

HOPE & SESAME

庙前冰室

VOLUME 16

×





THE WORLD'S 50 BEST BARS

2021	世界50佳酒吧	#94
2023	世界50佳酒吧	#74
2024	世界50佳酒吧	#63
2025	世界50佳酒吧	#29



ASIA'S 50 BEST BARS

2019	亚洲50佳酒吧	#35
2020	亚洲50佳酒吧	#36
2021	亚洲50佳酒吧	#15
2022	亚洲50佳酒吧	#18
2023	亚洲50佳酒吧	#39
2024	亚洲50佳酒吧	#14
2025	亚洲50佳酒吧	#7

2023 — 2025 THE BEST BAR IN MAINLAND CHINA
中国大陆最佳酒吧



2024 — 2025 TATLER BEST ASIA PACIFIC BEST 100 BARS
亚洲百大榜单

2025 TATLER BEST CHINA TOP 20 BARS
中国大陆TOP 20酒吧



2022 — 2025 TOP 500 BARS
全球排名前500酒吧



SPICY NOT SPICY

哈瓦那3年朗姆酒 / 黄查特酒 / 洋甘菊
百香果 / 青柠 / 蛋白

HAVANA CLUB 3 WHITE RUM / YELLOW CHARTREUSE
CHAMOMILE / PASSION FRUIT / LIME / EGG WHITE

¥ 128

ALCOHOL 酒感

3/5

ACIDITY 酸度

3/5

SWEETNESS 甜度

2/5

BITTERNESS 苦度

0/5

CURIOSITY 猎奇感

3/5

庙前冰室 经典鸡尾酒

EARL GREY DARK & STORMY

哈瓦那7年朗姆酒 / 哈瓦那3年朗姆酒
安高天娜苦精 / 伯爵茶 / 姜汁

HAVANA 7 YEARS RUM / HAVANA 3 YEARS RUM
ANGOSTURA BITTERS / EARL GREY TEA / GINGER JUICE

¥ 128

ALCOHOL 酒感

3/5

ACIDITY 酸度

2/5

SWEETNESS 甜度

1/5

BITTERNESS 苦度

5/5

CURIOSITY 猎奇感

1/5

COCONUT OLD FASHIONED

格兰菲迪XS 15年双雪莉桶熟成威士忌 / 芝华士12年
椰子陈年 / 斑斓叶 / 豆蔻 / 椰子水

GLENFIDDICH XS 15YO SINGLE MALT SCOTCH WHISKY / CHIVAS 12 YEARS
COCONUT AGED / PANDAN / CARDAMOM / COCONUT WATER

¥ 138

ALCOHOL 酒感

4/5

ACIDITY 酸度

0/5

SWEETNESS 甜度

2/5

BITTERNESS 苦度

1/5

CURIOSITY 猎奇感

2/5

HOPE & SESAME CLASSIC COCKTAILS

SUPER SOUR NEGRONI

必富达金酒 / 大黄 / 木姜子 / 路萨朵野樱桃
金巴利 / 意教授都灵红味思

BEEFEATER GIN / RHUBARB / LITSEA / MARASCHINO
CAMPARI / DEL PROFESSORE ROSSO

¥ 128

ALCOHOL 酒感

3/5

ACIDITY 酸度

3/5

SWEETNESS 甜度

1/5

BITTERNESS 苦度

3/5

CURIOSITY 猎奇感

2/5



廟前
冰室
HOPE & SESAME

COLLABORATION INTRODUCTION

联名介绍

该酒单的灵感源自全球华人的味觉记忆与粤式风味。我们以酱入酒，精选李锦记经典与创新之作——从奠定风味的旧庄蚝油到引领潮流的冷泡汁等，展开一场风味探索。

我们将每款酱料视作独特的风味密码，经细心解构与重组，创作出层次丰富、“酱”心独运的鸡尾酒，以此诠释与致敬在地风味。

此次合作的缘起，正是50佳餐厅官方酱料合作伙伴李锦记与屡获50佳酒吧殊荣的庙前冰室在风味理念上的不谋而合。130多年来，李锦记跨越山海，把熟悉的味道带到全球餐桌。如今，在庙前冰室即将迎来十周年之际，我们荣幸邀请这位家喻户晓的“厨房好拍档”走入吧台，将其百年调味智慧融入杯中故事。愿我们也能如李锦记一般，经时间沉淀，成为温暖人心的名字。

Inspired by the shared culinary heritage of Chinese communities worldwide and Cantonese cuisine, this menu transforms Lee Kum Kee's classic and innovative sauces—from iconic Oyster Sauce to trendsetting Marinades—into cocktails.

