

SOHOFAMA

料理 ✕ 農務

OUR COLLABORATION

SOHOFAMA is a collaboration project between Hong Kong's very own lifestyle brand G.O.D. and LOCOFAMA who aims to promote eating healthy and living happy through food.

As much as it is for G.O.D. to preserve our local culture, SOHOFAMA's creation is to modernize healthy living through serving delicious, chemical-free food, including locally grown and organic ingredients.

OUR FOOD CONCEPT

Historically, Chinese cuisine has always gone hand in hand with wellness, with people eating according to their body types, the seasons, and body conditions, and we want to highlight these seasonal elements in our menu.

In fact, we partner with traditional Chinese doctors to create special seasonal herbal soup menus, designed to suit a range of wellness needs for the urban dweller.

Our dishes are mostly based on familiar dishes from Hong Kong and Chinese regions, with a focus on health through a selection of the best of the best ingredients and absolutely no MSG or chicken powder.

Instead, we use freshly grown produce from our farm in Kam Tin, New Territories and our chicken broth is slow boiled for 10 hours.

In essence, we want to serve wholesome Chinese comfort food which we all feel good about.

素 
Vegetarian

不含麩質 
Gluten-Free
Option Upon Request



湯

soups



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|-----|--|-----|
| 101 | 酸多過辣湯(可轉素)
Hot And Sour Soup (veggie or meat) | 58 |
| 102 | 盅溫雞湯
10hr Slow Boiled Chicken Soup w/ Wonton | 78 |
| 103 | 雞骨草瘦肉豬橫脷湯
排毒養顏，清熱解毒，健脾滋補
Detox Potion
Key ingredients include 'Honey Dates' which helps detoxify the digestive system, 'Ginger Root' which warms the body and stops nausea and 'Abrus Cantoniensis' which treats rheumatism, liver ailments and muscle aches.
This soup recipe is designed to remove metabolic wastes, resolve indigestion and restores energy levels. | 98 |
| 104 | 猴頭菇瘦肉牛蒡淮山栗子湯
增強免疫力，補腎健脾，強骨活血
Immunity Booster
Key medicinal ingredients include 'Heridium erinaceus' and 'Arctium Root' which helps lower blood pressures and detoxifies the liver.
This soup helps revitalize blood circulation and enhances immunity levels. | 108 |

前菜 appetizer



201	醉有機蛋 (半隻)  24hr Drunken Organic Egg (half)	18
202	皮蛋伴有機豆腐   Organic Tofu w/ Preserved Egg in Sweet Soy Sauce	58
203	脆皮素鵝  Beancurd Skin Rolls stuffed w/ Seasonal Vegetables	68
204	怪味雞 Spicy Sesame Chicken w/ Cucumbers and Toasted Peanuts	68
205	麻醬粉皮  Cold Noodle Salad	78
206	醉蝦  24hr Chilled Drunken Fresh Local Prawns	88
207	花雕走雞  Drunken Free Range Chicken From New Territories	128
208	浪慢牛包 (2件) Slow Cook 48hr Natural US Beef Short Rib Pancake Slider (2 pieces)	138

點心 dim sum



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| 301 | 和尚春卷 
Vegetarian Spring Roll | 48 |
| 302 | 有機生煎豬肉包
Traditional Shanghai Pan Fried Pork Buns w/ Organic US Pork | 68 |
| 303 | 南翔有機小籠包
Shanghai Xiao Long Bao w/ Organic US Pork | 68 |
| 304 | 有機鮮肉鍋貼
Pan Fried Pork Dumpling w/ Organic US Pork | 88 |
| 305 | 黑松蟹春卷
Black Truffle Wild Caught Crab Meat Spring Roll | 98 |
| 306 | 有機黑松小籠包
Black Truffle Shanghai Xiao Long Bao w/ Organic US Pork | 128 |

海鮮 seafood



401	本地蝦炒有機蛋 Fried Tiger Prawns w/ Scrambled Organic Eggs	168
402	金e蝦球 Fried Tiger Prawns w/ Salted Egg Yolk	188
403	清酒煮紐西蘭蜆 New Zealand Clams in Sake Broth	188
404	馬拉盞炒紐西蘭蜆 Stir Fried Clams w/ Housemade Chili Sauce	218
405	油泡斑球 Stir-fried Local Garoupa w/ Seasonal Vegetable	248
406	有機味噌炒斑球煲 Local Garaoupa Casserole w/ Sweet Organic Miso Sauce	268
407	全隻蟹旁賽 Fresh Steamed Whole Flower Crab w/ Organic Egg Whites	288
408	SOHO XO炒蠔子 Stir Fried Razor Clams w/ Housemade XO Sauce	298
409	有機蛋花雕蒸蠔子 Fresh Steamed Local Razor Clams w/ Organic Eggs	328
410	炒青蟹糯米飯 Local Caught Mud Crab w/ Sticky Fried Rice	398

