



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 Dumplings, Bamboo Shoot (四件4 pieces) 每件 29 〇
-  **蟹肉菜苗餃** 每份 85 〇
Steamed Crab Meat Dumplings, Baby Vegetables (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 Buns (三件3 pieces) 每件 22 〇
- 石榴牛肉球** 65 〇
Steamed Beef Balls, 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 Mushrooms Dumplings (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
- 香蔥胡椒和牛餅** 每份 78 〇
Pan-fried Wagyu Beef Pastry, 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 Rolls (三件3 pieces) 每件 20 〇
- 抹茶咸水角** 每份 58 〇
Deep-fried Glutinous Rice Dumplings, Matcha Paste (三件3 pieces) 每件 20 〇
-  **松露野菜素春卷** 每份 48 〇
Deep-fried Assorted Vegetables 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 Roll, 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 Wontons, 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
Pan-fried Stuffed Three Treasures (三件3 pieces) 每件 23 〇

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

合和粥品 CONGEE

鮑魚滑雞粥 108 〇
Abalone, Chicken Congee

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

淮山南瓜碎牛粥 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

椰香楊枝甘露 68 〇
Chilled Mango, Sago, Pomelo, Young Coconut

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

陳皮蓮子紅豆沙芋圓 68 〇
Sweetened Red Bean Soup, Tangerine Peel, Lotus Seed, Taro Balls

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

杞子桂花糕 每份 58 〇
Chilled Osmanthus Jelly, Wolfberry (三件3 pieces) 每件 20 〇

流心煎堆芝麻球 每份 58 〇
Deep-fried Sesame Balls (三件3 pieces) 每件 20 〇

抹茶糯米糍 每份 58 〇
Glutinous Rice Dumplings, Matcha Flavour (三件3 pieces) 每件 20 〇

千層奶皇馬拉糕 每份 58 〇
Steamed Cantonese Sponge Cake, Egg Custard, Salted Egg Yolk (三件3 pieces) 每件 20 〇

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

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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 168○
Marinated Jellyfish Head, Black Fungus
- 五香滷牛腩伴煙燻魚子流心蛋 138○
Spicy Marinated Beef Shank,
Smoked Soft-boiled Duck Egg, Caviar
- 蒜泥白肉青瓜蒟蒻卷 108○
Poached Sliced Pork,
Garlic, Cucumber, Konjac
- 醋珠燻素卷 108○
Smoked Bean Curd Sheets,
Carrot, Mushroom, Black Balsamic Pearls
- 九層塔醋漬車厘茄 88○
Pickled Cherry Tomatoes, Basil
- 明爐燒烤
BARBECUED & ROASTED
DISHES
- 蜜汁叉燒 198○
Honey Glazed Pork
- 炭燒金磚腩肉 168○
Roasted Crispy Pork Belly
- 潮蓮燒鵝 228○ 398○ 788○
Roasted Goose, Chaozhou Style
例 Regular 半隻 Half 全隻 Whole
- 瑤柱貴妃雞 388○ 688○
Marinated Chicken, Conpoy
半隻 Half 全隻 Whole
- 湯羹 SOUPS
- 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
- 海鮮煮意 SEAFOOD
- 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
- 家禽及肉類 POULTRY & MEAT
- 本地農場豆酥炸子雞 388○ 688○
Shallow-fried Local Crispy Chicken,
Deep-fried Minced Soy Bean
半隻 Half 全隻 Whole
- 紫淮山杭椒炒牛小排 268○
Sautéed Sliced U.S. Beef Short Ribs,
Purple Yam, Hangzhou Chilli
- 日本蘿蔔炆鮮牛坑腩 268○
Braised Fresh Beef Brisket & Tendon,
Japanese Turnip, Chu Hou Paste
- 羊肚菌松茸蒸黑毛豬肉餅 228○
Steamed Minced Iberico Pork Patty,
Stuffed Minced Shrimp, Morel Mushroom,
Matsutake Mushroom
- 焦糖菠蘿鴛鴦咕嚕肉 228○
Sweet & Sour Pork Butt & Belly,
Caramelised Sliced Pineapple

- 香酥梅膏骨 228○
Deep-fried Pork Ribs, Plum Sauce
- 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, Chicken, Deep-fried
Minced Soy Bean
- 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
- 蝦子柚皮 98○
Stewed Pomelo Pith, Shrimp Roe

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

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