



預訂菜式

<敬請兩日前預訂>



Pre-order Menu Pre-order 2 Days in Advance

- P01. **和平金錢雞 配本地蜂蜜【選用嘉美雞肝】**  \$95 /2 件 pcs
\$230 /6 件 pcs
Nostalgic Money Chicken (Grilled Pork Belly and Chicken Liver) with Local Honey
- P02. **【蛋素】自家製沖繩水雲素心山水豆腐**  \$148
(Ovo-vegetarian) Deep-fried Egg Soya Tofu with Okinawa Mozuku
- P03. **古法炆斑尾翅【可選花菇枝竹炆 或 花菇涼瓜炆】** Braised Grouper's Tail  \$538
(Choose 1 of the following: Braised with Pork and Mushroom OR Braised with Mushrooms and Bitter Melon)
- P04. **懷舊八寶鴨** Stuffed Duck with Eight Delicacies  \$498
- P05. **京酥蓮子鴨** Stuffed Duck with Lotus Seeds, and Salted Egg Yolk  \$498

燉湯

Double-boiling Soups

- S01. **礦泉水燉雪梨青欖螺頭燉花膠湯** \$78 位 Per Person
2 位起
Min 2 Persons \$488 大盅 Pot
Double-boiling Soup with Fish Maws, Sea Conch, Pear, and Green Olives (Natural Mineral Water)
- S02. **礦泉水燉爵士湯【花膠、海螺頭、蜜瓜】** 一日前預訂 \$488 大盅 Pot
4-6 位用
For 4-6 Persons
Double-boiling Soup with Fish Maws, Conch, and Melon (Natural Mineral Water). Pre-order ONLY.
- S03. **礦泉水燉淮山杞子羊蹄湯** 一日前預訂  \$268 大盅 Pot
4-6 位用
For 4-6 Persons
Double-boiling Soup with Mutton Shank, Goji, and Chinese Yam (Natural Mineral Water). Pre-order ONLY.

羹湯

Thick Soups

- S04. **生拆蟹粉蟹肉羹**  \$368 盅 Pot
4-6 位用
For 4-6 Persons
Thick Soup with Fish Maws, Crabmeat, and Crab Roe
- S05. **瑤柱花膠海皇羹** \$68 位 Per Person
2 位起
Min 2 Pers \$328 盅 Pot
4-6 位用
For 4-6 Persons
Thick Soup with Fish Maws, Dried Scallops, and Assorted Seafood
- S06. **金湯芙蓉帶子蟹肉羹** \$58 位 Per Person
2 位起
Min 2 Pers \$280 盅 Pot
4-6 位用
For 4-6 Persons
Thick Pumpkin Soup with Scallops, Crab Meat and Eggs

