

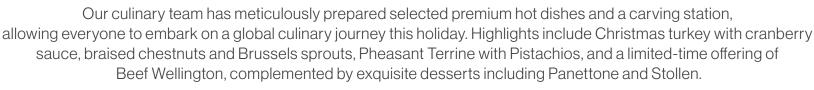








FESTIVE CARNIVAL 大堂咖啡廳 - 「冬日盛宴」







廚房更加推特色熱葷美食及烤肉專區,讓大家盡享豐富美食。重點推介包括聖誕火雞伴蔓越莓醬、燴栗子及小椰菜、 開心果雉雞凍批和限定威靈頓牛肉;聖誕佳節當然少不了精緻甜品包括意大利水果麵包及德國聖誕麵包。

		19-23 Dec 12月19-23日	24 Dec 12月24日	25 Dec 12月25日	26 Dec 12月26日	27-28 Dec 12月27-28日	31 Dec 12月31日
Lunch 午餐 12:00-14:30	A: C/S:	HK\$318+ HK\$318+	HK\$368+ HK\$368+	₩ HK\$688+ HK\$588+	HK\$368 HK\$368	HK\$318 HK\$368	HK\$238+ HK\$238+
Dinner 晚餐 18:00-21:30	A: C/S:	HK\$368+ HK\$368+	₩ HK\$688+ HK\$588+	₩ HK\$688+ HK\$588+	HK\$368 HK\$368	HK\$318 HK\$318	₩ HK\$688+ HK\$588+

A: Adult 成人 C/S: Child/Senior 長者/小童



*

Full buffet will be served, and Santa Claus will make joyful appearance on Christmas Eve, Christmas Day, and New Year's Eve to greet guests with a Polaroid photo-taking service.

聖誕前夕及聖誕節期間,餐廳將供應全自助餐,另外,聖誕老人將歡樂登場:現場更提供即影即有服務,讓賓客與聖誕老人合影留念。



^{*} The child price applies to children aged 3 to 11 years, and the senior price applies to seniors aged 60 years or above.

小童優惠價格適用於3至11歲的小童;長者優惠價格適用於65歲或以上的長者。

All prices are subject to 10% service charge based on the original price 所有價目需另加一服務費並以原價計算。





COUNTDOWN PARTY 倒數跨年派對









WINTER SOLSTICE 冬至



Elevate your Winter Solstice reunion gatherings in the comfort of home with the festive casserole crafted by Hopewell Inn Chef Wong and his team.

冬至期間與摯愛團聚歡暢,由合和軒黄師傅及其團隊精心炮製的海味一品煲,把窩心滋味帶回家中。



鮑魚花膠盆菜 ABALONE AND FISH MAW POON CHOI

蠔皇六頭南非鮑魚、紅燒花膠、蔥燒海参茄汁煎大蝦、原粒瑤柱甫、頂級沙井金蠔 蠔皇扣鵝掌、貴妃雞、潮蓮燒鵝 原條釀鯪魚、香煎墨魚餅、南乳腐竹巻炆腩肉 蠔皇扣花菇、蘿蔔、娃娃菜 配瑤柱柱侯汁

6-head South African Abalone | Braised Fish Maw
Scallion-braised Sea Cucumber | Tiger Prawn, Tomato Sauce
Whole Dried Conpoy | Dried Shajing Golden Oyster
Braised Goose Web, Oyster Sauce | Marinated Chicken | Roasted Goose
Stuffed Whole Minced Mud Carp | Pan-fried Cuttlefish Cake
Braised Pork Belly, Red Fermented Bean Curd, Bean Curd Sheet Rolls
Braised Mushroom, Oyster Sauce | Turnip | Chinese Baby Cabbage
Served with Dried Conpoy Chu Hou Sauce

四位用 For 4 Persons **港幣\$1.388** 六位用 For 6 Persons **港幣\$1,988**

五福羅漢素蠔皇鮑魚盆菜 FORTUNE-FILLED" VEGETARIAN ABALONE POON CHOI

黑虎掌菌燴栗子秋葵、紅燒素鮑魚、蟲草花釀竹笙 雜黄上素福袋、黑松露鮮菌腐皮卷、金筍釀銀環 素蠔皇扣靈芝、茄汁素千層、柱侯醬炆雲南小土豆、葱燒黃耳 油炆冬筍角、南乳蓮藕淮山、娃娃菜 配素蠔皇汁

