

匠心粵萃精選菜式

SIGNATURE MENU – A JOURNEY OF CANTONESE CRAFT

	均安煎魚餅	188	
	Pan-fried Mud Carp Cakes, Jun'an-style		
	黑松露焗釀蟹蓋	168	
	Baked Crab Shell, Crab Meat, Onion, Black Truffle		
	酒糟鮑魚	168	
	Chilled Abalones, Sweet Fermented Rice		
			原條 Whole
	家鄉煎釀鯪魚	368	
	Pan-fried Stuffed Mud Carp		
	大漠手抓羊	298	
	Braised Boneless Lamb Ribs, Herbs, Xinjiang-style		
	野菌和牛面頰肉	288	
	Braised Wagyu Beef Cheek, Assorted Mushrooms		
	招牌胡椒大花蝦	268	
	Stir-fried Kuruma Prawns, Black and White Pepper		
	松露蟹肉櫻花蝦脆香米	238	
	Crispy Rice, Crab Meat, Sakura Shrimp, Truffle Sauce		
	薑蔥煎焗魚嘴雲	228	
	Pan-fried Fish Head, Ginger, Scallion		
	順德大良炒鮮奶	188	
	Stir-fried Fresh Milk, Daliang-style		
	甜梅菜蒸菜心苗	148	
	Steamed Baby Choy Sum, Sweet Preserved Vegetables		
			半隻 Half
	薑酒肉蟹滑雞煲	568	
	Braised Crab, Chicken, Ginger, Chinese Wine in Clay Pot		
		半隻 Half	全隻 Whole
	松露菜膽上湯雞	328	628
	Poached Chicken, Truffle Sauce, Seasonal Vegetables in Supreme Broth		

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合和軒精選 Signature Dishes



素食 Vegetarian



香辣 Spicy

合和粵饌傳承薈萃

CLASSIC CANTONESE HERITAGE MENU

黑松露焗釀蟹蓋
Baked Crab Shell, Crab Meat, Onion, Black Truffle

松茸菜膽燉花膠湯
Double-boiled Fish Maw Soup, Matsutake Mushroom, Seasonal Vegetable

蔥蒜明蝦球
Sautéed Shrimp, Scallion & Garlic

南非六頭鮑魚扣脆皮海參
Braised 6-head African Abalone, Sea Cucumber

金湯珍菌浸菜苗
Poached Seasonal Baby Vegetable, Assorted Mushroom, Pumpkin Soup

松露蟹肉櫻花蝦脆香米
Crispy Rice, Crab Meat, Sakura Shrimp, Truffle Sauce

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

懷舊芝麻卷
Homemade Sesame Roll

每位 Per Person
港幣 \$688
(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

合和軒特選晚市套餐

HOPEWELL INN SUPREME SET DINNER MENU

合和薈萃

合和蜜汁叉燒 · 五香牛腩 · 蔥油海蜇

Appetiser Platter

Honey Glazed Pork

Marinated Beef Shank | Chilled Jellyfish, Scallion Oil

燕窩海皇羹

Braised Assorted Seafood Soup, Bird's Nest

X.O 醬百合明蝦球

Sautéed Prawn, Lily Bulb, Seasonal Vegetable, X.O. Sauce

鮑汁海螺片花菇

Braised Sliced Sea Conch, Shiitake Mushroom,
Seasonal Vegetable, Premium Abalone Sauce

雲腿菜膽上湯雞

Chicken, Yunnan Ham, Chinese Cabbage, Supreme Soup

蒜香椒鹽焗肉排

Stir-fried Pork Rib, Golden Garlic, Salt & Pepper

玉蘭乾貝蛋白炒飯

Fried Rice, Chinese Kale, Conpoy, Egg White

陳皮紅豆沙

Sweetened Red Bean Soup, Dried Tangerine Peel

四位用 For 4 Persons

港幣 \$1,388

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合和軒精選 Signature Dishes



素食 Vegetarian



香辣 Spicy

合和軒商務晚市套餐 HOPEWELL INN BUSINESS SET DINNER MENU

合和燒味雙拼

合和蜜汁叉燒 拼 蔥油海蜇
Hopewell Inn Appetiser Duo
Honey Glazed Pork | Chilled Jellyfish, Scallion Oil

韭黃白玉瑤柱羹
Braised Bean Curd Soup, Yellow Chives, Conpoy

翡翠帶子明蝦球
Sautéed Prawn, Scallop, Seasonal Vegetable

鮑汁海螺片花菇
Braised Sliced Sea Conch, Shiitake Mushroom,
Seasonal Vegetable, Premium Abalone Sauce

