, Egg White

或

or

艇家豉油皇炒麵

Stir-fried Noodle
Soy Sauce

或

or

福建炒飯

Hokkien Fried Rice

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合和軒精選 Signature Dishes



素食 Vegetarian



香辣 Spicy

夏季時令套餐 SUMMER SEASONAL SET MENU

夏季開胃精選

合和黑毛豬叉燒、蜂蜜桂花脆鱈、話梅白涼瓜

Summer Appetiser Platter

Honey Glazed Iberico Pork | Deep-fried Eel, Honey, Osmanthus
Marinated White Bitter Melon, Plum Sauce

養顏八寶枕瓜湯

Double-boiled Winter Melon Soup
Assorted Seafood, Lily Bulb, Lotus Seed

豉汁輕煎立鱗馬頭

Pan-fried Threadfin, Black Bean Sauce

雞縱菌醬唐芹炒牛柳粒

Sautéed Diced Beef Tenderloin, Chanterelle
Chinese Celery, Termite Mushroom Sauce

薑米貢菜蝦鬆炒糙米飯

Fried Brown Rice, Minced Shrimp
Dried Stem Lettuce, Ginger

荷塘碧玉

Green Tea Panna Cotta, Jasmine Tea Syrup

每位 Per Person

港幣\$638

(兩位起 Minimum Order for 2 Persons)

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合和軒精選 Signature Dishes



素食 Vegetarian



香辣 Spicy

滙豐信用卡精選套餐

HSBC CREDIT CARD SIGNATURE SET

一品薈萃

Hopewell Inn Supreme Appetiser
合和蜜汁叉燒、煙燻魚子流心蛋、黑松露鍋貼野菜
Honey Glazed Pork | Smoked Soft-boiled Duck Egg, Caviar
Deep-fried Minced Shrimp, Vegetable, Black Truffle Paste

蟹肉牛油果焗釀鮮蟹蓋
Baked Crab Shell, Crab Meat, Avocado

鮮淮山花菇元貝燉竹絲雞
Double-boiled Chicken Soup, Fresh Chinese Yam
Mushroom, Conpoy

蠔皇南非三十頭吉品鮑魚伴鵝掌
Braised South African 30-head Abalone
Goose Web, Premium Oyster Sauce

檸香藜麥鮮淮山秋葵炒萵筍
Sautéed Celtuce, Quinoa, Okra
Chinese Yam, Lemon Leaf

合和一品砂鍋炒飯
Fried Rice in Claypot, Scallop, Shrimp, Crab Meat
Crispy Conpoy, Egg, Vegetables

陳皮蓮子紅豆沙湯圓
Sweetened Red Bean Soup, Tangerine Peel
Lotus Seed, Sesame Dumplings

每位 Per Person 港幣HK\$888
(兩位起 Minimum Order for Two persons)

滙豐信用卡持有人專享以上套餐八折優惠
Enjoy 20% off on the above set menu for HSBC Credit Cardholders

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
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合和軒晚市套餐

HOPEWELL INN SET DINNER

前菜薈萃

炭燒金磚腩肉、醋珠燻素卷、黃金涼瓜鍋貼

Appetiser Platter

Smoked Bean Curd Sheets, Carrot, Mushroom, Black Balsamic Pearls
Deep-fried Minced Shrimp Dumpling, Bitter Melon, Salted Egg Yolk

菜膽花菇燉雞湯

Double-boiled Chicken Soup, Vegetable, Mushroom

菌皇 X.O. 醬洋水芹香蝦球

Sautéed Prawns, Celery, Honey Bean, Vegan X.O. Sauce

紅燒獅子頭

Braised Minced Pork Ball, Brown Sauce

欖菜帶子粒炒飯

Fried Rice, Scallop, Preserved Olives

陳皮蓮子紅豆沙、懷舊芝麻卷

Sweeten Red Bean Soup, Dried Tangerine Peel, Lotus Seed
Steamed Homemade Sesame Roll

每位 Per Person

港幣 \$448

如有任何特別要求、食物過敏或食物不耐症，請於點菜單時通知餐廳款待員

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合和軒精選 Signature Dishes



素食 Vegetarian



香辣 Spicy

時令精選套餐 SEASONAL SET MENU

前菜薈萃

蜜汁叉燒、蔥油象拔蚌仔、黑松露燻蛋

Appetiser Platter

Honey Glazed Pork | Chilled Baby Geoduck Clam, Scallion Oil | Smoked Egg, Black Truffle

山藥薏米蓮子燉豬脰

Double-boiled Pork Shank Soup, Chinese Yam, Barley, Lotus Seed

花雕芙蓉蒸蟹鉗

Steamed Crab Claw, Huadiao Wine, Egg White

蘆筍黑白耳炒帶子

Sautéed Scallop, Asparagus, Black & White Wood Fungus

上湯杞子浸菜心苗

Simmered Baby Choy Sum, Wolfberries, Supreme Soup

甜梅菜脯仔炒絲苗

Fried Rice, Pork Belly, Preserved Vegetables

椰香楊枝甘露

Chilled Mango Pudding, Sago, Pomelo, Young Coconut

奶皇煎堆

Deep-fried Custard Sesame Ball

每位 Per Person

港幣 \$888

(兩位起 Minimum Order for Two Persons)

