

秋冬推介 Winter Menu

個別菜式反應熱烈，每日限量供應，為免向隅，建議預訂！

- F01. 古法扣燜羊腩煲 跟茼蒿 配大孖腐乳  **NEW** \$1,048 大 large (24 件 pcs)
 Old-fashioned Braised Mutton Brisket & Garland Chrysanthemum served in Clay Pot
 加配淮山麵 add-on Yam Noodles +\$35/份；加配茼蒿菜 add-on Veggie +\$35/份 \$598 細 regular (12 件 pcs)
- F02. 雙冬黑草羊肉煲 跟唐生菜 配大孖腐乳  **NEW** \$408
 Braised Mutton, Mushroom, Winter Bamboo Shoots and Chinese Lettuce served in Clay Pot
 加配淮山麵 add-on Yam Noodles +\$35/份；加配唐生菜 add-on Veggie +\$35/份
- F03. 生啫香椒膏本地蝦乾鮑魚 (四隻) 芥蘭煲 **NEW** \$238
 Sautéed Abalones, Chinese Kale, and Chilli Paste
- F04. 薑汁芥蘭炒臘味 Stir-fried Preserved Meat, Chinese Kale and Ginger  \$148
- F05. 荔芋椰香油鴨髀煲 Dried Cured Duck Leg, Taro and Coconut Milk served in Clay Pot \$138
- F06. 生炒本地臘味糯米飯 Fried Glutinous Rice with Local Chinese Cured Meat & Sausages  \$178
 (4-6 人份 4-6 servings)
- F07. 本地鴛鴦腸 (臘腸、鮮鵝腸) 臘肉煲仔飯  **NEW** \$218
 【每日下午 5:30 後開始供應】
 Clay Pot Rice with Local Chinese Pork Sausages Cured Meat & Goose Liver Sausages (Available after 5:30pm Daily)
 (4 人份 4 servings)
- F08. 順德均安農家風味辣椒餅豬爽肉金錢鱔煲仔飯  **NEW** \$218
 【每日下午 5:30 後開始供應】 Clay Pot Rice with Eel, Pork Neck and Shunde Chilli Paste (Available after 5:30pm Daily)
 (4 人份 4 servings)
- F09. 蒜子火腩蘿蔔炆大鱔煲 Braised Eel, Pork Belly, Radish and Garlic served in Clay Pot \$218
- F10. 蟹粉扒豆苗 Braised Snow Pea Leaves, and Crab Meat  \$188
- F11. 蟹粉扒滑豆腐 Braised Crabmeat, Crab Roe, and Tofu **NEW** \$178
- F12. 上湯蒜子台灣櫻花蝦泡豆苗 Taiwanese Sergestid Shrimp, Snow Pea Leaves and Garlic in Broth \$168
- F13. 瑤柱金菇扒豆苗 Stir-fried Snow Pea Leaves, Enoki and Dried Scallops \$168
- F14. 本地蝦乾啫啫芥蘭煲 Stir-fried Local Dried Shrimp and Chinese Kale served in Clay Pot \$148

F06



時令必食 Must Try Item

F09



大廚推介 Chef's Recommendation

堂食加一服務費 10% Service Charge Dine in

更新日期 2025/11/1



人人和平

HOPERS' BASE

八寶海皇冬瓜盅 \$428

Double-boiling Winter Melon Soup with Assorted Seafood

每日限量供應、建議預訂 Limited Availability. Pre-order is Recommended.

限量供應
建議預訂

Limited Availability.
Pre-order is Recommended.



外賣 For Takeaway

- 1) 冬瓜起肉，湯料及湯水分別置於外賣碗，不會原個冬瓜盅上；
Winter Melon, Assorted Seafood and Soup will Be Served in Takeaway Bowls.
- 2) 原個冬瓜盅上，鋼盆/盅盆放底固定，湯料及湯水以外賣碗裝，盅盆按金\$100，一星期內歸還可退按金。
Winter Melon with the Stainless-Steel Holder (\$100 Refundable Deposit). Assorted Seafood and Soup Will Be Served in Takeaway Bowls.

時令大閘蟹 · 蟹粉

期間
限定



紫蘇葉清蒸大閘蟹 四隻起
Steamed Hairy Crabs with Perilla Leaves

\$188/隻_{pc} 【約五兩】_{±187g}

\$288/隻_{pc} 【約六兩】_{±214g}

蟹粉扒豆苗
Braised Snow Pea Leaves, Crabmeat, and Crab Roe

\$188

蟹粉扒滑豆腐
Braised Crabmeat, Crab Roe, and Tofu

\$178

蟹粉扒稻庭烏冬
Braised Crabmeat, Crab Roe, and Inaniwa Udon

\$168

生拆蟹粉薑米炒飯
Fried Rice with Crabmeat, Crab Roe, and Ginger

\$148

生拆蟹粉蟹肉花膠羹 大盅 4位-6位
Thick Soup with Fish Maws, Crabmeat, and Crab Roe

\$368



2025 時令大閘蟹 · 金豬宴

Seasonal Hairy Crabs & Suckling Pig Set Menu (6 persons)



醬燒脆卜卜小乳豬【半隻】
Suckling Pig (half)

紫蘇葉清蒸大閘蟹【約五兩】每位1隻 或 +\$100升級【約六兩】大閘蟹/每位
Steamed Hairy Crabs ±187g With Perilla Leaves (one crab per person) or \$100 per to upgrade a larger crab (214g ±5%)