焦糖菠蘿咕嚕肉
Sweet & Sour Pork, Caramelised Sliced Pineapple

玉蘭雞絲炒飯
Fried Rice, Shredded Chicken, Chinese Kale

紅棗桂圓茶
Sweetened Red Date Tea, Dried Longan

每位 Per Person
港幣 \$418
(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

素菜套餐

VEGETARIAN SET MENU

前菜薈萃

香脆素春卷、椒鹽豆腐粒、桂花車厘茄

Hopewell Inn Appetiser

Deep-fried Assorted Vegetables Spring Rolls

Deep-fried Diced Bean Curd, Salt & Pepper

Chilled Cherry Tomato, Osmanthus Sauce

金湯素翅羹

Braised Vegetarian Shark's Fin, Pumpkin Soup

芹香百合素蝦仁

Sautéed Vegetarian Shrimp, Celery, Lily Bulb

山渣汁咕嚕素雞

Sweet & Sour Vegetarian Chicken

Pineapple, Hawthorn Sauce

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

Wolfberry & Osmanthus Jelly

每位 Per Person

港幣\$338

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素食 Vegetarian



香辣 Spicy

前菜薈萃

APPETISERS

	酒糟鮑魚 Chilled Abalones, Sweet Fermented Rice	168
	椒鹽九肚魚 Deep-fried Bombay Duck, Salt & Pepper	168
	川味口水雞 Spicy Chicken in Sichuan Style	138
	醋珠燻素卷 Smoked Bean Curd Sheets, Carrot, Mushroom, Black Balsamic Pearls	108
	滷水豬腳仔 Marinated Pig Trotter	88
	蔥油海蜇絲 Chilled Jellyfish, Scallion Oil	88
	黑白木耳拼青瓜 Chilled Cucumber, Black & White Fungus, Vinegar	88
	九層塔醋漬車厘茄 Pickled Cherry Tomatoes, Basil	88
	椒鹽野山菌 Deep-fried Wild Mushroom, Salt & Pepper	88
	油燜嫩筍尖 Braised Bamboo Shoot	68
	芥醋秋葵 Chilled Okra, Wasabi, Vinegar	68

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明爐燒烤

BARBECUED & ROASTED DISHES



醬燒BB豬釀野菌飯

Roasted Suckling Pig, Stuffed Fried Rice, Mushroom

*需兩天前預訂 2-day pre-order is required

全隻 Whole

1,288

鴻運乳豬

Roasted Suckling Pig

*需兩天前預訂 2-day pre-order is required

全隻 Whole

1,188



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

*需一天前預訂 1-day pre-order is required

全隻 Whole

688

明爐燒鵝

Roasted Goose, Chaozhou Style

*需一天前預訂 1-day pre-order is required

半隻 Half

348

全隻 Whole

688



合和蜜汁叉燒

Honey Glazed Pork

238



炭燒三層肉

Roasted Crispy Pork Belly

168

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合和軒精選 Signature Dishes



素食 Vegetarian



香辣 Spicy

湯羹 SOUPS

每位 Per Person

杏汁杞子燉花膠湯	168
Double-boiled Fish Maw Soup, Almond, Wolfberry	
 松茸竹筍燉菜膽湯	148
Double-boiled Vegetable Soup, Matsutake Mushroom, Bamboo Fungus	
蟹肉燕窩羹	148
Braised Bird's Nest Soup, Crab Meat	
紅燒乾貝燕窩羹	148
Braised Bird's Nest Soup, Conpoy	
花膠海皇羹	138
Braised Assorted Seafood Soup, Fish Maw	
姬松茸螺頭燉雞湯	138
Double-boiled Chicken Soup, Almond Mushroom, Sea Whelk	
蟹肉粟米羹	98
Braised Sweet Corn Soup, Crab Meat	
竹筍西湖牛肉羹	98
Minced Beef, Bamboo Pith, Egg White Soup	
 海鮮酸辣羹	98
Hot & Sour Soup, Assorted Seafood	
 素瑤柱竹筍冬茸羹	88
Braised Winter Melon, Vegetarian Conpoy, Bamboo Shoot	
豐料養生靚湯	78
Chinese Soup of the Day	

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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

