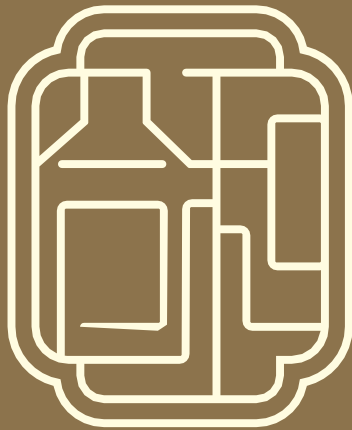




HOPEWELL INN

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.

合和軒午市套餐 HOPEWELL INN SET LUNCH MENU

是日燉湯
Daily Boiled Soup

合和黑毛豬叉燒、蝶豆花野菌糰、鮮蝦春卷
Honey Glazed Iberico Pork
Steamed Butterfly Pea, Assorted Mushroom Dumpling
Deep-fried Shrimp Spring Roll

主菜自選
(四位可選三款 / 六位可選四款 / 八位可選六款)
Main Course Selection
(3 Choices for 4 Persons / 4 Choices for 6 Persons / 6 Choices for 8 Persons)

炭燒金磚腩肉
Roasted Crispy Pork Belly

黃埔滑蛋炒蝦球
Scrambled Egg, Prawn, Chives

西蘭花炒牛肉
Stir-fried Sliced Beef, Broccoli

本地農場炸子雞 (半隻)
Deep-fried Local Chicken (Half)

馬友蒸黑豚肉餅
Steamed Pork Patty, Salted Threadfin

南乳炆粗齋
Braised Vegetable,
Red Fermented Bean Curd

雪菜肉絲炆鴛鴦米
Braised Rice Noodle,
Shredded Pork, Preserved Vegetable

魚香茄子煲
Braised Minced Pork,
Eggplant, Chilli Bean Paste

生炒牛崧炒飯
Fried Rice, Minced Beef

豉椒排骨炒河
Stir-fried Rice Noodle, Pork Ribs,
Black Bean Garlic Sauce

時令蔬菜 (清炒 / 上湯)
Seasonal Vegetable (Stir-fried / Served with Supreme Soup)

精選糖水及糕點
Sweetened Soup and Dessert of the Day

四位用 For 4 Persons
港幣\$968

六位用 For 6 Persons
港幣\$1,338

八位用 For 8 Persons
港幣\$1,788

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

合和軒午市套餐

HOPEWELL INN SET LUNCH

星期一至星期五供應 (公眾假期除外) Available from Monday to Friday (Except Public Holidays)

前菜、點心拼盤自選一款 Please Choose 1 Appetiser and Dim Sum Platter

合和黑毛豬叉燒(兩件)、鮮肉小籠包、香蔥牛肉胡椒餅

Barbecued Iberico Pork (2 pieces) | Steamed Xiao Long Bao | Baked Minced Beef, Scallion, Pepper

或 or

紅油貴妃雞(兩件)、筍尖鮮蝦餃、蜜汁叉燒酥

Marinated Chicken, Chilli Oil (2 pieces) | Steamed Prawn Dumpling, Bamboo Shoot | Baked Barbecued Pork Puff

或 or

紅菜頭野菌糰、抹茶咸水角、雲腿臘味芋頭糕

Steamed Mushroom Dumpling, Beetroot | Deep-fried Glutinous Rice Dumpling, Matcha Flavour

Pan-fried Taro Pudding, Yunnan Ham, Preserved Meat

湯、羹自選一款 Please Choose 1 Soup

酸辣海皇羹

Hot & Sour Soup, Assorted Seafood

或 or

是日燉湯

Double-boiled Soup of the Day

主食自選一款 Please Choose 1 Main Dish

古早醬油牛鬆炒飯

Fried Rice, Minced Beef, Soy Sauce

菌皇醬野菌炆伊麵

Stewed E-fu Noodle, Assorted Mushrooms, Homemade Termite Mushroom Sauce

豉汁排骨蒸陳村粉

Steamed Wide Rice Noodle, Pork Rib, Black Bean Sauce

雪裡紅安蝦上海湯麵

Shanghainese Noodle, Dried Shrimp, Minced Pork, Preserved Mustard Green, Supreme Soup