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合和軒精選 Signature Dishes



素食 Vegetarian



香辣 Spicy

總廚精選套餐

SIGNATURE SET BY CHEF LARRY

一品薈萃

蜜汁叉燒、煙燻魚子流心蛋、黑松露鍋貼野菜

Hopewell Inn Supreme Appetiser

Honey Glazed Pork | Smoked Soft-boiled Duck Egg, Caviar | Deep-fried Minced Shrimp, Vegetable, Black Truffle Paste

蟹肉牛油果焗釀鮮蟹蓋

Baked Crab Shell, Crab Meat, Avocado

木薑子星斑片酸辣湯

Spicy Sour Soup, Coral Garoupa Fillet, Mountain Pepper

蠔皇南非三十頭吉品鮑魚伴鵝掌

Braised South African 30-head Abalone, Goose Web, Premium Oyster Sauce

上湯杞子山藥浸菜苗

Simmered Baby Vegetables, Chinese Yam, Wolfberries, Supreme Soup

濃蝦湯蝦球野菌炆珍珠米

Braised Japanese Pearl Rice, Prawns, Assorted Mushrooms, Shrimp Bisque

堂煮溫泉蛋蛋白杏仁茶

Sweetened Almond Cream, Onsen Egg White (Guéridon Service)

陳皮豆蓉牡丹酥

Baked Red Bean Paste Peony Pie

每位 Per Person

港幣 \$1,288

(兩位起 Minimum Order for Two Persons)

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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

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素菜套餐 VEGETARIAN SET MENU

素菜薈萃

蝶豆花野菌糰、松露野菜素春卷、桂花香芋鮮淮山

Hopewell Inn Vegan Dim Sum Platter

Steamed Butterfly Pea, Assorted Mushrooms Dumpling | Deep-fried Assorted Vegetables,
Truffle Paste Spring Roll

Marinated Chinese Yam, Taro, Osmanthus Sauce

羊肚菌竹筍牛蒡燉素湯

Double-boiled Vegetarian Soup, Morel Mushroom, Bamboo Pith, Burdock

藜麥檸香炒素丁

Stir-fried Diced Celtuce, Honey Peas, Bell Pepper, Okra, Quinoa, Lemon Leaf

菌香燴自家製玉子豆腐

Braised Homemade Egg Bean Curd, Assorted Mushrooms, Termite Mushroom Sauce

栗子甜薯蒸糙米飯

Steamed Rice, Brown Rice, Diced Chestnut, Sweet Potato

冰糖紅棗百合燉雪蓮子

Double-boiled Chinese Lotus Seed, Red Dates, Lily Bulb, Rock Sugar

懷舊芝麻卷

Steamed Homemade Sesame Roll

每位 Per Person

港幣 \$328

如有任何特別要求、食物過敏或食物不耐症，請於點菜單時通知餐廳款待員

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合和軒精選 Signature Dishes



素食 Vegetarian



香辣 Spicy

前菜薈萃

APPETISERS

	涼拌木耳紅蜆頭 Marinated Jellyfish Head, Black Fungus	168
	五香滷牛腩伴煙燻魚子流心蛋 Spicy Marinated Beef Shank, Smoked Soft-boiled Duck Egg, Caviar	138
	蒜泥白肉青瓜蒟蒻卷 Poached Sliced Pork, Garlic, Cucumber, Konjac	108
	醋珠燻素卷 Smoked Bean Curd Sheets, Carrot, Mushroom, Black Balsamic Pearls	108
	九層塔醋漬車厘茄 Pickled Cherry Tomatoes, Basil	88

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合和軒精選 Signature Dishes



素食 Vegetarian



香辣 Spicy

明爐燒烤 BARBECUED & ROASTED DISHES

	醬燒BB豬釀野菌飯 Roasted Suckling Pig, Stuffed Fried Rice, Mushroom *敬請於兩天前預訂 2-day advance notice required			全隻 Whole 1,388
	鴻運乳豬 Roasted Suckling Pig *敬請於兩天前預訂 2-day advance notice required			全隻 Whole 1,088
	合和軒片皮鴨(兩食) Rich Flavours Peking Duck (2 courses) 二食：醬爆鮮淮山炆鴨件 / 鴨鬆生菜包 Second course: Braised Duck, Fresh Chinese Yam/ Stir-fried Minced Duck Meat, Lettuce *敬請於一天前預訂 1-day advance notice required			全隻 Whole 788
	蜜汁叉燒 Honey Glazed Pork			198
	炭燒金磚腩肉 Roasted Crispy Pork Belly			168
	潮蓮燒鵝 Roasted Goose, Chaozhou Style *敬請於一天前預訂 1-day advance notice required	例 Regular 228	半隻 Half 398	全隻 Whole 788
	瑤柱貴妃雞 Marinated Chicken, Conpoy		半隻 Half 238	全隻 Whole 438
	生炸BB乳鴿 Shallow-fried Crispy Baby Pigeon			全隻 Whole 108