蠔皇二十頭南非乾鮑魚配菜膽	498
Braised Whole 20-head South African Dried Abalone, Seasonal Vegetable, Premium Oyster Sauce	
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
蠔皇二十八頭南非乾鮑魚配菜膽	368
Braised Whole 28-head South African Dried Abalone, Seasonal Vegetable, Premium Oyster Sauce	
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
鮑汁花膠扣鵝掌	488
Braised Fish Maw, Goose Web, Seasonal Vegetable, Premium Abalone Sauce	
鮑汁百花釀遼參	268
Braised Sea Cucumber stuffed with Shrimp Paste, Seasonal Vegetable, Premium Abalone Sauce	
燕液玉環瑤柱甫	228
Braised Hairy Gourd, Bird's Nest, Conpoy, Spinach	
蝦子京蔥燒海參	228
Braised Sea Cucumber, Shrimp Roe, Leek	

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素食 Vegetarian



香辣 Spicy

海鮮直送

LIVE SEAFOOD

*需兩天前預訂 2-day pre-order is required

阿拉斯加蟹(兩食)

時價

Alaskan Crab (2 courses)

Market Price

一食：椒鹽 / 清蒸；二食：花雕雞油蒸陳村粉 / 蛋白

First course: Deep-fried with Salt & Pepper / Steamed with Spring Onion, Soy Sauce

Second course: Steamed Chencun Rice Sheet with Huadiao Wine / Egg White

鮮活象拔蚌 (兩食)

時價

Live Geoduck Clam (2 courses)

Market Price

一食：堂灼過橋松茸養生湯；二食：椒香蚌膽炒飯

First course: Poached Matsutake Mushroom, Supreme Soup

Second course: Fried Rice, Geoduck Offal, Crispy Garlic, Mashed Ginger

澳洲龍蝦

時價

Australian Lobster

Market Price

芝士焗 / 上湯焗 / 薑蔥焗 / 蒜蓉粉絲蒸 / 伊麵

Baked with Cheese / Braised in Supreme Soup / Baked with Ginger & Spring Onion /

Steamed with Garlic, Vermicelli / Braised with E-fu Noodles

游水海斑

時價

Fresh Garoupa

Market Price

老虎斑 / 東星斑 / 花尾斑 / 紅瓜子斑 / 黃皮老虎斑

Tiger Garoupa / Leopard Coral Garoupa / Giant Garoupa /

Red Garoupa / Brown-spotted Garoupa

剝椒蒸 / 欖角蒸 / 清蒸 / 油泡 / 薑蔥炆

Steamed with Preserved Chopped Chili / Steamed with Preserved Black Olive /

Steamed in Soy Sauce / Deep-fried / Braised with Ginger & Spring Onion

鮮活鮑魚 Live Abalone

時價

椒鹽 / 果皮蒸

Market Price

Deep-fried with Salt & Pepper / Steamed with Tangerine Peel

鮮活肉蟹

時價

Live Meat Crab

Market Price

鮮活海中蝦

時價

Live Prawn

Market Price

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合和軒精選 Signature Dishes



素食 Vegetarian



香辣 Spicy

海鮮煮意

SEAFOOD

碧綠帶子海螺片 Sautéed Sliced Conch, Scallop, Seasonal Vegetable	368
珊瑚百花煎帶子 Pan-fried Scallop, Minced Shrimp, Crab Meat, Egg White	368
 生汁芥末脆蝦球 Crispy Prawn, Wasabi Mayonnaise	298
黃埔滑蛋炒蝦球 Scrambled Egg, Prawns, Yellow Chives	298
乾貝蟹肉炒粉絲 Stir-fried Vermicelli, Conpoy, Crab Meat	288
蔥蒜明蝦球 Sautéed Shrimp, Scallion & Garlic	288
酒香頭抽大花蝦 Sautéed King Prawn, Soy Sauce, Chinese Yellow Wine	268
	每位 Per person
 黑松露焗釀蟹蓋 Baked Crab Shell, Crab Meat, Onion, Black Truffle	168

