



燒味外賣斬料 Siu Mei for Takeaway

辣

和平燒味拼盤 \$398大L \$288細S

Hoppers' Base Siu Mei Combo

蜂蜜加拿大瘦叉燒 / 波瀾壯闊肥腩叉
Char Siu (Canadian Lean Pork or Polish Pork Belly)

荷蘭肥的燒腩肉
Boneless Crunchy Roasted Dutch Pork Belly

醬油雞 / 貴妃雞
Soy Sauce Chicken or Poached Chicken

香醋小木耳 & 麻香海蜇
Vinegar Black Fungus & Chilled Jellyfish with Sesame Oil



佐酒小食 Snacks

滷水豬腳仔 / 滷水掌翼 \$88
Braised Pork Knuckle / Braised Goose Wing

白水燻蹄 \$78
Chilled Pork Knuckle

麻香海蜇 \$88
Chilled Jellyfish with Sesame Oil

香醋小木耳 \$48
Black Fungus with Vinegar

手拍青瓜 \$55
Crushed Cucumber with Garlic and Vinegar

鵝頭 (兩隻) \$40
Barbecued Goose Head (2pcs)

傳統燒味 Siu Mei

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.
\$268 壹隻 whole \$148 半隻 half

醬油雞 / 貴妃雞 Soy Sauce Chicken / Poached Chicken

特價適用於星期一至日，公眾假期及前夕除外
(Promotional Price does not apply on public holidays)

原價 \$248 壹隻 whole \$138 半隻 half

特價 \$165 壹隻 whole \$100 半隻 half

麻辣口水雞
Sichuan Spicy Chicken

\$228 壹隻 whole \$125 半隻 half

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.

\$62 壹隻 one \$105 兩隻 two

和平招牌燒味

Hoppers' Base Signature Siu Mei

荔枝柴燻新會古井燒鵝

Lychee Wood Smoked Goose in Xinhui Gujing Style

\$648 壹隻 whole \$348 半隻 half

\$215 下庄 lower quarter

\$175 上庄 upper quarter



蜂蜜加拿大半肥瘦叉燒【限量供應】

Award-winning Char Siu in Honey (Canadian Pork Shoulder Butt)

\$358 壹斤 one catty \$198 半斤 half catty

蜂蜜加拿大瘦叉燒

Award-winning Char Siu in Honey (Canadian Lean Pork)

\$235 壹斤 one catty \$135 半斤 half catty



波瀾壯闊肥腩叉 (燻面)

Award-winning Char Siu in Honey (Polish Pork Belly)

\$235 壹斤 one catty \$135 半斤 half catty



荷蘭肥的燒腩肉

Boneless Crunchy Roasted Dutch Pork Belly

\$225 壹斤 one catty \$125 半斤 half catty

外賣叉燒斬料不連蜜豆, 蜜豆\$30/100g

One / Half Catty Char Siu Does Not Include Sweet Soybeans, Sweet Soybeans \$30/100g

預訂燒味 兩日前預訂 Pre Order 2 Days in Advance

和平金錢雞 [選用嘉美雞肝]
Nostalgic Money Chicken (Grilled Pork and Chicken Liver)

\$58 / 件 2 件起 min 2 pcs



醬燒脆皮大乳豬 (生料計約7斤)
Suckling Pig (Large)

\$1288 / 壹隻 whole

醬燒脆卜卜小乳豬 (生料計約4斤半)

Suckling Pig (Small)

\$938 / 壹隻 whole \$475 / 半隻 half \$298 / 例牌 standard

**節日
優惠價**
只限外賣


人人和平
HOPERS' BASE



醬油雞 / 貴妃雞

\$ **188** / 壹隻 \$ **108** / 半隻

原價 \$ **238** / 壹隻 \$ **130** / 半隻



限時優惠

Special Promotion

貴妃雞

Poached Chicken

原價\$238壹隻-\$130半隻

Original Price: \$238-Whole-\$130-Half

醬油雞

Soy Sauce Chicken

原價\$238壹隻-\$130半隻

Original Price: \$238-Whole-\$130-Half

\$155 壹隻^{Whole} **\$95** 半隻^{Half}

供應時段：星期一至日 全日限量供應（公眾假期及前夕除外）

Available Time: Mon - Sun (Except Public Holidays and Holidays' Eves)

優惠只限外賣 · VIP優惠不適用

Takeaway Only | VIP Offers not applicable



20250301

家常飯 三餸一湯 簡樸餐

Set Dinner Takeaways Menu

只限外賣



\$390

包括外賣費

送白飯一大盒 (3-4位用)

With A Box of Jasmine Rice. Takeaways Fee Included. Takeaways ONLY



招牌小菜【自選2款】Choose 2

- A1 馬蹄蒸肉餅
Steamed Pork Patty with Water Chestnut
- A2 乾燒薯角蝦球 (8隻)
Braised Prawns (8pcs) with Potato Wedges
- A3 椒鹽豬扒
Pan-fried Pork Chops with Salt and Pepper
- A4 魚香茄子
Braised Eggplant with Spicy Minced Pork
- A5 菜遠炒牛肉
Stir-fried Beef, Choy Sum with Oyster Sauce
- A6 走地雞蛋炒蝦仁
Scrambled Free-range Eggs with Shrimps
- A7 薑蔥枝竹魚塊
Deep-fried Fish Fillets with Ginger and Scallion
- A8 粟米魚塊 (祝你愉快)
Deep-fried New Zealand Ling Fish Fillets with Sweet Corn Sauce
- A9 粉絲節瓜肉碎
Minced Pork, Hairy Gourd, Mung Bean Vermicelli
- A10 乾煸肉碎四季豆
Sautéed Minced Pork, String Beans
- A11【素】紅燒野菌豆腐
(Vegetarian) Braised Bean Curd with Assorted Mushroom
- A12 清炒 / 蒜蓉炒 / 薑粒炒 / 上湯浸
時蔬可選: 菜心、白菜、西蘭花、唐生菜
Seasonal Vegetables (Stir-fried / with Ginger / with Garlic / in Broth)
Choose One: Choy Sum/ Bok Choy, Broccoli, Chinese Lettuce.

燒味斬料【自選1款】Choose 1

- B1 蜂蜜加拿大白豚瘦叉 (8件)
Canadian Lean Pork Char Siu (8pcs)
- B2 波瀾壯闊肥腩叉 (燻面) (10件)
Polish Pork Belly Char Siu (10pcs)
- B3 醬油雞【半隻】
Soy Sauce Chicken (half)
- B4 貴妃雞【半隻】
Poached Chicken (half)
- B5 荷蘭肥的燒腩肉 (12件)
Roasted Dutch Pork Belly (12pcs)

老火靚湯【自選1款】Choose 1

- C1 是日老火湯
Daily Soup
- C2 瑤柱花膠海皇羹 +\$88
-\$88 Upgrade to
Thick Soup with Fish Maws, Dried Scallops, and Assorted Seafood
- C3 或 走湯轉汽水 4罐
4 Cans of Soft Drinks