We deconstruct each sauce as a flavor code, reconstructing it into richly layered and masterfully “sauced” drinks that reinterpret local tastes and honor modern mixology.

This collaboration finds its origin in a shared philosophy of flavor between Lee Kum Kee, the official sauce and condiment partner of 50 Best Restaurants, and Hope & Sesame, a multi-time honoree of 50 Best Bars. As Hope & Sesame nears its 10th year, we welcome this time-honored “kitchen partner” behind our bar, learning from its century of wisdom to create cocktails filled with story and soul—hoping to grow, like Lee Kum Kee, into a name that warms the heart and stands the test of time.

APV: LOW TO HIGH
酒感由低到高排序

COCKTAILS GUIDE CONTENTS

鸡尾酒指南



NATIVE MARTINI

本土马天尼

¥128

CITRUS, TEA-SCENTED
MARTINI.

茶香马天尼



KATSUOBOSHI
OLD FASHIONED

木鱼花古典

¥128

UMAMI & CANDY-LIKE.

鲜味与糖果, 较浓烈



RATTEN PEPPER
& COFFEE

藤椒咖啡

¥128

NUMBING FULL BODIED.

椒麻, 口感浓厚



BANANA & SAFFRON

香蕉&藏红花

¥128

SWEET & SMOOTH.

香甜容易入口



SACHA HIGHBALL

沙茶高球

¥128

SAVOURY & CARBONATED.

咸鲜, 带起泡



P&P

泥煤&梨子

¥128

PEATY SOUR.

泥煤酸



CANTO BAMBOO

粤竹

¥128

BALANCED AND EASY.

平衡易入口



NORI SOUR

海苔酸

¥128

MINERAL & FLORAL.

矿物质花香酸甜



SUPER DAIQUIRI

超级大吉利

¥128

ZESTY AND BRIGHT.

酸甜明亮



DPD

豆豉&苦瓜

¥128

BITTER & FLORAL.

回甘花香



CURRY HIGH

咖喱高球

¥128

TROPICAL SPICES

CARBONATED.

热带香料, 带气泡



CHIFA SOUR

吃饭酸

¥128

COMPLEX & EARTHY.

复杂层次酸甜



MISO & APPLE

味噌&苹果

¥128

REFRESHING & SAVOURY.

清爽与咸鲜



ITALO DISCO

意式迪斯科

¥128

BITTER COFFEE WITH

FLORAL SWEETNESS.

花香咖啡



DIRTY

APPLE MARG

青苹果玛格丽特

¥128

SMOKY & REFRESHING.

烟熏清爽酸



GERANIUM & GRAPE

天竺葵&葡萄

¥128

FOREST & TEA.

森林茶香





GARNISH:

李锦记柚香薄荷酸辣冷炮汁

LEE KUM KEE YUZU MINT SAUCE

NATIVE MARTINI

“CITRUS, TEA-SCENTED MARTINI. 茶香马天尼”

本土马天尼

¥128

ALCOHOL 酒感 4/5

ACIDITY 酸度 2/5

SWEETNESS 甜度 1/5

BITTERNESS 苦度 1/5

CURIOSITY 猎奇感 1/5

必富达24金酒
无花果叶

BEEFEATER 24 GIN
LEMON MYRTLE

柠檬香桃木

PHOENIX DANCONG TEA
FIG LEAF

凤凰单枞



中国八大菜系：中餐远不止“酸、甜、咸、辣” Explore Eight Major Cuisines of China

我们常说的“中餐”远不止一种味型，其实是一张丰富的美食地图！它主要由八大菜系组成：川菜麻辣热烈，湘菜鲜辣奔放，鲁菜咸鲜醇厚，苏菜刀工精细，浙菜清新淡雅，闽菜尤重鲜甜，徽菜火功独到。而粤菜，以其对“鲜味”的极致追求和清而不淡的风格，成为影响全球最深远的菜系之一。

Chinese cuisine is composed of eight culinary pillars: Sichuan (fiery and numbing), Hunan (freshly spicy), Shandong (savory and robust), Jiangsu (elegant and delicate), Zhejiang (light and refreshing), Fujian (naturally sweet), Anhui (earthy and slow-cooked), and Cantonese cuisine, celebrated for its ultimate pursuit of "umami" and a delicate yet profound flavor profile, making it one of the most globally influential Chinese culinary styles.