榨菜火鴨絲炆篤篤米

Braised Rice Vermicelli & Glass Noodle, Shredded Duck, Preserved Mustard Stem

精選甜品 Dessert

奶香合桃露湯圓、懷舊芝麻卷

Sweetened Walnut Cream, Glutinous Rice Balls | Steamed Homemade Sesame Roll

每位 Per Person

港幣 \$268

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

合和軒午市套餐 HOPEWELL INN SET LUNCH

合和薈萃

彩虹鮮蝦餃、蟹子燒賣、炭燒金磚腩肉

Hopewell Inn Supreme Appetiser

Steamed Shrimp Dumpling | Steamed Crab Roe Pork Siu Mai | Roasted Crispy Pork Belly

文思豆腐竹笙海皇羹

Assorted Seafood Soup, Bamboo Pith, Shredded Bean Curd

另加港幣一百元升級松茸花膠燉螺頭

Additional HK\$100 for Double-boiled Sea Whelk Soup, Fish Maw, Matsutake Mushroom

黃金脆米炒星斑球

Stir-fried Coral Garoupa Fillet, Salted Egg Yolk Flavoured Crispy Rice, Vegetables

另加港幣一百元升級燕窩白玉燴蟹鉗

Additional HK\$100 for Braised Crab Claw, Bird's Nest, Egg White

鮑汁天白花菇鵝掌

Braised Goose Web, Black Mushroom, Abalone Sauce

蟹肉芹香炒新竹米粉

Fried Rice Vermicelli, Crab Meat, Shredded Pork, Egg, Chinese Celery

生磨蛋白杏仁茶

Sweetened Almond Cream, Egg White

另加港幣一百元升級雪蓮子銀耳燕窩燉萬壽果

Additional HK\$100 for Double-boiled Bird's Nest, Papaya, Chinese Lotus Seed, Snow Fungus

懷舊芝麻卷

Steamed Homemade Sesame Roll

每位 Per Person

港幣 \$428

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

素菜套餐 VEGETARIAN SET MENU

香脆素春卷、椒鹽豆腐粒、桂花車厘茄
Deep-fried Assorted Vegetables Spring Rolls,
Deep-fried Diced Bean Curd, Salt & Pepper
Chilled Cherry Tomato, Osmanthus Sauce

羊肚菌竹筍牛蒡燉素湯
Double-boiled Vegetarian Soup, Morel Mushroom,
Bamboo Pith, Burdock

月光寶盒
Sautéed Dried Bean Curd, Celery, Sweet Corn, Water Chestnut,
Pine Nut in Bell Pepper

紅燒黃耳扒百靈菇
Braised Yellow Fungus, White King Oyster Mushroom

欖菜十穀黃薑飯
Ten Grains Rice, Turmeric, Preserved Olive Vegetable

生磨杏仁茶
Sweetened Almond Cream

杞子桂花糕
Chilled Osmanthus Jelly, Wolfberry

每位Per Person
港幣 \$388

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，價錢已包茶芥，另收加一服務費

All prices are in HKD. Tea and condiments charges are inclusive. 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

前菜薈萃

APPETISERS

	涼拌木耳紅蜆頭 Marinated Jellyfish Head, Black Fungus	168
	五香滷牛腱伴煙燻魚子流心蛋 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