全日堂食加一服務費 10% Service Charge for Dine-in

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和平招牌燒味



Hopers' Base Signature Siu Mei

- | | | | |
|-------|---|--|--|
| SM1. | 蜂蜜加拿大瘦叉燒 或 波瀾壯闊肥腩叉 (燻面) 配蜜豆
Award-winning Honey Char Siu (Canadian Lean Pork or Polish Pork Belly) with Sweet Soybeans | | \$128 例牌 Standard |
| SM2. | 蜂蜜加拿大白豚梅頭半肥瘦叉燒 配蜜豆
Award-winning Honey Char Siu (Canadian Pork Shoulder Butt) with Sweet Soybeans | | \$168 例牌 Standard |
| SM3. | 荔枝柴燻新會古井燒鵝
Lychee Wood Smoked Goose in Xinhui Gujing Style | \$215 下庄 Lower Quarter
\$175 上庄 Upper Quarter | \$648 壹隻 Whole
\$348 半隻 Half |
| SM4. | 醬燒脆卜卜小乳豬
【壹隻必須預訂·半隻/例牌星期五、六、日及公眾假期晚市限量供應】
Suckling Pig
(Whole Suckling Pig Pre-order ONLY. Half/ Standard Suckling Pig are Available on Fri, Sat, Sun & Public Holidays Dinner Section) | | \$888 壹隻 Whole
\$450 半隻 Half
\$298 例牌 Standard |
| SM5. | 荷蘭肥的燒腩肉
Boneless Crunchy Roasted Dutch Pork Belly | | \$128 例牌 Standard |
| SM6. | 南乳吊燒雞【每日下午 5:30 後開始供應】
Roasted Chicken with Red-fermented Bean Curd Paste (Available after 5:30pm Daily) | | \$250 壹隻 Whole
\$138 半隻 Half |
| SM7. | 頭抽醬油雞
Fine Soy Sauce Chicken | | \$238 壹隻 Whole
\$130 半隻 Half |
| SM8. | 貴妃雞
Poached Chicken | | \$238 壹隻 Whole
\$130 半隻 Half |
| SM9. | 麻辣口水雞 🌶️
Sichuan Spicy Chicken | | \$228 壹隻 Whole
\$125 半隻 Half |
| SM10. | 紅燒乳鴿【逢星期五、六及日下午 5:30 後開始供應】 
Roasted Baby Pigeon (Available after 5:30pm on Fri, Sat & Sun) | | \$58 壹隻 One
\$98 兩隻 Two |
| SM11. | 和平燒味拼盤
蜂蜜加拿大瘦叉燒 / 波瀾壯闊肥腩叉 (燻面)、荷蘭肥的燒腩肉、
貴妃雞 / 醬油雞、香醋小木耳、麻香海蜇
Hopers' Base Siu Mei Combo
Char Siu (Canadian Lean Pork or Polish Pork Belly), Boneless Crunchy Roasted Dutch Pork Belly, Poached Chicken or Soy Sauce Chicken, Black Fungi with Vinegar and Chilled Jellyfish with Sesame Oil. | | \$360 大 Large
\$260 小 Small |
| SM12. | 自選燒味雙拼 
蜂蜜加拿大瘦叉燒 / 波瀾壯闊肥腩叉 (燻面)、荷蘭肥的燒腩肉、
白水燻蹄、貴妃雞 / 醬油雞
Dual Siu Mei (choose 2)
Char Siu (Canadian Lean Pork or Polish Pork Belly), Boneless Crunchy Roasted Dutch Pork Belly, Chilled Pork Knuckle, Poached Chicken or Soy Sauce Chicken. | | \$168 |

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和平廚師推介

Chef's Recommendations



- CR1. 新會陳皮冰梅炸北海道 3.6 牛乳 (8 件)  \$118
Deep-fried Hokkaido Specially Select 3.6 Milk, Coconut Milk with Chenpi and Plum (8 pcs)
- CR2. 新會陳皮冰梅骨  \$148
Sautéed Pork Ribs with Chenpi and Plum
- CR3. 宮保蝦球 (8 隻)   \$198
Kung Pao Shrimps (8pcs)
- CR4. 清湯黃豆金磚牛腩煲 \$198
Braised Beef Brisket in Clear Broth, served in Clay Pot
- CR5. 黑椒冰梅鐵棍淮山炒金蠔 (6 隻) \$188
Stir-Fried Dried Oysters, Yam, Plum, and Black Pepper (6pcs)
- CR6. 豬油渣薑蔥魚雲煲  \$148
Pork Lard, Fish Head with Ginger and Scallions, served in Clay Pot
- CR7. 招牌菠蘿船咕嚕肉  \$185
Sautéed Sweet and Sour Pork served in Fresh Pineapple Bowl
- CR8. 蔥香蝦頭油上湯鳳尾蝦 (8 隻) 配伊麵 或 煎米粉 \$235
Sautéed Prawns (8 pcs), with E-fu Noodle or Pan-fried Rice Vermicelli
- CR9. 煎釀順德手工鯪魚  \$218
Pan-fried Stuffed Dace
- CR10. 好順得你嘅順德煎蠔餅 (8 件)  \$155
Oyster Omelet (8pcs)
- CR11. 懷舊琵琶豆腐 (8 件)  \$148
Pan-fried Tofu and Fish Mixtures (8pcs)
- CR12. 百花炸釀脆蟹鉗 (2 隻起計)  \$48/隻 pcs
Deep-fried Crab Claw Stuffed with Shrimp Paste (min. 2 pcs)
- CR13. 生啫蝦乾唐生菜膽 \$148
Sautéed Chinese Lettuce, Dried Shrimp with Shrimp Paste served in Clay Pot