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湯羹

SOUPS

每位 Per Person

松茸花膠燉螺頭 Double-boiled Sea Whelk Soup, Fish Maw, Matsutake Mushroom	238
鮮淮山花菇元貝燉海參 Double-boiled Conpoy Soup, Sea Cucumber, Fresh Chinese Yam, Mushroom	218
文思豆腐竹筍海皇羹 Assorted Seafood Soup, Bamboo Pith, Shredded Bean Curd	158
黑白木耳海底椰皇燉竹絲雞 Double-boiled Silkie Chicken Soup, Sea Coconut, Black & White Wood Fungus	158
 羊肚菌竹筍牛蒡燉素湯 Double-boiled Vegetarian Soup, Morel Mushroom, Bamboo Pith, Burdock	128
蟹肉雞茸粟米羹 Crab Meat Soup, Minced Chicken, Sweet Corn	108
西湖牛肉羹 Minced Beef, Egg White Soup	108

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合和軒精選 Signature Dishes



素食 Vegetarian



香辣 Spicy

鮑參、花膠

DRIED SEAFOOD

每位 Per Person

溏心南非吉品鮑魚 (二十頭) Braised Dried South African Abalone (20 heads), Vegetable	488
加配遼參 Additional served with Braised Sea Cucumber	196
加配鵝掌 Additional served with Goose Web	98
加配柚皮 Additional served with Pomelo Pith	60
堂弄鮑汁蠔皇花膠扒 Braised Fish Maw, Vegetable, Abalone Sauce 另設濃雞湯烹調選擇 Chicken Broth is available as an alternative option	488
加配遼參 Additional served with Braised Sea Cucumber	196
加配鵝掌 Additional served with Goose Web	98
加配柚皮 Additional served with Pomelo Pith	60
蝦子葱燒關東遼參 Braised Sea Cucumber, Shrimp Roe, Vegetable, Deep-fried Leek	388
燕窩白玉燴蟹鉗 Braised Bird's Nest, Crab Claw, Egg White, Vegetable	388
生拆蟹肉巴馬火腿燴燕窩 Braised Bird's Nest, Supreme Soup, Crab Meat, Chopped Parma Ham	248

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合和軒精選 Signature Dishes



素食 Vegetarian



香辣 Spicy

海鮮直送

LIVE SEAFOOD

*敬請於兩天前預訂 2-day advance notice required

阿拉斯加蟹(兩食) 時價
 Alaskan Crab (2 courses) Market Price
 椒鹽 / 清蒸

Deep-fried with Salt, Pepper / Steamed with Spring Onion, Soy Sauce
 二食：花雕雞油蒸陳村粉 / 蛋白
 Second course: Steamed with Huadiao Wine, Chencun Rice Sheet / Egg White

加拿大象拔蚌(兩食) 時價
 Canadian Geoduck Clam (2 courses) Market Price

堂灼過橋松茸養生湯、椒香蚌膽炒飯
 Poached Matsutake Mushroom, Supreme Soup
 Fried Rice, Geoduck Offal, Crispy Garlic, Mashed Ginger

南澳龍蝦 時價
 South Australian Lobster Market Price

芝士焗 / 上湯焗
 配炸花卷 / 蒜茸包 / 伊麵 / 煎米粉
 Baked with Cheese / Braised in Supreme Soup
 Served with Deep-fried Twisted Rolls / Garlic Bread / E-fu Noodle / Pan-fried Rice Vermicelli

游水海斑 時價
 Fresh Garoupa Market Price

老鼠斑 / 東星斑 / 杉斑 / 紅瓜子 / 黃皮老虎斑
 Panther Garoupa / Leopard Coral Garoupa / Camouflage Garoupa /
 Red Flag Garoupa / Brown-spotted Garoupa
 建議煮法：酸菜湯 / 紅燒 / 剝椒蒸 / 欖角蒸 / 清蒸 / 油泡 / 薑蔥炆
 Suggested Cooking Method: Simmered Preserved Vegetables in Soup / Braised with Bean Curd /
 Steamed with Preserved Black Olives / Steamed in Soy Sauce / Deep-fried /
 Braised with Ginger, Spring Onion

如有任何特別要求、食物過敏或食物不耐症，請於點菜單時通知餐廳款待員

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海鮮煮意

SEAFOOD

- | | | |
|---|--|-----|
|  | 古法陳皮雞蛋焗魚腸
Baked Fish Intestines, Dried Tangerine Peel, Egg
*敬請於一天前預訂 1-day advance notice required | 215 |
| | 黃金脆米炒星斑球
Stir-fried Coral Garoupa Fillet, Salted Egg Yolk Flavoured Crispy Rice, Vegetables | 318 |
|  | 啫啫醬爆腐竹斑頭腩煲
Braised Garoupa's Head & Belly, Bean Curd Sheet, Spicy Sauce | 298 |
| | 珊瑚蛋白煎釀帶子
Pan-fried Scallop, Minced Shrimp, Crab Meat, Egg White | 278 |
|  | 剁椒肉鬆帶子蒸絹豆腐
Steamed Japanese Bean Curd, Scallop, Minced Pork, Diced Chilli | 278 |
|  | 魚香脆茄子焗蝦球
Braised Prawns, Minced Pork, Deep-fried Eggplant, Chilli Bean Paste | 248 |

