



HOPEWELL INN

合和軒

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廣東菜歷史源遠流長，文化底蘊深厚，被譽為中國四大菜系之一。
合和軒廚藝團隊以「不時不食」概念為基礎，順應廿四節氣，
嚴選時令優質食材入饌，並提供一系列進補養生、營養均衡的時尚當代美饌，
將傳統粵菜重新定義為富創意的招牌點心及菜式，
力求為賓客帶來煥然一新的餐饗體驗。

Cantonese cuisine boasts a rich history and deep-rooted culture, earning its acclaim as one of four greatest Chinese cuisines. At Hopewell Inn, our culinary team embraces the concept of seasonal diet, utilising premium seasonal ingredients that align with the 24 solar terms to nurture the body. We redefine traditional Cantonese dishes with a contemporary twist, elevating signature dim sum and delicacies while striving to provide our guests with a refreshing contemporary dining experience.

廚師推介 CHEF'S RECOMMENDATION

	每位 Per Person
星斑片番茄芫荽魚湯 Double-boiled Garoupa Fillet Soup, Tomato, Coriander	228
	每位 Per Person
浮萍菊花豆腐湯百合淮山 Boiled Soup, Chrysanthemum Bean Curd, Lily Bulb, Chinese Yam	148
	每位 Per Person
川汁藜麥炆和牛面頰 Braised Wagyu Beef Cheek, Quinoa, Sichuan Spicy Sauce	258
	每件 Per Piece
蟹肉牛油果焗釀蟹蓋 Baked Crab Shell, Crab Meat, Avocado	248
荷香豆酥蒸斑柳 Steamed Coral Garoupa Fillet, Savoury Crispy Bean, Lotus Leaf	348
菌皇X.O.醬蘿蔔糕蝦球煲 Braised Prawns, Turnip Pudding, Homemade Vegetarian X.O. Sauce	288
香煎金蠔鬆生菜盞 Pan-fried Diced Golden Dried Oyster, Yam Bean, Mushroom, Carrot, Lettuce	248
濃蝦湯蝦球野菌炆珍珠米 Braised Japanese Pearl Rice, Prawns, Assorted Mushrooms, Shrimp Bisque	268

如有任何特別要求、食物過敏或食物不耐症，請於點菜時通知餐廳款待員

If you have any special dietary requirement or food-related allergies, please inform your server upon placing your order

以上價目以港幣計算，另收加一服務費 All prices are in HKD and subject to 10% service charge



合和軒精選 Signature Dishes



素食 Vegetarian



香辣 Spicy