KATSUOBOSHI OLD FASHIONED 木鱼花古典

¥138



“UMAMI & CANDY-LIKE.
鲜味与糖果, 较浓烈”

GARNISH:

李锦记薄盐生抽
LEE KUM KEE SALT REDUCED
LIGHT SOY SAUCE

A photograph of a wooden chopstick holder and a bowl of soy sauce with a piece of bread. The chopstick holder is made of light-colored wood and has the characters '廟前' and '冰室' (Moriya) printed on it, along with 'HOPS & SESAME'. The bowl is dark and contains a dark liquid, likely soy sauce, with a piece of bread floating in it. The background is a textured, light-colored surface.

MICHTER'S BOURBON
酩帝诗波本威士忌

KATSUOBOSHI DISTILLATE
木鱼花

UMEBOSHI
日式咸梅

SAKURA
樱花

ALCOHOL 酒感 4/5

ACIDITY 酸度 1/5

SWEETNESS 甜度 3/5

BITTERNESS 苦度 1/5

CURIOSITY 猎奇感 3/5

RATTEN PEPPER & COFFEE

藤椒咖啡

“ NUMBING FULL BODIED. 椒麻, 口感浓厚 ”

¥128

ALCOHOL 酒感 4/5

ACIDITY 酸度 2/5

SWEETNESS 甜度 2/5

BITTERNESS 苦度 4/5

CURIOSITY 猎奇感 5/5

必富达金酒

猴王47金酒

利莱白

BEEFEATER GIN

MONKEY 47 GIN

LILLET BLANC

蝶豆花

薰衣草

黄油冰博克

BUTTERFLY PEA

LAVENDER

EISBOCK

咖啡

COFFEE

BANANA & SAFFRON

香蕉 & 藏红花

“ SWEET & SMOOTH. 香甜容易入口 ”

¥128

ALCOHOL 酒感 3/5

ACIDITY 酸度 3/5

SWEETNESS 甜度 4/5

BITTERNESS 苦度 2/5

CURIOSITY 猎奇感 2/5

桃乐丝10年

格兰菲迪XS 15年

TORRES 10 YEARS BRANDY

GLENFIDDICH XS 15YO SINGLE MALT SCOTCH WHISKY

CARAMELISED BANANA

APEROL

焦糖香蕉

阿佩罗

藏红花

奶油乳清

海盐

SAFFRON

WHEY

SEA SALT



粤菜之魂：「鲜味」到底是什么？ The Soul of Cantonese Cuisine: What Exactly is "Umami"?

粤菜的“鲜”并非来自简单的调味，而是通过优质食材与巧妙技法“吊”出来的。诞生于1888年的李锦记旧庄蚝油，便是经历时间慢熬的传承，将“鲜味”浓缩成精华，带来醇厚回甘的鲜美底味。这正是粤菜风味的核心密码。

The umami of Cantonese cuisine doesn't come from simple seasoning — it's drawn out from quality ingredients through masterful technique. Born in 1888, Lee Kum Kee's Premium Oyster Sauce is a testament to time. Through slow-simmering, it condenses the essence of umami into a rich, rounded base with a lingering sweet finish. This is the very essence of Cantonese flavor.

SACHA

HIGH

沙茶高球

¥128



“SAVOURY & CARBONATED.

咸鲜, 带起泡”



HAVANA CLUB 3 YEARS RUM
哈瓦那3年朗姆酒

PEANUT BUTTER
花生酱

LEMONGRASS
香茅

MIXED CITRUS JUICE
混合柑橘

LEE KUM KEE SA CHA SAUCE
李锦记沙茶酱

COCONUT WATER
椰子水

CELERY BITTERS
芹菜苦精

ALCOHOL 酒感 3/5

ACIDITY 酸度 2/5

SWEETNESS 甜度 2/5

BITTERNESS 苦度 0/5

CURIOSITY 猎奇感 4/5

NORI SOUR

“ MINERAL & FLORAL. 矿物质花香酸甜 ”

海苔酸

¥128

ALCOHOL 酒感	3/5	海洋绝对伏特加蒸馏液	白梨	柑橘	海盐
ACIDITY 酸度	3/5	白波特酒	鸡蛋花	海苔	
SWEETNESS 甜度	2/5				
BITTERNESS 苦度	0/5	OCEAN ABSOLUTE VODKA DISTILLATE	PLUMERIA	NORI	
CURIOSITY 猎奇感	4/5	WHITE PORT	PEAR	CITRUS	SEA SALT

CURRY HIGH

“ TROPICAL SPICES CARBONATED. 热带香料, 带气泡 ”

咖喱高球

¥128

ALCOHOL 酒感	3/5	奥美佳阿特兹银标	菠萝	咖喱	酸葡萄汁
ACIDITY 酸度	3/5	墨盖伊维达梅斯卡尔	小豆蔻	柠檬叶	
SWEETNESS 甜度	2/5				
BITTERNESS 苦度	1/5	ALTOS TEQUILA			CARDAMOM
CURIOSITY 猎奇感	2/5	DEL MAGUEY MEZCAL			KAFFIR
		PINEAPPLE			VERJUS