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家禽及肉類 POULTRY & MEAT

	半隻 Half	全隻 Whole
 鹽焗本地農場雞 Baked Local Chicken, Rock Salt *敬請於一天前預訂 1-day advance notice required	238	438
本地農場豆酥炸子雞 Shallow-fried Local Crispy Chicken, Deep-fried Minced Soy Bean	238	438
 煙燻八寶藏珍焗乳鴨 Smoked Stuffed Baby Duck *敬請於一天前預訂 1-day advance notice required		448
 淮山杭椒炒牛小排 Sautéed Sliced U.S. Beef Short Ribs, Purple Yam, Hangzhou Chilli		268
 日本蘿蔔炆鮮牛坑腩 Braised Fresh Beef Brisket & Tendon, Japanese Turnip, Chu Hou Paste		268
羊肚菌松茸蒸黑毛豬肉餅 Steamed Minced Iberico Pork Patty, Stuffed Minced Shrimp, Morel Mushroom, Matsutake Mushroom		228
焦糖菠蘿鴛鴦咕嚕肉 Sweet & Sour Pork Butt & Belly, Caramelised Sliced Pineapple		228
香酥梅膏骨 Deep-fried Pork Ribs, Plum Sauce		228

如有任何特別要求、食物過敏或食物不耐症，請於點菜單時通知餐廳款待員

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蔬菜及素食 VEGETABLE & VEGETARIAN

	魚湯鮮腐竹浸時令菜苗 Simmered Seasonal Vegetables, Bean Curd Sheet, Fish Broth	208
	葡汁四蔬焗釀南瓜盅 Baked Pumpkin Bowl, Assorted Vegetables, Vegetarian Portuguese Sauce	198
	檸香藜麥鮮淮山秋葵炒萵筍 Sautéed Celtuce, Quinoa, Okra, Chinese Yam, Lemon Leaf	158
	菌香燴自家製玉子豆腐 Braised Homemade Egg Bean Curd, Assorted Mushrooms Termite Mushroom Sauce	158
	乾煸黑毛豚肉碎法邊豆 Stir-fried French Bean, Minced Iberico Pork, Preserved Olives	158
	拍蒜蝦醬啫啫芥蘭 Stir-fried Chinese Kale in Sizzling Claypot, Garlic, Shrimp Paste	158
	時令蔬菜 Seasonal Vegetables 建議煮法：白灼 / 清炒 / 蒜茸炒 / 薑汁炒 / 椒絲腐乳 Suggested Cooking Method: Poached / Stir-fried / Sautéed with Minced Garlic / Stir-fried with Ginger / Sautéed with Chilli, Fermented Bean Curd	138
	另加蟹肉扒 Additional served with Braised Crab Meat	150
	另加瑤柱扒 Additional served with Braised Conpoy	150
	另加金銀蛋浸 Additional served with Salted Egg, Preserved Egg, Supreme Soup	40
	另加上湯 Additional served with Supreme Soup	20
		每件 Per Piece
	蝦子柚皮 Stewed Pomelo Pith, Shrimp Roe	98

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飯及麵

RICE & NOODLES

錦繡海鮮窩伊麵	268
E-fu Noodle, Assorted Seafood, Supreme Soup	
 一品砂鍋炒飯	268
Fried Rice in Claypot, Scallop, Shrimp, Crab Meat, Crispy Conpoy, Egg, Vegetables	
牛油果薑米蛋白帶子炒飯	238
Fried Rice, Scallop, Avocado, Egg White, Ginger	
蟹肉芹香炒新竹米粉	238
Fried Rice Vermicelli, Crab Meat, Shredded Pork, Egg, Chinese Celery	
乾炒美國牛小排河粉	238
Wok-fried Flat Rice Noodle, Sliced U.S. Beef Short Ribs, Onion, Yellow Chives, Bean Sprouts	
濃雞湯竹筍雞絲兩面黃	218
Pan-fried Egg Noodle, Shredded Chicken, Bamboo Pith, Chicken Broth	
鮑汁叉燒絲蔥油撈粗麵	218
Thick Noodle, Shredded Barbecued Pork, Abalone Sauce, Scallion Oil	
 松露醬野菌素菜炒飯	178
Fried Rice, Assorted Mushrooms, Vegetables, Truffle Sauce	
 上湯生麵	48
Egg Noodle, Superior Soup	
魚湯米線	48
Rice Noodle, Fish Broth	
絲苗白飯	20
Steamed Rice	
明爐白粥	20
Congee	

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合和軒精選 Signature Dishes



素食 Vegetarian



香辣 Spicy

精選甜品
DESSERTS

每位 Per Person

椰皇盅燉官燕 Double Boiled Bird's Nest, Whole Young Coconut	338
 雪蓮子銀耳燕窩燉萬壽果 Double-boiled Bird's Nest, Papaya, Chinese Lotus Seed, Snow Fungus	198
桃膠燕窩薑茶奶凍 Chilled Bird's Nest, Ginger Tea Panna Cotta, Peach Resin	78
冰糖紅棗百合燉雪燕 Double-boiled Snow Fungus, Red Dates, Lily Bulb, Rock Sugar	78
椰香楊枝甘露 Chilled Mango Pudding, Sago, Pomelo, Young Coconut	68
 生磨蛋白杏仁茶 Sweetened Almond Cream, Egg White	68
陳皮蓮子紅豆沙芋圓 Sweetened Red Bean Soup, Dried Tangerine Peel, Lotus Seed, Taro Ball	68
酥皮蛋撻仔(三件) Baked Egg Tarts (3 pieces)	58
杞子桂花糕(三件) Chilled Osmanthus Jelly, Wolfberry (3 pieces)	58
抹茶糯米糍(三件) Glutinous Rice Dumplings, Matcha Flavour (3 pieces)	58

