

2026 Happy Mother's Day

春暉滿席【4位】

Set Menu for 4 guests

乜叉都有

【蜂蜜加拿大白豚半肥瘦、瘦叉燒及波瀾壯闊肥腩叉】
Char Siu (Canadian Pork Shoulder Butt, Canadian Lean Pork, and Polish Pork Belly)

百花炸釀脆蟹鉗

Deep-fried Crab Claw Stuffed with Shrimp Paste

美果玉帶子炒蝦仁

Stir-fried Scallops, Shrimps, and Cashew Nuts

紅燒瑤柱蟹肉海皇羹

Thick Soup with Seafood, Dried Scallops, and Crab Meat

翡翠金錢扣八頭南美鮑魚【4件】

Braised South American Abalones (4pcs) with Vegetables

清蒸沙巴龍躉

Steamed Sabah Grouper

宗谷元貝蓮子荷葉飯

Steamed Rice with Dried Scallops, Lotus Seeds, and Pork in Lotus Leaf

紅豆沙配麻蓉湯圓【2粒/位】

Black Sesame Sweet Dumplings (2pcs/per person) in Red Bean Sweet Soup



送【好事成雙壽桃4個】原價\$35/個
A Longevity Lotus Seed Buns with Egg Yolk

外賣價 Takeaways \$1480 /4位

堂食價 Dine-in \$1680 /4位

親恩盈堂【6位或12位】

Set Menu for 6 / 12 guests

荔枝柴燒新會古井燒鵝【6位半隻/12位壹隻】

Lychee Wood Smoked Goose in Xinhui Gujing Style (6 Persons/ Half, 12 Persons/ Whole)

12位套餐可+\$500 升級至醬燒脆下小乳豬(壹隻)
+\$500 for Upgrading to Small Suckling Pig (whole). (12 persons set ONLY).

麥皮台灣鳳梨蝦球伊麵

Braised E-fu Noodles, Prawns, Taiwanese Pineapple and Oats

格蘭焗釀蟹蓋·台灣鳳梨炸北海道脆奶

Stuffed Crab Claws & Deep-fried Taiwanese Pineapple with Hokkaido Milk

紅燒瑤柱蟹肉燴花膠羹

Thick Soup with Fish Maws, Dried Scallops, and Crab Meat

免費升級至爵士湯(兩日前預訂)

FREE Upgrade to "Double-boiling Soup with Fish Maw, Conch, and Melon" - Pre-order 2 Days In Advance

翡翠金錢扣八頭南美鮑魚

Braised South American Abalones with Vegetables

棗皇蒸蝴蝶沙巴龍躉斑

Steamed Butterfly-cut Sabah Grouper with Fungi and Red Dates

6位套餐+\$380 · 12位套餐+\$600升級至老虎斑
6persons Set +\$380, 12persons Set +\$600 for Upgrading to Brown-marbled Grouper

南乳脆皮吊燒雞【6位半隻/12位壹隻】

Roasted Chicken with Red-fermented Bean Curd Paste

芹香魚肚蒜子泡莧菜/時蔬

Fish Maw, Amarnath or Seasonal Vegetables, Garlic, Celery in Broth

砂窩鵝汁炒飯

Fried Rice with Goose Sauce served in Clay Pot

紅豆沙配麻蓉湯圓【2粒/位】

Black Sesame Sweet Dumplings (2pcs/per person) in Red Bean Sweet Soup



送【好事成雙壽桃6/12個】原價\$35/個
A Longevity Lotus Seed Buns with Egg Yolk

外賣價 Takeaways \$3080/6位 \$5880/12位

堂食價 Dine-in \$3380/6位 \$6380/12位

星期一至日午市
星期六及日晚市8pm後

15% off applies to lunch from Mon to Sun & dinner after 8:00 PM on Sat and Sun. Dine-in ONLY

地址：北角堡壘街6-8號A & B地舖

Address: Shop A & B, Fort Street, North Point, HK | Tel: 2570 8616 / 2570 8182

85折

堂食限定優惠15%OFF

VIP唔優惠不適用於此套餐 | 套餐外賣價已包括外賣費
VIP Offer Not Applicable. The Set Takeaway Price Includes Takeaway Fees

人和平 HOPERS' BASE

2026母親節小菜餐牌供應時間：8/5 (五) - 10/5 (日) · VIP卡10/5 (日) 母親節正日不適用
2026 Mother's Day À La Carte Menu Available from 8 May (Fri) - 10 May (Sun). VIP Offer Not applicable on 10 May (Sun) Mother's Day.