蜜瓜蕃茄薯蓉蟹肉花膠羹
Thick Soup with Fish Maws, Crabmeat, Honeydew Melon, Tomato, and Potato

招牌百花炸釀蟹鉗
Deep-fried Crab Claws Stuffed with Shrimp Paste

醬皇金腰蝦乾鮫魚鬆小炒皇
Stir-fried Dried Shrimp, Diced Paste, and Cashew Nuts

手拆蟹粉扒豆苗
Bean Sprouts with Crabmeat on top

手拆蟹粉懷舊鴻圖窩伊麵 或 台灣櫻花蝦香辣蟹油炒麵
Braised E-fu Noodles with Crab Meats OR Stir-fried Noodles with Taiwanese Sergestid Shrimps, Crab Chilli Oil

薑茶蘇蓉湯圓
Black Sesame Dumplings, Ginger Tea

散叫
À la carte

紫蘇葉清蒸大閘蟹
Steamed Hairy Crabs with Perilla Leaves

\$188/隻【約五兩】 \$188/pc ±187g

\$288/隻【約六兩】 \$288/pc ±214g

散叫大閘蟹4隻起 · 跟套餐散叫大閘蟹免加一服務費
Steamed Hairy Crabs with Perilla Leaves (min 4pcs)
Inclusive of Service Charge for Extra Crabs
When You Order Set Menu.

包茶位 · 包加一 · 免兩支酒開瓶費
奉送6罐或支裝汽水 / 梳打水

Inclusive of service charge, Chinese tea, 6 bottles/cans of soft drinks or soda water
No Corkage on 2 bottles of wine.

圓枱數量有限 · 食材準備需時
請提早至少兩日預訂

The number of round tables is limited and it takes time to prepare the ingredients.
Please reserve at least 2 days in advance.

古越龍山
Gu Yue Long Shan

八年陳釀紹興花雕酒
Chen Nian Shaoxing Hua Diao 8 Years



\$180/支
bottle 500ml

全包宴 每席6位用 原價 \$3850 Set for 6 Persons. Original Price \$3850.

88折後 \$3388
After 12% OFF



人人和平

HOPERS'BASE

禦寒三寶

Old-fashioned Braised Mutton Combo

套餐

\$618



雙冬黑草羊肉煲 跟唐生菜

Braised Mutton with Mushroom and Winter Bamboo Shoots with Chinese Lettuce

單點 \$388

à la carte

加送淮山麵壹份 單點 \$35/份

Free Yam Noodles

à la carte



生炒本地臘味糯米飯 (例牌)

Fried Glutinous Rice with Local Chinese Cured Meat and Chinese Sausages

單點 \$160

à la carte



蜂蜜加拿大瘦叉燒 (例牌) 或

Char Siu in Honey (Canadian Lean Pork)

OR

波瀾壯闊肥腩叉燒燻面 (例牌)

Char Siu in Honey (Polish Pork Belly)

單點 \$120

à la carte

此套餐全日供應・VIP優惠不適用

Available Mon to Sun・VIP Offer Is Not Applicable

20250101



人人和平 HOPERS' BASE

春夏三寶套餐

Special Combo Set for Spring and Summer

\$488

宗谷元貝
蓮子荷葉飯

【此菜色為套餐限定，不設散叫】

Steamed Rice with Dried Scallop,
Lotus Seeds, Pork in Lotus Leaf

砂窩花膠
雲吞雞湯

【半隻雞·6隻雲吞】

Fish Maws, Wontons and Chicken Soup Served
in Clay Pot

散叫\$248

【例牌叉燒】

蜂蜜加拿大白豚瘦叉燒

或

荷蘭闊嘅肥腩叉

Char Siu (Canadian Lean Pork or
Dutch Pork Belly)

散叫\$120

外賣可連煲仔（按金\$200）·三日內歸還北角店可退回按金
全日供應·堂食與外賣同價·晚市堂食加一服務費·VIP優惠不適用

Takeaway is Available with Clay Pot (Refundable Deposit \$200 If Return Clay Pot within Three Days). VIP Discount Does Not Apply.



人人和平

HOPERS' BASE

古法扣燜羊腩煲 跟茼蒿

Old-fashioned Braised Mutton Brisket and Garland Chrysanthemum

堂食・外賣均可

Perfect for Dine In or Takeaway

外賣可連煲仔，按金二百元，
三日內歸還北角店退回按金。

\$200 Redundable Deposit for Clay Pot Takeaway

【每天限量供應】

【建議提早預訂】

Pre Order Is Recommended

大\$988 24件羊腩pcs

Large

細\$568 12件羊腩pcs

Small



配



大孖腐乳

Tai Ma Preserved Beancurd Sauce

地址：北角堡壘街6-8號A&B地舖

Address: Shop A, 6-8 Fort Street, North Point, Hong Kong

營業時間：上午11:00-下午10:00

Opening Hours: 11:00am-10:00pm

電話Tel：2570 8616 / 2570 8182



人人和平

HOPERS' BASE



台灣金鑽鳳梨

台灣金鑽鳳梨船咕嚕肉 

\$169

台灣金鑽鳳梨咕嚕魚塊 【紐西蘭青衣魚柳】

\$135

時令限定「台灣鳳梨苦瓜煲雞湯」\$338/窩

- 逢星期五、六、日恒常限量供應
- 平日必須提早預訂