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中國茗茶 HOUSE TEA

胎菊
Chrysanthemum

香片
Jasmine

壽眉
Shoumei

龍井
Longjing

荔枝紅茶
Lychee Tea

人參烏龍
Ginsen Oolong

鐵觀音
Tieguanyin

雲南普洱
Pu Erh

每位 Per Person
30

X.O. 醬 X.O. SAUCE

合和軒自家製 X.O. 醬
Homemade X.O. Sauce
(Each/每碟)
40

 合和軒菌皇自家製 X.O. 醬
Homemade Vegetarian X.O. Sauce
(Each/每碟)
40

送禮佳選 X.O. SAUCE GIFT IDEAS

合和軒自家製 X.O. 醬
Homemade X.O. Sauce
(180 g/克)
188

 合和軒菌皇自家製 X.O. 醬
Homemade Vegetarian X.O. Sauce
(180 g/克)
158

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合和軒精選 Signature Dishes



素食 Vegetarian



香辣 Spicy

飲品 BEVERAGE

	杯裝 Glass	瓶裝 Bottle
香檳及氣泡酒 CHAMPAGNE & SPARKLING WINE		
Billecart-Salmon, Inspiration 1818, Mareuil-sur-Aÿ, Champagne, France	185	800
Col de' Salici, Prosecco di Valdobbiadene, Extra Dry, Veneto, Italy	90	400
白酒 WHITE WINE		
Domaine Besson, Chablis 1er Cru 'Mont de Milieu', Burgundy, France	185	800
Sperry, Gewürztraminer, Grand Cru 'Winzenberg', Alsace, France	160	700
Cherry Pie, Cherry Tart Chardonnay, Cameros, California, USA	135	600
Greywacke, Sauvignon Blanc, Marlborough, New Zealand	115	500
Weingut Robert Weil, Skyblue Riesling Tradition, Rheingau, Germany	90	400
紅酒 RED WINE		
Domaine de Bellene, Saint-Romain, Vieilles Vignes Rouge, Burgundy, France	190	850
The Hairy Arm, Shiraz, Sunbury, Australia	150	650
Frei Brothers, Alexander Valley Cabernet Sauvignon, California, USA	135	600
Château Magnan la Gaffelière, Saint-Émilion Grand Cru, Bordeaux, France	135	600
Agricola Querciabella, Chianti Classico, Tuscany, Italy	125	550
甜酒 DESSERT WINE		
Disznókő, Tokaji Aszú, 5 Puttonyos, Tokaj, Hungary (500ml)	155	900
中國酒 CHINESE WINE		
貴州飛天茅台 Kweichou Flying Fairy Moutai 53%		6,800
五糧液 WuLiang Ye		3,880
國窖 1573 National Cellar 1573		2,380
中國黃酒 CHINESE YELLOW WINE		
古越龍山龍醞十五年紹興花雕酒 Guyue Longshan Shaoxing Huadiao 'Long Ying' 15 Years		950
古越龍山庫藏十年陳紹興花雕酒 Guyue Longshan Shaoxing Huadiao Warehouse Series 10 Years		700

飲品 BEVERAGE

	杯裝 Glass	瓶裝 Bottle
干邑 COGNAC		
Hennessy XO	368	4,880
Hennessy VSOP	118	1,680
Martell Cordon Bleu	328	4,280
Martell VSOP	118	1,680
威士忌 WHISKY		
Royal Salute 21 Years	288	3,980
Chivas Regal 12 Years	98	1,680
Johnnie Walker Blue Label	288	3,980
Johnnie Walker Black Label	98	1,680
單一麥芽威士忌 SINGLE MALT WHISKY		
Lagavulin 16 Years	168	2,380
Macallan 12 Years Sherry Oak	148	1,980
Glenfiddich 12 Years	128	1,880
瓶裝啤酒 BOTTLED BEER		
朝日 Asahi		78
豪格登 Hoegaarden		78
生力(菲律賓) San Miguel Pale Pilsen (The Philippines)		78
青島 Tsingtao		78
沃斯坦 (無酒精啤酒) Warsteiner (Non-alcoholic)		78

飲品 BEVERAGE

礦泉水 MINERAL WATER

	瓶裝 Bottle
礦泉水 Evian 750ml	68
礦泉水 Evian 330ml	38
氣泡礦泉水 San Pellegrino 750ml	68
氣泡礦泉水 San Pellegrino 250ml	48

汽水 CARBONATES

	杯裝 Glass
可樂 Coke	38
無糖可樂 Coke Zero	38
雪碧 Sprite	38
薑味汽水 Ginger Ale	38
薑味啤酒 Ginger Beer	38
梳打水 Soda Water	38
湯力水 Tonic Water	38

果汁 FRUIT JUICE

	杯裝 Glass
蘋果汁 Apple Juice	48
紅莓汁 Cranberry Juice	48
西柚汁 Grapefruit Juice	48
橙汁 Orange Juice	48
菠蘿汁 Pineapple Juice	48
番茄汁 Tomato Juice	48

咖啡 COFFEE

另設無咖啡因咖啡選擇 Decaffeinated Coffee is available as an alternative option

特濃咖啡 Espresso	42
雙倍特濃咖啡 Double Espresso	52
即磨咖啡 Freshly Brewed Coffee	52
美式咖啡 Americano	52
泡沫咖啡 Cappuccino	52
鮮奶咖啡 Latte	52
朱古力咖啡 Mocha	52
熱朱古力 Hot Chocolate	52