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合和軒精選 Signature Dishes



素食 Vegetarian



香辣 Spicy

海鮮煮意

SEAFOOD

- | | | |
|---|--|-----|
|  | 豆酥銀鱈魚
Steamed Black Cod, Deep-fried Minced Soy Bean | 398 |
|  | 菊花麻香酸菜斑片
Boiled Giant Garoupa Fillet in Spicy Numbing Soup, Pickled Vegetable, Lettuce, Soybean Spout, Green Peppercorn, Chrysanthemum, Sweet Potato Vermicelli Noodles, Spicy Chili Soup | 398 |
|  | 四川香辣水煮斑片
Sichuan Boiled Giant Garoupa Fillet in Spicy Soup, Lettuce, Soybean Sprout, Green Peppercorn, Sweet Potato Vermicelli Noodles, Spicy Chili Soup | 398 |
| | 碧綠榆耳炒斑球
Stir-fried Garoupa Fillet, Yu Er Fungus, Seasonal Vegetable | 398 |
| | 豉蒜韭黃炒斑球
Stir-fried Garoupa Fillet, Yellow Chives, Black Bean & Garlic Sauce | 368 |
|  | 啫啫醬爆腐竹斑頭腩煲
Sizzling Garoupa Head & Belly Pot, Bean Curd Sheet, Spicy Sauce | 348 |
| | 椒鹽斑頭腩
Deep-fried Garoupa Head & Belly with Salt & Pepper | 328 |
|  | 古法陳皮砵仔焗魚腸 (含豬肉成份)
Baked Fish Intestines, Dried Tangerine Peel, Egg (Contains Pork Ingredient)
*需一天前預訂 1-day pre-order is required | 198 |

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肉類 (羊、牛)

MEAT (LAMB & BEEF)

	菌香汁燒美國牛肋骨 Roasted U.S. Prime Rib, Mushroom Gravy Sauce	468
	大漠手抓羊 Braised Boneless Lamb Rib in Xinjiang Style, Herbs	298
	日本蘿蔔牛根腩煲 Braised Beef Brisket & Tendon Pot, Japanese Radish	288
	野菌和牛面頰肉 Braised Wagyu Beef Cheek, Assorted Mushroom	288
	鮮菇蠔皇牛小排 Sautéed Beef Short Rib, Fresh Mushroom, Premium Oyster Sauce	288
	淮山杭椒炒美國牛小排 Sautéed Sliced U.S. Beef Short Ribs, Chinese Yam, Hangzhou Chili	288
	蜜椒牛柳粒 Sautéed Diced Beef Tenderloin, Green Pepper, Red Pepper, Onion, Honey Sauce	268
	X.O. 醬露筍炒羊柳 Stir-fried Lamb Loin, Asparagus, X.O. Sauce	268

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素食 Vegetarian



香辣 Spicy

肉類 (豬)
MEAT (PORK)

古法東坡肉	238
Braised Pork Belly, Seasonal Vegetable	
焦糖菠蘿咕嚕肉	228
Sweet & Sour Pork, Caramelised Sliced Pineapple	
 惹味喼汁脆香骨	228
Stir-fried Pork Rib, Homemade Worcestershire Sauce	
羊肚菌松茸蒸豚肉餅(含蝦肉成份)	228
Steamed Minced Pork Patty, Shrimp, Morel Mushroom, Matsutake Mushroom (Contains Prawn Ingredient)	
 尖椒土豆豚肉絲	198
Sautéed Shredded Pork, Potato, Chili Pepper	
馬友鹹魚煎豚肉餅	198
Pan-fried Minced Pork Patty, Salted Fish	

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合和軒精選 Signature Dishes



素食 Vegetarian



香辣 Spicy

家禽 POULTRY

	古法鹽焗雞 Chinese Salt-baked Chicken *需一天前預訂 1-day pre-order is required	半隻 Half	全隻 Whole
		328	628
	招牌豆酥脆皮雞 Shallow-fried Crispy Chicken, Deep-fried Minced Soy Bean	半隻 Half	全隻 Whole
		328	628
	瑤柱貴妃雞 Marinated Chicken, Conpoy	半隻 Half	全隻 Whole
		328	628
	酒香玫瑰頭抽雞 Soy Sauce Chicken, Shaoxing Wine	半隻 Half	全隻 Whole
		328	628
	松露菜膽上湯雞 Poached Chicken in Supreme Soup, Truffle Sauce, Seasonal Vegetable	半隻 Half	全隻 Whole
		328	628
	荷香松茸冬菇蒸滑雞 Lotus Leaf-wrapped Steamed Chicken, Matsutake Mushroom, Shiitake Mushroom		328
	啫啫鮑魚滑雞煲 Sizzling Abalone & Chicken Pot, Garlic, Ginger		328
	四川香麻辣子雞 Spicy Diced Chicken in Sichuan Style		238
	杏香西檸煎軟雞 Pan-fried Chicken, Almond Crust Lemon Sauce		198
	生炸脆皮BB鴿 Shallow-fried Crispy Baby Pigeon		118

