



# 預訂菜式 <收滿兩日前預訂>



Pre-order Menu (Orders to Receive 2 Weeks)

- PO1. 和平金錢雞 配本地蜂蜜【選用嘉美雞肝】(2隻起計)  \$58 / 件 per  
 Weikatek Money Chicken (Golfed Pork Belly and Chicken Liver) with Local Honey (2 per)
- PO2. 【蛋素】自家製沖繩水雲素心山水豆腐  \$168  
 Homemade Fluffy Fresh Egg Soy Tofu with Celery and Miso
- PO3. 古法炆斑尾翅【可選花菇枝竹炆 或 花菇涼瓜炆】  \$568  
 (Choose 1 of the following: 1.炆 with Pork and Mushroom 0.2 炆 with Mushroom and bitter melon)
- PO4. 懷舊八寶鴨  \$528  
 8 Treasures Duck with Mushrooms

## 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  \$488 大盅 per 4-6位用  
 Double-boiling Soup with Fuji Apple, Sea Cucumber, Pear, and Great Wall Shark Fin with Water
- S02. 礦泉水燉爵士湯【花膠、海螺頭、蜜瓜】一日前預訂 \$488 大盅 per 4-6位用  
 Double-boiling Soup with Fish Maw, Sea Cucumber and Melon (Must Order 1 Week Pre-order Only)
- S03. 礦泉水燉南美鮑魚三寶扎雞湯一日前預訂 \$488 大盅 per 4-6位用  
 Double-boiling Soup with South American Abalone, Chicken, Truffle (Tagamanilla) and Black Coriander Seasoning (Pre-order Only)
- S04. 原隻椰皇老雞八頭鮑魚燉湯一日前預訂 \$118 位 per Person 2位起  
 Double-boiling Soup with Coconut Chicken and 8 Heads Abalone (Pre-order Only)

## 羹湯

Thick Soups

- S05. 瑤柱花膠海皇羹 \$68 位 per Person 2位起  \$328 大盅 per 4-6位用  
 Thick Soup with Fish Maw, Great Wall Shark Fin and Assorted Seafood
- S06. 金湯芙蓉帶子蟹肉羹 \$68 位 per Person 2位起  \$298 大盅 per 4-6位用  
 Thick French Soup with Scallop, Crab Meat and Egg
- S07. 西湖牛肉羹  \$58 位 per Person 2位起  \$298 大盅 per 4-6位用  
 Thick Soup with Beef Tendon, Egg White and Coriander

全日營業 加一服務費 10% Service Charge for Dine-in

更新日期 2024/1/8



# 和平廚師推介

Chef's Recommendations



- |       |  |        |
|-------|--|--------|
| CR1.  | 新會陳皮冰梅炸北海道 3.6 牛乳 (4件)   | \$128  |
|       | <small>Deep-fried Hokkaido Specialty (Set of 3.6 Milk, Cheese) with Pommes (Sausages)</small>      |        |
| CR2.  | 新會陳皮冰梅骨  | \$148  |
|       | <small>Stuffed Pork Ribs with Chopped and Pickled</small>  |        |
| CR3.  | 青花椒雙蔥爆炒牛肉         | \$198  |
|       | <small>Stir-fried beef with double green onions and shallots</small>                               |        |
| CR4.  | 黑椒冰梅鐵棍淮山炒金蠔 (6隻)   | \$198  |
|       | <small>Stir-fried Oysters with Black Pepper, Yams, and Iron Stick</small>                          |        |
| CR5.  | 豬油渣薑蔥魚雲煲          | \$155  |
|       | <small>Hot Pot of Fish balls with Shrimp and Shallots in Soybean</small>                           |        |
| CR6.  | 招牌菠蘿船咕嚕肉          | \$188  |
|       | <small>Stuffed Sweet and Sour Pork served in Pineapple</small>                                     |        |
| CR7.  | 蔥香蝦頭油上湯鳳尾蝦 (6隻) 配伊麵 或 煎米粉  | \$248  |
|       | <small>Garlic Prawns served with E-Fu Noodle or Pan-fried Rice Vermicelli</small>                  |        |
| CR8.  | 煎釀順德手工鯪魚          | \$228  |
|       | <small>Pan-fried Stuffed Sole</small>  |        |
| CR9.  | 好順得你嘅順德煎蠔餅 (4件)   | \$168  |
|       | <small>Oyster Pancake</small>  |        |
| CR10. | 懷舊琵琶豆腐 (8件)       | \$155  |
|       | <small>Pan-fried Tofu and Pork Slices</small>  |        |
| CR11. | 百花炸釀脆蟹鉗 (2隻起計)  | \$50/隻 |
|       | <small>Deep-fried Crab Claw Stuffed with Shrimp Paste</small>                                      |        |
| CR12. | 生啫蝦乾唐生菜膽   | \$155  |
|       | <small>Stuffed Prawns with Stir-fried Broccoli with Shrimp Paste</small>                           |        |