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開胃小食



Appetizers

- | | | |
|------|---|-------------------------------|
| A1. | 手拆蟹粉小籠包 <small>2隻起</small>  | \$22 /隻 pc
\$118 /6隻 6 pcs |
| A2. | 手工純魚肉燒賣 <small>(4粒)</small>  | \$48 |
| A3. | 和平口水雞  | \$68 例牌 Standard |
| A4. | 滷水豬腳仔  | \$88 |
| A5. | 滷水掌翼  | \$78 |
| A6. | 白水燻蹄  | \$78 |
| A7. | 海蜇 (麻香/日式胡麻醬)  | \$78 |
| A8. | 香醋小木耳 | \$42 |
| A9. | 手拍青瓜 | \$52 |
| A10. | 金沙脆魚皮 | \$90 |
| A11. | 蜆蚶鮫魚球 <small>(4粒)</small> | \$62 |
| A12. | 【素】七味黃金豆腐粒  | \$58 |
| A13. | 【素】檸檬酸薑  | \$30 |
| A14. | 【素】松花溏心皮蛋 配子薑  | \$22 壹隻 Pc |
| A15. | 鵝頭 | \$40 兩隻 2Pcs |

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海鮮 Seafood



- SF1. 黃豆醬枝竹麵筋炆斑頭腩煲
Braised Grouper, Bean Curd, and Wheat Gluten with Soybean Sauce served in Clay Pot \$220
- SF2. 油泡碧玉美果帶子
Sautéed Scallops, Vegetables and Cashews \$195
- SF3. 菠蘿咕嚕魚塊【紐西蘭青衣魚塊】(8塊)
Sautéed Sweet and Sour New Zealand Ling Fish with Fresh Pineapple (8pcs) \$155
- SF4. 粟米魚塊【紐西蘭青衣魚塊】(10塊) **NEW**
Deep Fried New Zealand Ling Fish Fillets with Sweet Corn Sauce (10pcs) \$168
- SF5. 意大利黑松露醬帶子炒走地雞蛋
Stir-fried Scallops and Scrambled Free-range Eggs with Italian Black Truffle Sauce \$138
- SF6. 走地雞蛋炒蝦仁
Stir-fried Shrimps with Scrambled Free-range Eggs \$128

豬肉 Pork

- P1. 台灣櫻花蝦蒸肉餅
Steamed Pork Patty with Taiwanese Sergestid Shrimps \$130
- P2. 鹹蛋蒸肉餅
Steamed Pork Patty with Salted Egg \$103
- P3. 菜脯肉鬆煎蛋角
Pan-fried Omelet with Minced Pork and Preserved Turnip \$95

牛肉 Beef

- B1. 蜜汁薯仔炒牛肉
Stir-fried Beef and Potato with Sweet Soy Sauce \$138
- B2. X.O.醬野菌炒牛肉
Stir-fried Beef and Mushroom with X.O. Sauce \$138
- B3. 菜心炒牛肉
Stir-fried Beef and Choy Sum \$125

雞肉 Chicken

- C1. 栗子炆雞煲 **NEW**
Braised Chicken with Chestnuts, served in Clay Pot \$130
- C2. 西檸雞球
Deep-fried Chicken with Lemon Sauce \$130
- C3. 乾蔥豆豉雞煲
Sautéed Chicken and Shallot with Black Bean Sauce \$130