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素食 VEGETARIAN

 淮山百合銀杏炒蘭度	198
Stir-fried Chinese Kale, Chinese Yam, Lily Bulb, Ginkgo	
 芹香百合素蝦仁	188
Sautéed Vegetarian Shrimp, Celery, Lily Bulb	
 椒鹽脆皮素蝦仁	188
Deep-fried Crispy Vegetarian Shrimp, Salt & Pepper	
 金湯珍菌浸菜苗	178
Poached Seasonal Baby Vegetable, Assorted Mushroom Pumpkin Soup	
 羊肚菌釀玉環	168
Braised Hairy Gourd Ring, Stuffed with Morel Mushroom	
 山楂汁咕嚕素雞	168
Sweet & Sour Vegetarian Chicken, Pineapple, Hawthorn Sauce	
 冰梅醬蓮藕素根	168
Deep-fried Gluten & Lotus Root, Plum Sauce	
 黑松露琵琶豆腐	168
Braised Bean Curd, Black Truffle Sauce	
 陳皮欖菜蒸勝瓜	158
Steamed Sponge Gourd, Tangerine Peel, Black Olive Sauce	
 山菌醬燒四季豆	148
Stir-fried Green Bean, Mushroom Sauce	
 沙茶脆果水芹香	148
Braised Lotus Root, Sugar Snap Peas, Water Chestnut, Celery, Chinese Celery, Crispy Cashew	

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合和軒精選 Signature Dishes



素食 Vegetarian



香辣 Spicy

蔬菜 VEGETABLE

 拍蒜蝦醬啫啫芥蘭 178
Sizzling Chinese Kale Pot, Garlic, Shrimp Paste, Chili

 麻辣海參脆茄子 158
Stir-fried Sea Cucumber, Crispy Eggplant, Sichuan Mala Sauce

 時令蔬菜 138
Seasonal Vegetable
白灼 / 清炒 / 蒜蓉炒 / 薑汁炒
Poached / Stir-fried / Stir-fried with Minced Garlic / Stir-fried with Ginger

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

另加雲腿上湯 20
Additional served with Yunan Ham, Supreme Soup

每件 Per Piece

蝦子燴柚皮 128
Stewed Pomelo Pith, Shrimp Roe

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合和軒精選 Signature Dishes



素食 Vegetarian



香辣 Spicy

飯
RICE

	一品砂窩海鮮炒飯 Fried Rice in Claypot, Scallop, Shrimp, Crab Meat, Crispy Conpoy, Egg, Vegetable	268
	X.O. 醬叉燒鮮蝦炒飯 Fried Rice, Barbecued Pork, Shrimp, X.O. Sauce	248
	松露蟹肉櫻花蝦脆香米 Crispy Rice, Crab Meat, Sakura Shrimp, Truffle Sauce	238
	瑤柱帶子蛋白炒飯 Fried Rice, Conpoy, Scallop, Egg White	238
	太極鴛鴦炒飯 Fried Rice, Crab Meat, Shredded Chicken, Cream Sauce & Tomato Sauce	198
	欖菜野菌炒飯 Fried Rice, Olive Vegetable, Assorted Mushroom	188
	絲苗白飯 Steamed Rice	20
	明爐白粥 Congee	20

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合和軒精選 Signature Dishes



素食 Vegetarian



香辣 Spicy

麵 NOODLES

味菜牛柳絲煎米粉	268
Fried Rice Vermicelli, Shredded Beef Tenderloin, Preserved Vegetable	
鮑魚雞絲飛天炒麵	268
Fried Noodles, Abalone, Shredded Chicken	
雲耳勝瓜斑片魚湯米線	268
Rice Noodles in Fish Broth, Garoupa Fillet, Black Fungus, Sponge Gourd	
乾炒美國牛小排河粉	238
Fried Rice Noodles, U.S. Beef Short Rib	
蟹肉芹香炒新竹米粉	238
Fried Rice Vermicelli, Crab Meat, Shredded Pork, Egg, Chinese Celery	
 松露金菇炆伊麵	198
Braised E-fu Noodles, Enoki Mushroom, Truffle Sauce	
 鮮茄錦繡素湯麵	88
Shanghai Noodle, Tomato, Fresh Mushroom, White Gyrophora Mushroom Annealed Luffa in Vegetarian Soup	
 雲腿上湯生麵	48
Egg Noodles in Yunnan Ham, Superme Soup	