ITALO DISCO

“BITTER COFFEE WITH FLORAL SWEETNESS. 花香咖啡”

¥128

ALCOHOL 酒感	3/5	必富达金酒	咖啡	柠檬叶	柑橘
ACIDITY 酸度	2/5	柠檬切罗	玫瑰葡萄	李锦记桂花花雕冷泡汁	
SWEETNESS 甜度	2/5				
BITTERNESS 苦度	3/5	BEEFEATER GIN	COFFEE	KAFFIR	CITRUS
CURIOSITY 猎奇感	3/5	LEMONCELLO	GRAPE	LEE KUM KEE OSMANTHUS SAUCE	

DIRTY APPLE MARG

“SMOKY & REFRESHING. 烟熏清爽酸”

¥128

ALCOHOL 酒感	3/5	墨盖伊维达	罗勒	油柑	麻油橄榄
ACIDITY 酸度	3/5	奥美佳阿特兹银	粉红胡椒	青苹果	
SWEETNESS 甜度	2/5	DEL MAGEUY MEZCAL		EMBLICA	
BITTERNESS 苦度	1/5	TEQUILA ALTOS		FRESH GREEN APPLE	
CURIOSITY 猎奇感	2/5	BASIL		SMOKED OLIVE BRINE	
		PINK PEPPER SYRUP			

青苹果玛格丽特

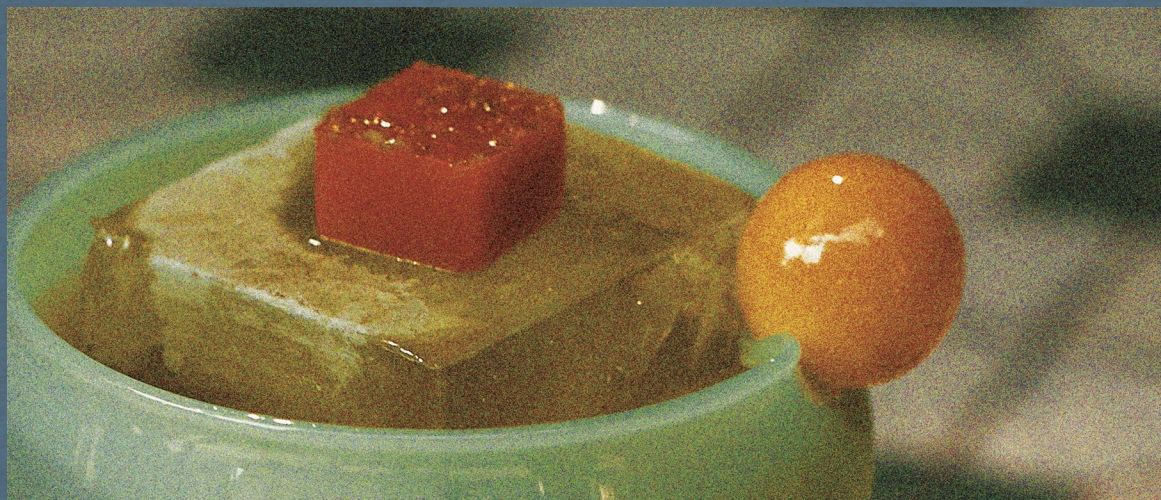
SUPER DAIQUIRI

“ZESTY AND BRIGHT. 酸甜明亮”

超级大吉利

¥128

ALCOHOL 酒感	3/5	哈瓦那3年朗姆酒	马蜂橙	李锦记泰式柠檬椰香冷泡汁
ACIDITY 酸度	4/5	芒果	罗勒	
SWEETNESS 甜度	2/5			
BITTERNESS 苦度	1/5	HAVANA CLUB 3 YEARS		KAFFIR LIME
		MANGO		BASIL
CURIOSITY 猎奇感	1/5	LEE KUM KEE THAI LIME & COCONUT SEASONING		





当“鲜味”遇见鸡尾酒

本次合作的灵感正源于“鲜味”。我们把李锦记的每款酱料视作独特的风味元素，就像在厨房里用它为菜肴提鲜一样，我们将其深邃的“鲜味”与烈酒的醇厚、水果的酸甜、草本的芬芳等融合，为鸡尾酒注入丰富的口感层次与悠长的回味，创造出熟悉又新奇的味觉体验。

When Umami Meets Cocktails

Our collaboration draws direct inspiration from the concept of "umami." We see each Lee Kum Kee sauce as a unique flavor element. Just as it enhances a dish in the kitchen, we blend its umami character with the richness of spirits, the sweetness and sourness of fruits, and the fragrance of herbs. This adds complex layers and a long, satisfying finish to our cocktails—creating a familiar yet entirely new tasting experience.