香檳及氣泡酒

CHAMPAGNE & SPARKLING WINE

	年份 Vintage	瓶裝 Bottle
NON / MULTI VINTAGE		
Laurent-Perrier, Grand Siècle Itération No.26, Brut, Tours-sur-Marne	MV	3,800
Champagne Barons de Rothschild, Concordia Brut, Reims	NV	1,500
Marc Hébrart, Blanc de Blancs 1er Cru, Brut, Mareuil-sur-Aÿ	NV	1,000
Champagne Juillet-Lallement, Blanc de Noirs, Grand Cru, Brut, Verzy	NV	950
Perrier-Jouët, Grand Brut, Épernay	NV	950
G.H. Mumm, Grand Cordon Rouge, Brut, Reims	NV	800
Charles Le Bel, Inspiration 1818 - By Billecart-Salmon, Brut, Mareuil-sur-Aÿ	NV	800
VINTAGE BLANC		
Louis Roederer, Cristal, Brut, Reims	2009	4,200
Dom Perignon, Brut, Épernay	2012	3,500
Diebolt-Vallois, Fleur de Passion, Blanc de Blancs, Grand Cru, Brut, Cramant	2008	2,800
Champagne Juillet-Lallement, Special Club, Grand Cru, Brut, Verzy	2018	1,500
Boizel, Grand Vintage, Brut, Épernay	2009	1,450
ROSÉ		
Laurent-Perrier, Alexandra Rosé Millésimé, Brut, Tours-sur-Marne	2004	5,400
Moët & Chandon, Grand Vintage Rosé, Extra Brut, Épernay	2002	1,500
Palmer & Co., Rosé Solera, Brut, Reims	NV	1,100
BUBBLES AROUND THE WORLD		
Cullen, Rose Moon Pet Nat, Margaret River, West Australia, Australia	2023	800
Domaine des Nuges, Crémant de Bourgogne, France	NV	650
Col de' Salici, Prosecco di Valdobbiadene, Extra Dry, Veneto, Italy	2022	400

白酒

WHITE WINE

	年份 Vintage	瓶裝 Bottle
FRANCE WHITE		
ALSACE		
Albert Boxler, Riesling, Grand Cru 'Brand'	2019	1,700
Maison Trimbach, Riesling 390ème Anniversaire	2016	1,050
Sperry, Gewürztraminer, Grand Cru 'Winzenberg'	2019	700
BURGUNDY - CHABLIS		
Patrick Piuze Chablis Grand Cru 'Bougros'	2020	1,700
Domaine Pattes Loup, Chablis	2020	950
Domaine Besson, Chablis 1er Cru 'Mont de Milieu'	2020	800
Jean-Paul & Benoit Droin, Chablis	2018	700
BURGUNDY - CÔTE DE BEAUNE		
Albert Bichot Domaine du Pavillon, Corton-Charlemagne Grand Cru	2019	3,800
Louis Jadot, Puligny-Montrachet	2022	1,950
Olivier Leflaive, Meursault	2018	1,950
Domaine Chevrot, Maranges 1er Cru 'La Fussièrè' Blanc	2015	1,600
Domaine François Carillon, Saint-Romain 'Combe Bazin'	2020	1,200
Domaine de Bellene, Savigny-lès-Beaune	2020	950
Domaine Chantal Lescure, Côte de Beaune 'Le Clos des Topes Bizot' Monopole	2022	950
BORDEAUX		
Château Malartic-Lagravière Blanc, Grand Cru Classé de Graves, Pessac-Léognan	2013	1,450
R de Rieussec, Bordeaux	2020	750
LOIRE VALLEY – ANJOU-SAUMUR		
Eric Morgat, 'Fidès', Savennières	2015	1,100
Domaine Guiberteau, Saumur, 'Clos de Guichaux'	2016	950
Domaine des Roche Neuves, Thierry Germain, Saumur, 'l'Insolite'	2021	750
LOIRE VALLEY – TOURAINE		
Domaine du Clos Naudin, Vouvray Sec	2014	850
Domaine de la Fontainerie, Vouvray Sec	2022	500
LOIRE VALLEY – CENTRAL VALLEY		
Lucien Crochet, Sancerre 'Les Calcaires'	2019	800
Pascal & Nicolas Reverdy, Sancerre 'Terre de Maimbray'	2022	650
REST OF FRANCE		
Cave Yves Cuilleron, Condrieu 'La Petit Côte', Rhône Valley	2022	950
Château Sainte Marguerite, Cuvée Symphonie Blanc, Cru Classé Côtes de Provence	2017	700