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



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

例 Regular

半隻 Half

全隻 Whole

潮蓮燒鵝

228

398

788

Roasted Goose, Chaozhou Style

*敬請於一天前預訂 1-day advance notice required

半隻 Half

全隻 Whole

瑤柱貴妃雞

388

688

Marinated Chicken, Conpoy

全隻 Whole

生炸BB乳鴿

108

Shallow-fried Crispy Baby Pigeon

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



合和軒精選 Signature Dishes



素食 Vegetarian



香辣 Spicy

湯羹 SOUPS

每位 Per Person

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

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



合和軒精選 Signature Dishes



素食 Vegetarian



香辣 Spicy

鮑參、花膠

DRIED SEAFOOD

每位 Per Person

塘心南非吉品鮑魚 (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

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

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)

Alaskan Crab (2 courses)

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

時價

Market Price

加拿大象拔蚌(兩食)

Canadian Geoduck Clam (2 courses)

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

時價

Market Price

南澳龍蝦

South Australian Lobster

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

時價

Market Price

游水海斑

Fresh Garoupa

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

時價

Market Price

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



合和軒精選 Signature Dishes



素食 Vegetarian



香辣 Spicy

海鮮煮意

SEAFOOD

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

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



合和軒精選 Signature Dishes



素食 Vegetarian



香辣 Spicy

家禽及肉類 POULTRY & MEAT

	半隻 Half	全隻 Whole
 脆皮鹽焗雞 Baked Local Chicken, Rock Salt *敬請於一天前預訂 1-day advance notice required	388	688
豆酥炸子雞 Shallow-fried Crispy Chicken, Deep-fried Minced Soy Bean	388	688
 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

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

蔬菜及素食 VEGETABLE & VEGETARIAN

魚湯鮮腐竹浸時令菜苗 208

Simmered Seasonal Vegetables, Bean Curd Sheet, Fish Broth

 葡汁四蔬焗釀南瓜盅 198

Baked Pumpkin Bowl, Assorted Vegetables, Vegetarian Portuguese Sauce

 檸香藜麥鮮淮山秋葵炒萵筍 158

Sautéed Celtuce, Quinoa, Okra, Chinese Yam, Lemon Leaf

 菌香燴自家製玉子豆腐 158

Braised Homemade Egg Bean Curd, Assorted Mushrooms
Termite Mushroom Sauce

 乾煸黑毛豚肉碎法邊豆 158

Stir-fried French Bean, Minced Iberico Pork, Preserved Olives

拍蒜蝦醬啫啫芥蘭 158

Stir-fried Chinese Kale in Sizzling Claypot, Garlic, Shrimp Paste

時令蔬菜 138

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

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

另加上湯 20

Additional served with Supreme Soup

每件 Per Piece

蝦子柚皮 98

Stewed Pomelo Pith, Shrimp Roe

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



合和軒精選 Signature Dishes



素食 Vegetarian



香辣 Spicy

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	
濃雞湯竹筴雞絲兩面黃	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	

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

午市甜品
DESSERTS

每位 Per Person

椰香楊枝甘露	68
Chilled Mango, Sago, Pomelo, Young Coconut	
 生磨蛋白杏仁茶	68
Sweetened Almond Cream, Egg White	
陳皮蓮子紅豆沙芋圓	68
Sweetened Red Bean Soup, Tangerine Peel, Lotus Seed, Taro Balls	
酥皮蛋撻仔(三件)	58
Baked Egg Tarts (3 pieces)	
杞子桂花糕(三件)	58
Chilled Osmanthus Jelly, Wolfberry (3 pieces)	
流心煎堆芝麻球(三件)	58
Deep-fried Sesame Balls (3 pieces)	
抹茶糯米糍(三件)	58
Glutinous Rice Dumplings, Matcha Flavour (3 pieces)	
千層奶皇馬拉糕(三件)	58
Steamed Cantonese Sponge Cake, Egg Custard, Salted Egg Yolk (3 pieces)	

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



合和軒精選 Signature Dishes



素食 Vegetarian



香辣 Spicy

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

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



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 Mileu', 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, Chiantio 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 Wu Liang 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 Fussière' 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 – TOURAIN		
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 Angélus, 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,	2020	650
Languedoc-Roussillon		
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
Figuero, 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 Depaquit, 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