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

最新日期 2024/12



# 開胃小食



## Appetizers

- |      |  |                        |
|------|--|------------------------|
| A1.  | 手拆蟹粉小籠包 <small>2隻起</small>  | \$22 / 隻<br>\$118 / 6隻 |
|      | <small>Hand Made Crab Roe Small Dumplings (20 pcs)</small>   |                        |
| A2.  | 手工純魚肉燒賣 (4粒)                | \$48                   |
|      | <small>Hand Made Fish Meat Buns (4 pcs)</small>  |                        |
| A3.  | 和平口水雞                       | \$68 例牌                |
|      | <small>Lu-Chuan Style Chicken</small>  |                        |
| A4.  | 滷水豬腳仔                       | \$88                   |
|      | <small>Braised Pork Knuckles</small>   |                        |
| A5.  | 滷水掌翼                        | \$88                   |
|      | <small>Braised Goose Wings</small>   |                        |
| A6.  | 白水燻蹄                        | \$78                   |
|      | <small>Chilled Pork Knuckle</small>  |                        |
| A7.  | 麻香海蜇                        | \$88                   |
|      | <small>Chilled Jellyfish with Sesame Oil</small>   |                        |
| A8.  | 香醋小木耳  | \$48                   |
|      | <small>Black Vinegar with Fungus</small>   |                        |
| A9.  | 手拍青瓜   | \$55                   |
|      | <small>Crushed Cucumber with Garlic and Vinegar</small>  |                        |
| A10. | 金沙脆魚皮  | \$90                   |
|      | <small>Fried Fish Skin with Sesame Egg Yolk and Butter</small>   |                        |
| A11. | 蜆蚧鮫魚球 (4粒)   | \$68                   |
|      | <small>Deep-Fried Diced Fish Balls with Clams and Scallops</small>   |                        |
| A12. | 【素】七味黃金豆腐粒                 | \$62                   |
|      | <small>Deep-fried Tofu with Sesame Powder</small>  |                        |
| A13. | 【素】檸檬酸薑                   | \$30                   |
|      | <small>Young Cucumber with Lemon and Vinegar</small>   |                        |
| A14. | 【素】松花糖心皮蛋 配子薑             | \$25 連薑汁               |
|      | <small>Soft-boiled Preserved Egg with Young Ginger</small>   |                        |
| A15. | 鵝頭   | \$40 兩隻                |
|      | <small>Braised Goose Head (2 pcs)</small>  |                        |

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

最新日期 2023/11



# 海鮮 Seafood



- SF1. 黃豆醬枝竹麵筋炆斑頭腩煲 \$238  
Braised Groupers, Bean Curd, and Tofu with Fish Maw and Pork Belly
- SF2. 油泡碧玉美果帶子 \$208  
Oiled Prawns with Green Beans and Mushrooms
- SF3. 菠蘿咕嚕魚塊【紐西蘭青衣魚塊】(8塊) \$168  
Pineapple and Fish Sauce Zucchini Long Fish with South Pacific Spices
- SF4. 粟米魚塊【紐西蘭青衣魚塊】(10塊) \$168  
Creamy Corn and Long Fish Fillets with South Pacific Spices
- SF5. 意大利黑松露醬帶子炒走地雞蛋 \$155  
Seafood with Truffle and Fried Single Eggs with Italian Black Truffle Sauce
- SF6. 走地雞蛋炒蝦仁 \$138  
Fried Single Eggs with Shrimp and Fried Egg Yolk Sauce

# 豬肉 Pork

- P1. 台灣櫻花蝦蒸肉餅 \$138  
Ground Pork Patty with Taiwanese Shrimp Paste
- P2. 鹹蛋蒸肉餅 \$118  
Ground Pork Patty with Salted Eggs
- P3. 菜脯肉鬆煎蛋角 \$98  
Fried Pancakes with Meat Filling and Preserved Meat

# 牛肉 Beef

- B1. 蜜汁薯仔炒牛肉 \$148  
Stir-fried Beef and Potatoes with Sweet Soy Sauce
- B2. X.O. 醬野菌炒牛肉 \$155  
Stir-fried Beef and Mushrooms with XO Sauce
- B3. 菜心炒牛肉 \$138  
Stir-fried Beef and Leafy Greens

# 雞肉 Chicken

- C1. 栗子炆雞煲 \$138  
Braised Chicken with Chestnuts and Mushrooms
- C2. 西檸雞球 \$138  
Crispy Fried Chicken with Lemon Sauce
- C3. 乾蔥豆豉雞煲 \$138  
Braised Chicken with Onion and Black Beans