白酒 WHITE WINE

	年份 Vintage	瓶裝 Bottle
ITALY WHITE		
Livio Felluga, Pinot Grigio, Friuli-Venezia	2022	750
Fratelli Antonio e Raimondo, Gavi di Gavi	2022	550
Arancio, Sicilia Chardonnay, Sicily	2022	400
GERMANY WHITE		
Weingut K.F. Groebe, Riesling Trocken, Rheinhessen	2022	700
Dr. Lossen, Wehlener Sonnenuhr, Riesling Kabinett, Mosel	2022	600
Weingut Robert Weil, Skyblue Riesling Tradition, Rheingau	2021	400
OTHER EUROPE WHITE		
Alexandre de Almeida, Buçaco Reservado Branco, Bairrada, Portugal	2013	1,000
Tement, Kalk & Kreide, Sauvignon Blanc, Südsteiermark, Austria	2022	750
El Vínculo, Alejairén, Crianza, La Mancha, Spain	2020	650
USA WHITE		
Washington		
Eroica, Riesling, Columbia Valley	2022	750
California		
Hyde de Villaine, Hyde Vineyard Chardonnay, Carneros	2012	1,600
Cherry Pie, Cherry Tart Chardonnay, Carneros	2014	600
AUSTRALIA WHITE		
West Australia		
Leeuwin Estate, Art Series Riesling, Margaret River	2023	700
Victoria		
Soumah, Equilibrio Chardonnay, Yarra Valley	2019	1,150
Yeringberg, Viognier, Yarra Valley	2018	750
Tasmania		
Domaine A, Stoney Vineyard, Sauvignon Blanc	2019	700
NEW ZEALAND WHITE		
Marlborough		
Pyramid Valley, Sauvignon+	2022	750
Greywacke, Sauvignon Blanc	2022	500

ROSÉ WINE & RED WINE

	年份 Vintage	瓶裝 Bottle
ROSÉ WINE		
Domaine de Triennes Rosé, IGP Méditerranée, Provence, France	2019	500
RED WINE		
FRANCE RED		
Burgundy - Côte de Nuits		
Domaine de la Romanée-Conti, Richebourg Grand Cru	1999	52,000
Domaine Chantal Lescure, Clos de Vougeot Grand Cru	2022	4,800
Domaine Michel Noëllat, Vosne-Romanée 1er Cru 'Les Suchots'	2020	4,500
Domaine Louis Jadot, Gevrey-Chambertin 1er Cru 'Lavaux Saint Jacques'	2019	3,400
Domaine Louis Jadot, Chambolle-Musigny 1er Cru 'Les Fuées'	2021	3,250
Domaine Arlaud, Chambolle-Musigny	2019	1,800
Domaine Derey Frères, Marsannay 'Champs Salomon'	2022	1,200
Burgundy - Côte de Beaune		
Domaine de Courcel, Pommard Lieu-dit 'Les Vaumuriens'	2018	1,850
Domaine François Buffet, Volnay 1er Cru 'Champans'	2017	1,300
Domaine Jean Pascal et Fils, Puligny-Montrachet Rouge	2021	1,200
Domaine du Comte Armand, Auxey-Duresses Rouge	2020	1,150
Domaine de Bellene, Saint-Romain Rouge, Vieilles Vignes	2020	850
Burgundy – Rest of Burgundy		
Domaine Bruno Lorenzon, Mercurey Cuvée37	2017	850
Château des Jacques, Moulin-à-Vent, Beaujolais	2020	800

紅酒 RED WINE

	年份 Vintage	瓶裝 Bottle
FRANCE RED		
BORDEAUX - LEFT BANK		
Médoc Grand Cru Classé Selection		
Château Lafite Rothschild, Pauillac 1er Cru	1998	16,500
Château Latour, Pauillac 1er Cru	2002	13,500
Château Margaux, Margaux 1er Cru	1986	17,000
Château Mouton Rothschild, Pauillac 1er Cru	1998	13,000
Château Haut-Brion, Pessac-Léognan 1er Cru	1995	9,500
Château Rauzan-Ségla, Margaux 2ème Cru	2010	2,500
Château Ducru-Beaucaillou, Saint-Julien 2ème Cru	2010	4,200
Château Giscours, Margaux 3ème Cru	2010	1,950
Château La Tour Carnet, Haut-Médoc 4ème Cru	2011	850
Château Batailley, Pauillac 5ème Cru	2009	1,400
BORDEAUX - RIGHT BANK		
Petrus, Pomerol	1988	45,000
Le Pin, Pomerol	2006	35,000
Château de Sales, Pomerol	2009	950
Château Angéjus, Saint-Émilion 1er Grand Cru Classé (B)	2004	6,500
Château Figeac, Saint-Émilion 1er Grand Cru Classé (B)	2004	3,950
Château Chérubin, Saint-Émilion Grand Cru	2009	2,450
Château Magnan la Gaffelière, Saint-Émilion Grand Cru	2019	600
Château Pipeau, Saint-Émilion Grand Cru	2009	950
Château la Mission, Lalande-de-Pomerol	2019	800
SECOND WINES FROM THE GRAND CHÂTEAUX		
HLes Forts de Latour, Pauillac	2009	4,200
Pavillon de Léoville Poyferré, Saint-Julien	2009	950
Les Clés de Pape Clément, Pessac-Léognan	2010	900
OTHERS BORDEAUX		
Le Haut-Médoc d'Issan	2017	750