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合和軒精選 Signature Dishes



素食 Vegetarian



香辣 Spicy

甜品
DESSERTS

每位 Per Person

 生磨蛋白杏仁茶	68
Sweetened Almond Cream, Egg White	
陳皮紅豆沙湯圓	68
Sweetened Red Bean Soup, Dried Tangerine Peel, Glutinous Rice Balls	
紅棗雪耳蓮子燉桃膠	68
Stewed Peach Resin, Red Date, White Fungus, Lotus Seed	
燕窩杞子凍糕	68
Bird's Nest & Wolfberry Jelly	
椰香楊枝甘露	58
Chilled Mango Sago Cream, Pomelo, Coconut Milk	
 擂沙湯丸	58
Glutinous Rice Balls, Peanut Powder	
懷舊芝麻卷	58
Homemade Sesame Rolls	
椰汁班蘭凍糕	58
Pandan Coconut Jelly	
酥皮蛋撻仔	58
Baked Egg Tarts	
千層奶皇馬拉糕	48
Steamed Cantonese Sponge Cake, Egg Custard, Salted Egg Yolk	
懷舊砵仔糕	48
Traditional Steamed Pudding	
香芒布丁	48
Mango Pudding	

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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

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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		
Inspiration 1818, Ambonnay, Champagne, France	185	800
Col de' Salici, Prosecco di Valdobbiadene, Extra Dry, Veneto, Italy	90	400
白酒 WHITE WINE		
Gran Crisalys, Torello, Catalan, Spain	128	600
Greywacke, Sauvignon Blanc, Marlborough, New Zealand	115	500
Robert Weil, Riesling Tradition, Rheingau, Germany	80	400
紅酒 RED WINE		
The Hairy Arm, Shiraz, Sunbury, Australia	150	650
Château Magnan la Gaffelière, Saint-Émilion Grand Cru, Bordeaux, France	135	600
Cecilia Beretta, Valpolicella Terre di Cariano, Veneto, Italy	100	450
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
金鑽習酒 Jin Zuan Xi Jiu 500ml		1180
金鑽習酒 Jin Zuan Xi Jiu 100ml		298
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

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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
零度嘉士伯 Carlsberg 0%		78

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飲品 BEVERAGE

礦泉水 MINERAL WATER

瓶裝 Bottle

礦泉水 Evian 750ml 68

氣泡礦泉水 San Pellegrino 750ml 68

汽水 CARBONATES

杯裝 Glass

可樂 Coke 38

無糖可樂 Coke Zero 38

雪碧 Sprite 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

橙汁 Orange Juice 48

咖啡 COFFEE

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

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

特濃咖啡 Espresso 42

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香檳及氣泡酒

CHAMPAGNE & SPARKLING WINE

	年份 Vintage	瓶裝 Bottle
Champagne / Non Vintage		
Laurent-Perrier Grand Siecle Iteration No 26 Brut Tours-sur-Marne	NV	3,800
Ruinart Blanc de Blancs Reims	NV	1,580
Marc Hebrart Blanc de Blancs 1er Cru Brut Mareuil-sur-Aÿ	NV	1,000
Juillet-Lallement Blanc de Noirs Grand Cru Verzy	NV	950
Inspiration 1818 Brut Ambonnay	NV	800
Champagne / Vintage		
Laurent-Perrier Alexandra Rose Millesime Brut Tour-sur-Marne	2012	5,400
Dom Pérignon Brut Épernay	2015	3,500
Diebolt-Vallois Fleur de Passion Blanc de Blancs Cramant	2008	2,800
Juillet-Lallement Special Club Grand Cru Verzy	2018	1,500
Moët & Chandon Grand Vintage Rosé Extra Brut Épernay	2016	1,500
Sparkling		
Cullen Rose Moon Pet Nat Margaret River West Australia	2023	800
Col de' Salici Prosecco di Valdobbiadene Extra Dry Venteto Italy	NV	500
White Wine		
Burgundy		
Louis Jadot Puligny-Montrachet	2022 / 2023	1,950
Olivier Leflaive Meursault	2021 / 2023	1,950
Domaine Chevrot Maranges 1er Cru 'La Fussiere' Blanc	2015	1,600
Domaine Francois Carillon Saint-Romain 'Combe Bazin'	2020	1,200
Domaine Pattes Loup Chablis	2022	950
Domaine de Bellene Savigny-les-Beaune	2020	950
Domaine Chantal Lescure Côte de Beaune 'Le Clos des Topes Bizot' Monopole	2022	950
Bordeaux		
Château Malartic-Lagravière Blanc Graves	2013	1,450
Rest of France		
Masion Trimbach Riesling 390ème Anniversaire Alsace	2016	1,050
Yves Cuilleron Condrieu 'La Petit Côte' Rhone	2022	950
Domaine des Roche Neuves Saumur Blanc 'l'Insolite Loire	2021	750
Sperry Gewürztraminer Grand Cru 'Winzenberg' Alsace	2019	700
Pascal & Nicolas Reverdy Sancerre 'Terre de Maimbray' Loire	2022	650
Domaine de la Fontainerie Vouvray Sec Loire	2022	500