全日堂食加一橫格費 10% Service Charge for Dining

最新日期 2025/1/16

# 蔬菜 Vegetables

- V1. **豬油渣炒菜心**  \$128  
 Stir-Fried Choy Sum with Pork Lard
- V2. **乾煸肉碎四季豆** \$128  
 Sauteed Minced Pork, String Beans
- V3. **海味雜菜煲** \$128  
 Stirred Seafood and Vegetable in Hot Clay Pot
- V4. **鮮茄雜菌濃湯浸時蔬** \$108  
 Mixed Vegetables, Tomato and Mushroom in Soup
- V5. **清炒/上湯時蔬 配台灣櫻花蝦** \$118  
 Mixed Vegetables with Taiwanese Scargold Shrimp (清炒/上湯)
- V6. **時令蔬菜** (薑炒、蒜蓉炒、上湯浸、金銀蛋 + \$10、椒絲腐乳炒 + \$8) \$98  
 Seasonal Vegetables  
 (Stir-fry with Ginger / Stir-fry with Garlic / Broil / with Silver Egg / with Chili / with Fermented Soybean Paste)
- 蔬菜可選：菜心、白菜、西蘭花、唐生菜、芥蘭  
 Vegetable Selection: Choy Sum / Bok Choy / Broccoli / Chinese Lettuce / Chinese Kale

# 素食 無五辛 V Vegetarian (no garlics and onion)

- V7. **【素】南乳溫公齋** V \$138  
 Deep-fried Fried Assorted Vegetables with Soft Fermented Bean Curd
- V8. **【素】香炸素鵝** \$78  
 Deep-fried Fragrant Fried Cauliflower
- V9. **【素】鮮銀杏杞子浸菜苗** V  \$128  
 Deep-fried Fresh Ginkgo, Wolfberry, and Vegetable in Soup
- V10. **【素】茄子炆鴛鴦米** V \$108  
 Deep-fried Braised Rice, Aubergine and Vegetables with Eggplant
- V11. **【素】栗子菠蘿粒炒飯** V  \$128  
 Deep-fried Fried Rice with Diced Pineapple and Chestnuts
- V12. **【素】乾燒伊麵** V  \$118  
 Deep-fried Stir-fried Egg Noodle with Mushroom and Vegetables
- V13. **【素】北菇淮山炒蜜豆** V  \$138  
 Deep-fried Stir-fried Mushrooms, Chinese Yams, and Sugar Snap Peas
- V14. **【素】北菇紅燒豆腐** V \$128  
 Deep-fried Braised Bean Curd with Assorted Mushrooms
- V15. **【素】南瓜豆腐羹** V \$48位(兩位起)  
 Deep-fried Pumpkin in Tofu Soup 2-10 Pcs. \$48/10  
 Minimum 2 Persons

# 全新推出 · 春夏推介

Spring and Summer Selections

- S01. **砂窩花膠雲吞雞湯【3月20日開始供應】**   
Fish Maws, Wontons and Chicken Soup Served in Clay Pot  
Available from 20 Mar \$498  
壹隻 whole  
12 隻雲吞 12 wontons
- S02. **鹹菜魚腐雞湯煮原條沙巴龍躉** \$288  
Sabah Grouper with Fish Bean Curd Puffs, Salted Vegetables, and Chicken Broth
- S03. **勝瓜雲耳杞子炒南非鮮鮑魚片** \$268  
Stir-fried Sliced South African Fresh Abalones, Angled Luffa, Black Fungus, and Goji Berries
- S04. **飄香椰漿脆蝦球 (10 隻)** \$228  
Crispy Prawns (10 pcs) with Coconut Cream
- S05. **柚子蜜荔枝蝦球 (8 隻)** \$198  
Prawns (8pcs) with Lychee, and Pomelo Honey
- S06. **乾燒薯角鳳尾蝦 (8 隻)** \$228  
Braised Prawns (8pcs) with Potato Wedges
- S07. **【蛋素】沖繩水雲紅燒布包豆腐**  \$148  
(Vegetarian) Braised Tofu with Okinawa Mozuku Seaweed
- S08. **金銀蒜帶子蒸勝瓜** \$148  
Steamed Angled Luffa with Scallops, and Garlic
- S09. **欖角肉碎炒涼瓜條** \$138  
Sautéed Minced Pork, Bitter Melon, and Chinese Black Olive
- S10. **黑椒豬手煲** \$168  
Braised Pork Knuckle with Black Pepper Served in Clay Pot
- S11. **荷蘭五花腩炒土豆絲** \$128  
Stir-Fried Dutch Pork Belly with Shredded Potatoes