蔬菜 Vegetables



- V1. **豬油渣炒菜心** NEW \$118
Stir-fried Choy Sum with Pork Lard
- V2. **乾煸肉碎四季豆** \$128
Sautéed Minced Pork, String Beans
- V3. **海味雜菜煲** \$108
Dried Seafood and Vegetables served in Clay Pot
- V4. **鮮茄雜菌濃湯浸時蔬** \$100
Seasonal Vegetables, Tomato and Mushroom in Broth
- V5. **清炒/上湯時蔬 配台灣櫻花蝦** \$110
Seasonal Vegetables with Taiwanese Sergestid Shrimps (Stir-fried / in Broth)
- V6. **時令蔬菜**(薑炒、蒜蓉炒、上湯浸、金銀蛋+\$10、椒絲腐乳炒+\$8) \$88
Seasonal Vegetables
(Stir-fried with Ginger/Stir-fried with Garlic/in Broth/
with Salted and Preserved Egg +\$10, with Chili in Fermented Bean Curd Sauce +\$8
蔬菜可選：菜心、白菜、西蘭花、唐生菜
Veggie Selections: Choy Sum/Bok Choy/Broccoli/Chinese Lettuce

素食 無五辛 ✔ Vegetarian (no garlics and onion)

- V7. **【素】南乳溫公齋** ✔ \$118
(Vegetarian) Stewed Assorted Vegetables with Red Fermented Bean Curd
- V8. **【素】香炸素鵝** ✔ \$75
(Vegetarian) Deep-fried Cured Bean Curd
- V9. **【素】鮮銀杏杞子浸菜苗** ✔ NEW \$118
(Vegetarian) Fresh Ginkgo, Wolfberry, and Vegetable Seedling in Broth
- V10. **【素】茄子炆鴛鴦米** ✔ \$95
(Vegetarian) Braised Rice Noodle and Vermicelli with Eggplant
- V11. **【素】栗子菠蘿粒炒飯** ✔ NEW \$128
(Vegetarian) Fried Rice with Diced Pineapple and Chestnuts
- V12. **【素】乾燒伊麵** ✔ \$118
(Vegetarian) Stir-fried E-fu Noodles and Mushrooms with Soy Sauce
- V13. **【素】北菇淮山炒密豆** ✔ NEW \$128
(Vegetarian) Stir-fried Mushrooms, Chinese Yam, and Sugar Snap Peas
- V14. **【素】北菇紅燒豆腐** ✔ \$108
(Vegetarian) Braised Bean Curd with Assorted Mushrooms
- V15. **【素】南瓜豆腐羹** ✔ \$48 位(兩位起)
(Vegetarian) Pumpkin Tofu Soup \$48 Per Person
Minimum 2 Persons

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飯 / 麵 Rice / Noodles



- RN1. **生炒本地臘味糯米飯**  \$188
Fried Glutinous Rice with Local Chinese Cured Meat and Chinese Sausage
- RN2. **蟹粉扒稻庭烏冬**  \$168
Braised Crabmeat, Crab Roe, and Udon
- RN3. **生拆蟹粉薑米炒飯**  \$148
Fried Rice with Crabmeat, Crab Roe, and Ginger
- RN4. **砂窩鵝汁炒飯**  \$198 加大 Large \$148 例牌 Standard
Fried Rice with Goose Sauce, served in Clay Pot
- RN5. **台灣櫻花蝦炒飯** \$145
Fried Rice with Taiwanese Sergestid Shrimps
- RN6. **台灣櫻花蝦頭抽炒麵** \$138
Stir-fried Noodles with Taiwanese Sergestid Shrimps and Fine Soy Sauce
- RN7. **珍珠帶子瑤柱蛋白炒飯**  \$138
Fried Rice with Pearl Scallops, Dried Scallops and Egg White
- RN8. **揚州炒飯** Yangzhou Fried Rice \$118
- RN9. **乾炒牛河** Stir-fried Flat Rice Noodles with Beef \$125
- RN10. **頂級泰國絲苗白飯** Premium Thai Jasmine Steamed Rice \$17 碗 Bowl
- RN11. **淨湯麵 (河粉 / 瀨粉 / 麵)** Flat Rice Noodles, Rice Noodles, Cantonese Yellow-Alkaline Noodles in Broth \$35 碗 Bowl