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白酒 WHITE WINE

	年份 Vintage	瓶裝 Bottle
Italy		
Livio Felluga Pinot Grigio Friuli-Venezia	2022 / 2024	750
Fratelli Antonio e Raimondo Gavi di Gavi Piedmont	2022	550
Arancio Sicilia Chardonnay Sicily	2022	400
Germany		
Weingut KF Groebe Riesling Trocken Rheinhessen	2022	700
Dr. Lossen Wehlener Sonnenuhr Riesling Kabinett Mosel	2022	600
Weingut Robert Weil Skyblue Riesling Tradition Rheingau	2021	400
Australia		
Soumah Equilibrio Chardonnay Yarra Valley	2019 / 2023	1,150
Yeringberg Viognier Yarra Valley	2023	750
Leeuwin Estate Art Series Riesling Margaret River	2023	700
Domaine A Stoney Vineyard Sauvignon Blanc Tasmania	2019	700
Other		
Pyramid Valley Sauvignon Blanc New Zealand	2022	750
Erocia Riesling Columbia Valley USA	2022	750
Tement Kalk & Kreide Sauvignon Blanc Sudsteiermark Austria	2022	750
El Vinculo Alejaren Crianza La Mancha Spain	2020	650
Greywacke Sauvignon Blanc New Zealand	2023	500
Rose Wine		
Domaine de Triennes Rose IGP Mediterranee Provence France	2019	500

紅酒

RED WINE

	年份 Vintage	瓶裝 Bottle
Burgundy		
Domaine Louis Jadot Chambolle-Musigny 1er Cru 'Les Fuées'	2021	3,250
Domaine de Courcel Pommard Lieu-dit 'Les Vaumuriens'	2018	1,850
Domaine Arlaud Chambolle-Musigny	2019 / 2020	1,800
Domaine Derey Freres Marsannay 'Champs Salomon'	2022	1,200
Domaine Jean Pascal et Fils Puligny-Montrachet Rouge	2021	1,200
Domaine du Comte Armand Auxey-Duresses	2020	1,150
Bruno Lorenzon Mercurey Cuvée 37	2017	850
Bordeaux		
Château Palmer Margaux 3eme Cru	2008	7,800
Les Forts de Latour Pauillac	2009	6,800
Château Ducru-Beaucaillou Saint-Julien 2eme Cru	2010	3,800
Château Giscours Margaux 3eme Cru	2010	1,950
Château Batailley Pauillac 5eme Cru	2018	1,400
Pavillon de Léoville Poyferré Saint-Julien	2010	950
Château la Mission Lalande-de-Pomerol	2020	800
Château Magnan la Gaffeliere Grand Cru Saint-Emilion	2019	600
Rest of France		
Vieux Télégraphe Châteauneuf-du-Pape La Crau Rouge Rhône	2011	1,950
Domaine Jasmin Côte-Rôtie 'La Giroflarie' Rhône	2021	1,200
Domaine du Pélican Arbois Poulsard Jura	2017	950
Xavier Vignon Gigondas Rhône	2019	800
Anne Gros & Jean-Paul Tollot La Caude Languedoc-Roussillon	2020	650
Italy		
Masi Costasera Amarone Contemporary Art Veneto	2001	3,600
Marchesi Antinori Solaia Tuscany	2012	3,500
Marroneto Brunello di Montalcino Tuscany	2018	2,500
Marchesi di Barolo Barolo 'Cannubi' Piedmont	2013	1,500
Masi Costasera Amarone Classico Veneto	2017	1,500
Banfi Brunello di Montalcino Tuscany	2016	1,300
Carpineto Farnito Cabernet Sauvignon Tuscany	2017	900
Ridolfi Rosso di Montalcino Tuscany	2020	800
Querciabella Chianti Classico Tuscany	2020	550
Cecilia Beretta Valpolicella Terre di Cariano Veneto	2019	450

葡萄酒年份視實際供應而定，以上價目以港幣計算，並收加一服務費；另需按人數收取茶芥費用
 Vintage subject to actual availability, all prices are in HKD and subject to 10% service charge
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紅酒 RED WINE