PISCO
皮斯科

YUBINGSHAO
玉冰烧

LEMON VERBENA
柠檬马鞭草

LEE KUM KEE
SWEET & SOUR SAUCE
李锦记糖醋排骨汁

BEETROOT
红菜头

LIME
青柠

ALCOHOL 酒感 3/5

ACIDITY 酸度 4/5

SWEETNESS 甜度 3/5

BITTERNESS 苦度 1/5

CURIOSITY 猎奇感 2/5

CHIFA

¥128

SOUR

吃饭酸



“COMPLEX & EARTHY.
复杂层次酸甜”



P&P

■ ¥128

泥煤&梨子



“PEATY SOUR.
泥煤酸”

POIRE WILLIAM BRANDY
马塞内茨威廉梨白兰地

PEATED WHISKY
泥煤威士忌

ROOIBOS TEA
南非博士茶

LEE KUM KEE
PREMIUM OYSTER SAUCE
李锦记旧庄蚝油

ICE WINE
冰白葡萄酒

OSMANTHUS
桂花

LEMON
柠檬

ALCOHOL 酒感 3/5

ACIDITY 酸度 3/5

SWEETNESS 甜度 2/5

BITTERNESS 苦度 2/5

CURIOSITY 猎奇感 2/5

FINO SHERRY
雪莉酒

DRY VERMOUTH
干味美思

COINTREAU
君度

SHITAKE MUSHROOM
香菇

CHRYSANTHEMUM
菊花

CITRUS
柑橘

ALCOHOL 酒感 2 / 5

ACIDITY 酸度 2 / 5

SWEETNESS 甜度 1 / 5

BITTERNESS 苦度 1 / 5

CURIOSITY 猎奇感 4 / 5





CANTO BAMBOO

粤竹

▼ ¥128

“BALANCED AND EASY.
平衡易入口”



庙前冰室
HOPE & SESAME

GARNISH:
李锦记蒜蓉豆豉酱
LEE KUM KEE BLACK BEAN
GARLIC SAUCE



DPD

“BITTER & FLORAL. 回甘花香”

豆豉 & 苦瓜

¥128

ALCOHOL 酒感 2/5

ACIDITY 酸度 3/5

SWEETNESS 甜度 2/5

BITTERNESS 苦度 2/5

CURIOSITY 猎奇感 3/5

必富达金酒
菲诺雪莉酒

BEEFEATER GIN

FINO SHERRY

FERMENTED SOY BEAN DISTILLATE

FREE RUN GRAPE JUICE

豆豉蒸馏液
水晶葡萄

苦瓜
菊花

酸葡萄汁

BITTER MELON

CHRYSANTHEMUM

VERJUS

MISO & APPLE

“ REFRESHING & SAVOURY. 清爽与咸鲜 ”

味噌 & 苹果

¥128

ALCOHOL 酒感	0 / 5	希蒂力94	松针	橄榄
ACIDITY 酸度	3 / 5	青苹果	味增	蒜蓉辣椒酊剂
SWEETNESS 甜度	2 / 5			
BITTERNESS 苦度	0 / 5	SEEDLIP 94	PINE	OLIVE BRINE
CURIOSITY 猎奇感	3 / 5	GREEN APPLE	MISO	CHILLI TINCTURE

GERANIUM & GRAPE

“ FOREST & TEA. 森林茶香 ”

天竺葵 & 葡萄

¥128

ALCOHOL 酒感	0 / 5	希蒂力42	水晶葡萄	雪松木
ACIDITY 酸度	3 / 5	玫瑰天竺葵	金凤茶	
SWEETNESS 甜度	2 / 5			
BITTERNESS 苦度	1 / 5	SEEDLIP 42		OOLONG TEA
CURIOSITY 猎奇感	1 / 5	ROSE GERANIUM		CEDAR PINE
		FREE RUN GRAPE JUICE		

MIAOQIAN XIJIE

西

均益路

JUNYI LU

庙前直街

MIAOQIAN ZHIJIE

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李錦記
香港
廣東
潮州

康之夜市

康之夜市

4.8m

李錦記蠔油庄

李錦記
廣福興蟹欄

廣福興蟹欄
大蟹

李錦記
糖果餅乾
洋酒香煙

LEE KUM KEE



李錦記
蠔油香腸
罐頭食品



李錦記
蠔油香腸
罐頭食品