Braised Sarcodon Aspratus Mushroom, Chestnut, Okra | Braised Vegetarian Abalone
Bamboo Fungus, Stuffed Cordyceps Flowers | Vegetarian Bean Curd Bags
Black Truffle, Assorted Mushrooms, Bean Curd Sheet Rolls | White Turnip, Stuffed Carrot
Braised Marmoreal Mushroom, Vegetarian Oyster Sauce | Bean Curd Sheet, Tomato Sauce
Braised Yunnan Potato, Chu Hou Paste | Scallion-braised Yellow Fungus
Braised Bamboo Shoot | Lotus Root, Chinese Yam, Red Fermented Bean Curd
Chinese Baby Cabbage
Served with Vegetarian Oyster Sauce

四位用 For 4 Persons **港幣\$998** 六位用 For 6 Persons **港幣\$1,488**













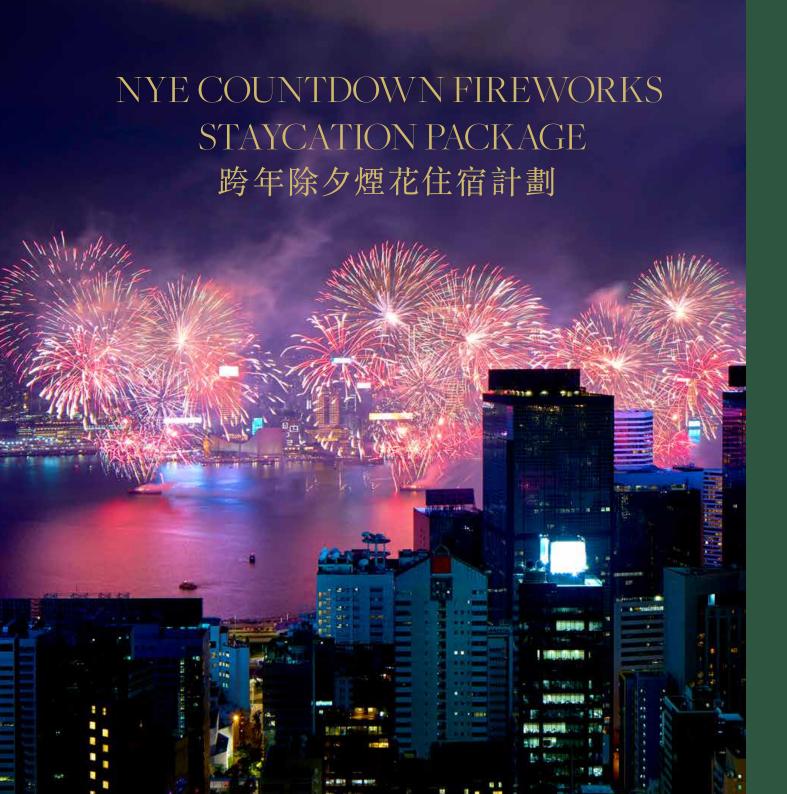
To honour our first anniversary, we've planned a special celebration package! Guests can enjoy a night stay in our spacious deluxe room, complete with a 2-hour free flow of alcoholic drinks at Lobby Bar on that night. Let's indulge in a delightful night of toasting and create unforgettable memories together!

為慶祝合和酒店開業一週年,我們誠意 推出特別住宿計劃,惠顧此計劃之賓客 可以入住酒店豪華客房一晚,並於入住 當晚在大堂酒吧享用免費兩小時酒精 飲品無限暢飲。

> Reservation 立即預訂







To celebrate the upcoming New Year,
Hopewell Hotel presents the "NYE
Fireworks Staycation Package", guests
can enjoy complimentary Champagne
while watching the stunning fireworks from
our Harbour Room or Suite at night and
start the new day with our scrumptious
breakfast buffet at Lobby Cafe.
Prices start from HKD 4,888 only.

為與大家一同迎接新年2026,合和酒店推出「跨年除夕煙花住宿計劃」,當中包括精選香檳一支及雙人自助早餐;讓您與閏密好友或摯愛家人於海景客房或套房微醺欣賞國慶煙花,隔天更能夠在大堂咖啡廳享用豐富美味的雙人自助早餐。價錢由港幣\$4,888起。