自家製糖水 Homemade Sweet Soup

- DS1. **(熱) 紅豆沙 (逢週一、二供應)**  \$18 碗 Bowl
(HOT) Red Bean Sweet Soup (Available on Mon & Tue)
- DS2. **(熱) 綠豆沙 (逢週三、四供應)** \$18 碗 Bowl
(HOT) Green Bean Sweet Soup (Available on Wed & Thu)
- DS3. **(熱) 腐竹蛋花薏米 (逢週五、六及日供應)**  \$18 碗 Bowl
(HOT) Bean Curd, Egg, and Barley Sweet Soup (Available on Fri, Sat & Sun)
- DS4. **(熱) 木瓜紅棗蓮子燉桃膠 (預訂)**  \$38 碗 Bowl
(HOT) Double-boiling Sweet Soup with Papaya, Peach Resin, Red Dates, and Lotus Seed (Pre-order ONLY) 6 碗起 Min 6 bowls
- DS5. **(熱/凍) 紫薯小丸子椰汁西米露 (預訂)**  \$32 碗 Bowl
(HOT/ COLD) Purple Sweet Potato Mochi Balls in Coconut Sago Dessert (Pre-order ONLY) 6 碗起 Min 6 bowls
- DS6. **(凍) 楊枝甘露 (預訂)**  \$32 碗 Bowl
(COLD) Mango Pomelo Sago (Pre-order ONLY) 6 碗起 Min 6 bowls

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生日追加



Celebration

好事成雙壽桃 4個起(雙數計)

A Longevity Lotus Seed Bun
(minimum 4 pcs)



\$35 個 Each
大 Large 有蛋黃 with Egg Yolk

三日前預訂
Pre Order 3 days in Advance

★外賣連 Bamboo Steamer Rental for Takeaway

(A) 蒸籠 Bamboo Steamer (適用於 12 個壽桃或以下 For 12 Buns or Below)

(B) 特大蒸籠 Extra Large Bamboo Steamer (適用於 14 個壽桃或以上 For 14 Buns or Above)

\$200 按金 Deposit

\$500 按金 Deposit

香港製德森昌記蒸籠/特大蒸籠兩星期內歸還可退回按金

Made in Hong Kong "Tuck Chong Sum Kee Bamboo Steamer". Refundable Deposit Within Two Weeks.

和平自家爐醬燒脆皮大乳豬 (生料計約7斤)

Home Made Roasted Suckling Pig (Large)



\$1188原隻Whole
兩日前預訂
Pre Order 2 Days in Advance

★原隻外賣可免費包紅紙。外賣切件，會用外賣盒分裝。

如需砌返豬型用 GN 鋼盤裝，需加 \$180 按金 (兩星期內歸還可退回按金)

Free Wrapping Roasted Suckling Pig in Red Paper for Takeaway or Slicing Up the Roasted Suckling Pig and Served in Takeaway Boxes. \$180 Refundable Deposit Within Two Weeks.

和平自家爐醬燒脆卜卜小乳豬 (生料計約4斤半)

Home Made Roasted Suckling Pig (Small)

\$888原隻Whole
兩日前預訂
Pre Order 2 Days in Advance

甜品 Desserts by GOTTHARDBASE

甜品拼盤 (Trio Platter)

Crème Brûlée / Churros / Daily Cake
法式焦糖燉蛋 / 西班牙炸油條 / 是日蛋糕
(可按人頭加件數)



\$138

開瓶費: \$100 每瓶 Corkage fee: \$100 per bottle
切餅費: \$100 每個蛋糕 Cake-cutting fee: \$100 per whole cake

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