紅酒

RED WINE

	年份 Vintage	瓶裝 Bottle
FRANCE RED		
Rhône Valley		
Domaine du Vieux Télégraphe, Châteauneuf-du-Pape La Crau Rouge	2011	1,950
Domaine Jasmin, Côte-Rôtie 'La Giroflarie'	2021	1,200
M. Chapoutier, Crozes-Ermitage 'Les Varonniers'	2014	1,100
Xavier Vignon, Gigondas	2019	800
Rest of France		
Domaine du Pélican, Arbois Poulsard, Jura	2018	950
Domaine Anne Gros & Jean-Paul Tollot, La Cigade, Minervois, Languedoc-Roussillon	2020	650
ITALY RED		
Piedmont		
Marchesi di Barolo, Barolo 'Cannubi'	2013	1,500
Tuscany		
Il Marroneto, Brunello di Montalcino	2018	2,500
Castello Banfi, Brunello di Montalcino	2016	1,300
Ridolfi, Rosso di Montalcino	2020	800
Agricola Querciabella, Chianti Classico	2020	550
Marchesi Antinori, Solaia, Toscana IGT	2012	4,200
Carpineto, Farnito, Cabernet Sauvignon, Toscana IGT	2017	900
Veneto		
Masi, Costasera, Amarone Classico, Contemporary Art - 2001 by He Xi	2001	3,600
Masi, Costasera, Amarone Classico	2018	1,500
Cecilia Beretta, Valpolicella Classico Superiore, 'Terre di Cariano'	2019	450
SPAIN RED		
Rioja		
La Rioja Alta, Rioja Gran Reserva 904 'Selección Especial'	2015	1,850
R. López de Heredia, Viña Tondonia, Rioja Reserva	2011	950
Ribera del Duero		
Ausás Interpretación	2018	1,600
Figueras, 15 Reserva	2018	950
La Mancha		
El Vinculo, La Mancha Reserva	2018	700

紅酒 RED WINE

	年份 Vintage	瓶裝 Bottle
USA RED		
California - Cabernet Sauvignon & Blends		
Opus One, Napa Valley	2014	5,500
Joseph Phelps, Insignia, Napa Valley	2012	4,200
Alienor, Grand Vin, Lake County	2007	2,200
Beringer Vineyard, Cabernet Sauvignon, Napa Valley	2018	1,100
Louis M. Martini, Cabernet Sauvignon, Napa Valley	2019	1,100
Frei Brothers, Cabernet Sauvignon, Alexander Valley	2020	600
California – Zinfandel		
Francis Ford Coppola Winery, Director's Cut, Dry Creek Valley	2020	750
Oregon		
Beaux Frères Vineyard, Pinot Noir, Willamette Valley	2013	1,500
ARGENTINA RED		
Catena Alta, Malbec, Mendoza	2020	1,050
Cuvelier Los Andes, Colección Red Blend	2019	550
AUSTRALIA RED		
South Australia		
Penfolds, Bin 95, Grange	2019	8,900
The Old Faithful, 'Café Block' Shiraz, McLaren Vale	2011	1,200
Woodstock, Cabernet Sauvignon, McLaren Vale	2018	600
Rest of Australia		
Leeuwin Estate, Art Series Shiraz, Margaret River, Western Australia	2020	1,050
The Hairy Arm, Sunbury Shiraz, Victoria	2016	650
New Zealand Red		
Pyramid Valley, Manata Pinot Noir, Central Otago	2021	1,250
Schubert, Block B Pinot Noir, Wairarapa	2018	1,050

	年份 Vintage	瓶裝 Bottle
DESSERT WINE		
FRANCE		
Château d'Yquem, Sauternes, Bordeaux (375ml)	2007	3,800
Maison Trimbach, Gewürztraminer Vendanges Tardives, Alsace (375ml)	2017	800
Languedoc-Roussillon		
HUNGARY		
Disznókő, Tokaji Aszu, 5 Puttonyos (500ml)	2013	900
ITALY		
Carpineto, Farnito, Vinsanto del Chianti, Tuscany (500ml)	1999	950
La Spinetta, Moscato d'Asti 'Bricco Quaglia'	2021	500
HALF BOTTLE – 375ML		
CHAMPAGNE / SPARKLING WINE		
Billecart-Salmon, Brut Rosé, Mareuil-sur-Aÿ, Champagne, France	NV	1,100
Champagne Barons de Rothschild, Brut, Reims, Champagne, France	NV	850
WHITE WINE		
Domaine Bouchard Père & Fils, Meursault, Burgundy, France	2018	800
Albert Bichot - Domaine Long Depaüt, Chablis 1er Cru 'Les Vaillons', Burgundy, France	2021	700
RED WINE		
Michele Chiarlo, Barolo 'Tortoniano', Piedmont, Italy	2018	800
Bouchard Père & Fils, Pommard, Burgundy, France	2017	800
Château Ormes de Pez, Cru Bourgeois, Saint-Estèphe, Bordeaux, France	2017	700
LARGE FORMAT – 1500ML		
CHAMPAGNE / SPARKLING WINE		
Laurent-Perrier, Cuvée Rosé, Brut, Tours-sur-Marne, Champagne, France	NV	4,450
Billecart-Salmon, Extra Brut Millésimé, Mareuil-sur-Aÿ, Champagne, France	2013	3,650
WHITE WINE		
Joseph Drouhin, Meursault, Burgundy, France	2019	2,950
Granbazán, Albariño, Etiqueta Ámbar, Rías Baixas, Spain	2021	1,500
Scarbolo, Pinot Grigio, Friuli, Italy	2020	950
RED WINE		
Domaine Bouchard Père & Fils, Beaune 1er Cru 'Grèves Vigne de L'Enfant Jésus', Burgundy, France	2017	4,200
Sottimano, Barbaresco 'Pajore', Piedmont, Italy	2012	2,900
Masi, Campofiorin Rosso del Veronese, Veneto, Italy	2018	1,250