	年份 Vintage	瓶裝 Bottle
Spain		
La Rioja Alta Gran Reserva 904 "Seleccion Especial" Rioja	2015	1,850
Ausas Ribera del Duero	2018 / 2019	1,600
Heredia Vina Tondonia Reserva Rioja	2011	950
Figuero 15 Reserva Ribera del Duero	2018	950
El Vinculo La Mancha Reserva Castilla	2018	700
USA		
Joseph Phelps Insignia California	2012	4,200
Alienor Grand Vin California	2007	2,200
Beaux Frères Pinot Noir Oregon	2013	1,500
Beringer Cabernet Sauvignon California	2018	1,100
Louis Martini Napa Valley Cabernet Sauvignon California	2019	1,100
F.F. Coppola Director's Cut Dry Creek Zinfandel California	2020	750
Frei Brothers Alexander Valley Cabernet Sauvignon California	2020	600
Argentina		
Catena Alta Malbec Oregon	2020	1,050
Cuvelier Los Andes Coleccion Oregon	2019	550
Australia		
Penfolds Grange Barossa	2019	8,000
The Old Faithful 'Café Block' Shiraz McLaren Vale	2011	1,200
Leeuwin Estate Art Series Shiraz Margaret River	2021	1,050
Hairy Arm Shiraz Sunbury	2017	650
Woodstock Cabernet Sauvignon McLaren Vale	2018	600
New Zealand		
Pyramid Valley Manata Pinot Noir Central Ortago	2021	1,250
Schubert Block B Pinot Noir Martinborough	2018	1,050

其他葡萄酒容量 OTHER BOTTLE SIZE

	年份 Vintage	瓶裝 Bottle
Champagne		
Billecart-Salmon Brut Millesime France 1.5L	2013	3,650
Billecart-Salmon Brut Rose France 375ml	NV	1,100
Baron de Rothschild Brut France 375ml	NV	850
White Wine		
Bouchard Beaune 1er cru L'Enfant Jésus France 1.5L	2017	42,00
Joseph Drouhin Meursault France 1.5L	2019	2,950
Scarbolo Pinot Grigio Italy 1.5L	2020	950
Bouchard Meursault France 375ml	2018	800
Albert Bichot Chablis 1er Cru 'La Vaillons' France 375ml	2021	700
Red Wine		
Sottimano Barbaresco 'Pajore' Italy 1.5L	2012	2,900
Granbazan Etiqueta Ambar Spain 1.5L	2021	1,500
Masi Campofiorin Rosso del Veronese Italy 1.5L	2019	1,250
Michele Chiarlo Barolo 'Tortoniano' Piedmont Italy 375ml	2018	800
Château Ormes de Pez France 375ml	2017	700
Bouhard Pommard France 375ml	2017	650
Dessert Wine		
Carpineto Farnito Vinsanto del Chianti Italy 500ml	1999	950
Disznókő Tokaji Aszú 5 Puttonyos Hungary 500ml	2013	900
Trimbach Gewürztraminer VT France 375ml	2017	800
La Spinetta Moscato d'Asti Bricco Quaglia Italy 750ml	2021	500

葡萄酒年份視實際供應而定，以上價目以港幣計算，並收加一服務費；另需按人數收取茶芥費用
 Vintage subject to actual availability, all prices are in HKD and subject to 10% service charge
 and the charge for tea and condiments applies according to the number of people

珍貴藏酒 RARE WINE LIST

	年份 Vintage	瓶裝 Bottle
Champagne		
Barons de Rothschild Concordia Reims	NV	1,500
Boizel Grand Vintage Épernay	2009	1,450
Red Wine		
Domaine de la Romanee-Conti Richebourg Grand Cru Burgundy	1999	48,000
Château Petrus Pomerol Bordeaux	1988	45,000
Le Pin Pomerol Bordeaux	2006	30,000
Château Margaux Margaux 1er Cru Bordeaux	1986	15,500
Château Lafite Rothschild Pauillac 1er Cru Bordeaux	1998	15,000
Chateau Latour Pauillac 1er Cru Bordeaux	2002	12,500
Château Mouton Rothschild Pauillac 1er Cru Bordeaux	1998	12,000
Château Angélys Saint-Emilion 1er Grand Cru Classé B Bordeaux	2004	6,500
C. Lescure Clos de Vougeot Grand Cru Burgundy	2022	4,500
Domaine Michel Noellat Vosne-Romanee 1er Cru 'Les Suchots' Burgundy	2020	4,200
Château Figeac Saint-Emilion 1er Grand Cru Classé B Bordeaux	2004	3,950
Domaine Louis Jadot Gevrey-Chambertin 1er Cru 'Lavaux Saint Jacques' Burgundy	2019	3,400
Dessert Wine		
Château d'Yquem 1er Grand Cru Classé Sauternes	2007	2,900