# 飯 / 麵 Rice / Noodles

- RN1. 宗谷元貝蓮子荷葉飯  \$228  
Steamed Rice with Dried Scallops, Lotus Seeds, and Pork in Lotus Leaf
- RN2. 砂窩鵝汁炒飯  \$178 例牌 Standard  
Fried Rice with Goose Sauce, served in Clay Pot
- RN3. 台灣櫻花蝦炒飯 \$155  
Fried Rice with Taiwanese Sergestid Shrimps
- RN4. 台灣櫻花蝦頭抽炒麵 \$145  
Stir-fried Noodles with Taiwanese Sergestid Shrimps and Fine Soy Sauce
- RN5. 珍珠帶子瑤柱蛋白炒飯  \$155  
Fried Rice with Pearl Scallops, Dried Scallops and Egg White
- RN6. 福建炒飯  \$148  
Fried Rice in Fujianese Style
- RN7. 揚州炒飯 \$130  
Yangzhou Fried Rice
- RN8. 乾炒牛河 \$138  
Stir-fried Flat Rice Noodles with Beef
- RN9. 頂級泰國絲苗白飯 \$18 碗 Bowl  
Premium Thai Jasmine Steamed Rice
- RN10. 淨湯麵 (河粉 / 瀨粉 / 麵) \$38 碗 Bowl  
Flat Rice Noodles, Rice Noodles, Cantonese Yellow-Alkaline Noodles in Broth

# 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  
6 碗起 Min 6 bowls  
(HOT) Double-boiling Sweet Soup with Papaya, Peach Resin, Red Dates, and Lotus Seed (Pre-order ONLY)
- DS5. (凍) 楊枝甘露 (預訂)  \$32 碗 Bowl  
6 碗起 Min 6 bowls  
(COLD) Mango Pomelo Sago (Pre-order ONLY)

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

更新日期 2026/3/6



# 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<br>Award-winning Honey Char Siu (Canadian Lean Pork or Polish Pork Belly) with Sweet Soybeans  |  | \$148 例牌 Standard                                    |
| SM2.  | 蜂蜜加拿大白豚梅頭半肥瘦叉燒 配蜜豆<br>Award-winning Honey Char Siu (Canadian Pork Shoulder Butt) with Sweet Soybeans   |  | \$190 例牌 Standard                                    |
| SM3.  | 荔枝柴燻新會古井燒鵝<br>Lychee Wood Smoked Goose in Xinhui Gujing Style  | \$215 下庄 Lower Quarter<br>\$175 上庄 Upper Quarter | \$648 壹隻 Whole<br>\$348 半隻 Half                      |
| SM4.  | 醬燒脆卜卜小乳豬<br>【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】<br>Suckling Pig<br>(Whole Suckling Pig Pre-order ONLY. Half/ Standard Suckling Pig are Available on Fri, Sat, Sun & Public Holidays Dinner Section)   |  | \$938 壹隻 Whole<br>\$475 半隻 Half<br>\$298 例牌 Standard |
| SM5.  | 荷蘭肥的燒腩肉<br>Boneless Crunchy Roasted Dutch Pork Belly   |  | \$148 例牌 Standard                                    |
| SM6.  | 南乳吊燒雞【每日下午 5:30 後開始供應】<br>Roasted Chicken with Red-fermented Bean Curd Paste (Available after 5:30pm Daily)  |  | \$268 壹隻 Whole<br>\$148 半隻 Half                      |
| SM7.  | 醬油雞<br>Soy Sauce Chicken   |  | \$248 壹隻 Whole<br>\$138 半隻 Half                      |
| SM8.  | 貴妃雞<br>Poached Chicken   |  | \$248 壹隻 Whole<br>\$138 半隻 Half                      |
| SM9.  | 麻辣口水雞 🌶️<br>Sichuan Spicy Chicken  |  | \$228 壹隻 Whole<br>\$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】 <br>Roasted Baby Pigeon (Available after 5:30pm on Fri, Sat & Sun)  |  | \$62 壹隻 One<br>\$105 兩隻 Two                          |
| SM11. | 和平燒味拼盤<br>蜂蜜加拿大瘦叉燒 / 波瀾壯闊肥腩叉 (燻面)、荷蘭肥的燒腩肉、<br>貴妃雞 / 醬油雞、香醋小木耳、麻香海蜇<br>Hopers' Base Siu Mei Combo<br>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.                                     |  | \$398 大 Large<br>\$288 小 Small                       |
| SM12. | 自選燒味雙拼 <br>蜂蜜加拿大瘦叉燒 / 波瀾壯闊肥腩叉 (燻面)、荷蘭肥的燒腩肉、<br>白水燻蹄、貴妃雞 / 醬油雞<br>Dual Siu Mei (choose 2)<br>Char Siu (Canadian Lean Pork or Polish Pork Belly), Boneless Crunchy Roasted Dutch Pork Belly,<br>Chilled Pork Knuckle, Poached Chicken or Soy Sauce Chicken. |  | \$178  |

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

更新日期 2026/4/14



# 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)



\$1288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)

\$938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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