1. 醬燒脆卜卜小乳豬 Sukcling Pig  \$298 例牌 standard \$475 半隻 half \$938 壹隻 whole
2. 荔枝柴燻新會古井燒鵝  Lychee Wood smoked Goose in Xinhui Gujing Style \$175 上庄 upper quarter \$215 下庄 lower quarter \$348 半隻 half \$648 壹隻 whole
3. 蜂蜜加拿大白豚瘦叉燒/波瀾壯闊肥腩叉 (燻面) 配蜜豆 Honey Char Siu (Canadian Lean Pork or Polish Pork Belly) with Sweet Soybean \$148 例牌 standard
4. 蜂蜜加拿大白豚梅頭半肥瘦叉燒 配蜜豆  Honey Char Siu (Canadian Pork Shoulder Butt) with Sweet Soybean \$190 例牌 standard
5. 金錢雞 配本地蜂蜜 [選用嘉美雞肝 限量供應, 建議預訂] Nostalgic Money Chicken (Grilled Pork Belly and Chicken Liver) with Local Honey \$58/件 pc (2隻起) min 2 pcs
6. 荷蘭肥的燒腩肉 Crunchy Roasted Dutch Pork Belly \$148 例牌 standard
7. 和平燒味併盤 Hoppers' Base Siu Mei Combo  \$288 小 small \$398 大 large
蜂蜜加拿大白豚瘦叉燒/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
Canadian Lean Pork or Polish Pork Belly, Crunchy Roasted Dutch Pork Belly, Poached Chicken or Soy Sauce Chicken, Black Fungi with Vinegar and Chilled Jellyfish with Sesame Oil
8. 嫩滑醬油雞 / 貴妃雞 Soy Sauce Chicken or Poached Chicken  \$138 半隻 half \$248 壹隻 whole
9. 紅燒乳鴿 Fried Baby Pigeon \$62 隻 pc \$105 / 2隻 pcs
10. 麻香海蜇 \$88 Chilled Jellyfish with Sesame Oil
11. 滷水掌翼 / 豬腳仔 \$88 Braised Goose Wings or Pork Knuckle
12. 手拍青瓜 \$55 Crushed Cucumber with Garlic and Vinegar
13. 松花溏心皮蛋 配子薑 \$25 隻 pc Soft-centered Preserved Egg with Young Ginger
14. 白水燻蹄 \$78 Chilled Pork Knuckles
15. 金沙脆魚皮 \$90 Deep-fried Fish Skin with Salted Egg Yolk and Butter
16. 百花炸釀脆蟹鉗 Deep-fried Crab Claw Stuffed with Shrimp Paste  \$50/隻 pc (2隻起) min 2 pcs
17. 金湯芙蓉帶子蟹肉羹 Thick Pumpkin Soup with Scallops, Crab Meat and Eggs \$68/位 per person (2位起) min 2 persons \$298/窩 Pot (4-6位用 persons)
18. 煎釀順德手工鯪魚 [必須預訂] Pan-fried Stuffed Dace (Pre-order Only) \$228
19. 鹹菜魚腐勝瓜煮龍躉斑 Sabah Grouper Fillet with Fish Bean Curd Puffs, Salted Vegetables, and Angled Luffa  \$288
20. 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  \$238
21. 油泡碧玉美果帶子 Sautéed Scallops, Vegetables and Cashew Nuts \$208
22. 帶子海皇雜菜煲 Scallops, Assorted Seafood, Vegetables served in Clay Pot \$198
23. 蠔皇花菇扣鵝掌煲 Braised Goose Feet and Mushroom with Oyster Sauce, served in Clay Pot \$228
24. 台灣鳳梨炸北海道3.6牛乳 (8件) Deep-fried Fresh Pineapple with Hokkaido Specially Select 3.6 Milk and Coconut Milk \$128
25. 意大利黑松露醬帶子炒走地雞蛋 Stir-fried Scallops and Scrambled Free-range Eggs Italian Black Truffle Sauce \$155
26. 招牌菠蘿船咕嚕肉 Sautéed Sweet and Sour Pork served in Fresh Pineapple Bowl  \$188
27. 鹹菜豬皮蒜子炒五花腩 Stir-fried Pork Skin and Belly with Salted Vegetables and Garlic  \$138
28. X.O. 醬野菌炒牛肉 Stir-fried Beef and Mushroom with X.O. Sauce \$155
29. 台灣櫻花蝦上湯蒜子莧菜 Aramant with Taiwanese Sergestid Shrimps in Broth \$138
30. 本地蝦乾唐生菜膽 Sautéed Chinese Lettuce, Dried Shrimp with Shrimp Paste served in Clay Pot \$155
31. 時令蔬菜  薑炒 | 蒜蓉炒 | 上湯浸 | 金銀蛋 + \$10 | 椒絲腐乳炒 + \$8 \$98
蔬菜可選：菜心、白菜、西蘭花、唐生菜、通菜
Seasonal Vegetables: Stir-fried with Ginger / Garlic / In Broth / with Salted and Preserved Egg + \$10 / Chili in Fermented Bean Curd Sauce + \$8
Veggie Selections: Choy Sum / Bok Choy / Broccoli / Chinese Lettuce / Water Spinach
32. 豬油渣炒菜心 Stir-fried Choy Sum with Pork Lard  \$128
33. 砂窩鵝汁炒飯 Fried Rice with Goose Sauce served in Clay Pot  \$178/例牌 standard
34. 南乳溫公齋【素】  (vegetarian) Stewed Assorted Vegetables with Red-Fermented Bean Curd \$138
35. 北菇紅燒豆腐【素】  (vegetarian) Braised Bean Curd with Assorted Mushrooms \$128
36. 松子蔥花蛋白炒飯【素】  (vegetarian) Fried Rice with Egg White, Spring Onion and Pinenuts \$128
37. 乾燒伊麵【素】  (vegetarian) Stir-fried E-fu Noodles, Mushrooms with Soy Sauce \$118
38. 紅豆沙 配薺蓉湯圓【2粒大】 Black Sesame Sweet Dumplings (2pcs large) in Red Bean Sweet Soup  \$26
(素)  無五辛 Vegetarian (no garlics and onion)