肉 meat



501	有機古老肉 Sweet And Sour Organic US Pork	128
502	土匪草牛 Stir-fried Australian Grass Fed Organic Beef w/ Leeks And Chilies	168
503	有機宮保雞丁 Pan Fried Organic US Chicken In Kung Pao Style	188
504	蔥爆有機里脊肉配薄餅 Stir-fried Organic US Pork Belly w/ Chili And Housemade Pancake Wraps	188
505	醬茶鴨 Tea-Smoked Duck w/ Housemade Pickles And Steam Buns	238
506	唔成熟黑毛豬  Organic Spanish Belotta Pluma Pork w/ Garlic Dipping Sauce (served medium rare)	248
507	燒乜春雞(配燒烤汁) Barbecue Sprint Chicken w/ Homemade Sweet Sauce	268

菜 vegetables



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| 601 | 麻婆有機豆腐
Grandma's Organic Ma Po Tofu (Spicy) | 98 |
| 602 | 干扁有機四季豆 
Stir-fried Organic Local Green Beans w/ Organic Minced Pork | 108 |
| 603 | 有機味噌茄子
Organic Local Eggplant And Pork Casserole w/
Sweet Organic Miso Sauce | 118 |
| 604 | 炒本地菜 (配薑汁/ 蒜蓉/ 有機豉油)  
Stir-fried Organic Local Seasonal Vegetables
(Ginger/Garlic/Organic Soy Sauce) | 118 |
| 605 | 黑毛豬奶奶津白
Braised Cabbage In Organic Milk w/ 48-month Iberico Ham | 138 |

飯麵 rice / noodles



701	四川擔擔麵(可轉素) Szechuan Tam Tam Noodles (veggie option available)	68
702	排骨菜飯 US Natural Pork Chop w/ Vegetables Rice	88
703	排骨四川擔擔麵 US Natural Pork Chop Szechuan Tam Tam Noodles	98
704	洋洲炒飯 Spanish Chorizo w/ Organic Fried Rice	138
705	SOHO XO帶子炒飯 Housemade XO Scallops w/ Organic Fried Rice	158
706	干炒有機牛米 Stir-fried Organic Beef w/ Rice Noodle	158
707	有機白飯  Organic Free Trade Cambodian Jasmine Rice	15
708	有機菜飯 Organic Vegetables Rice	18

甜品 desserts

801	椰汁奶凍 Coconut Milk Pudding	40
802	炸湯丸 Deep Fried Glutinous Rice Balls (4 pieces)	60
803	雷沙湯丸 Glutinous Rice Balls w/ Black Sesame Paste (4 pieces)	60
804	朱古力鍋餅 Chocolate Pancake	78

素 vegetarian choice



901	和尚春卷 Vegetarian Spring Roll	48
902	涼拌青瓜 Cold Cucumber w/ Garlic & Light Vinaigrette	58
903	酸多過辣湯 Hot And Sour Soup	58
904	四川擔擔麵 Szechuan Tam Tam Noodles	68
905	脆皮素鵝 Beancurd Skin Rolls Stuffed w/ Seasonal Vegetables	68
906	麻醬粉皮 Cold Noodle Salad	78
907	陳醋木耳 Black Fungus	88
908	勝瓜蕃茄木耳 Black Fungus & Luffa w/ Tomato Casserole	88

素 vegetarian choice



909	六根清淨 Stir-fried Mushrooms & Tofu Skin w/ Luffa	98
910	麻婆有機豆腐 Grandma's Organic Ma Po Tofu (Spicy)	98
911	干扁有機四季豆 Stir-fried Organic Local Green Beans	108
912	有機味噌茄子 Organic Local Eggplant w/ Sweet Organic Miso Sauce	118
913	本地薑炒時菜 Stir-fried Ginger Vegetables	118
914	和尚炒飯 Vegetables Fried Rice	128

soho's classic tasting menu

醉有機蛋

24 Hour Drunken Organic Egg

浪慢牛包

Slow Cook 48hr Natural US Beef Short Rib Pancake Slider

南翔有機小籠包

Shanghai Xiao Long Bao w/ Organic New Zealand Pork

金e蝦球

Stir Fried Tiger Prawns w/ Salted Egg Yolk

有機古老肉

Sweet And Sour Organic US Pork

有機味噌茄子

Organic Local Eggplant And Pork Casserole w/ Sweet Organic Miso Sauce

SOHO XO 帶子炒飯 (辣)

Canadian Scallop Fried Rice w/ A Housemade XO Sauce (Spicy)

雷沙湯丸

Glutinous Rice Balls

椰汁奶凍

Coconut Milk Pudding

\$460/person (Minimum 2 people)

fama's classic tasting menu

醉有機蛋

24 Hour Drunken Organic Egg

皮蛋伴有機豆腐

Organic Tofu w/ Preserved Egg And Sweet Soy Sauce

南翔小籠包

Shanghai Xiao Long Bao w/ Organic New Zealand Pork

有機生煎豬肉包

Traditional Shanghai Pan Fried Pork Buns w/ Organic US Pork

金e蝦球

Stir Fried Tiger Prawns w/ Salted Egg Yolk

全隻蟹旁賽

Wild Caught Steamed Crab w/ Egg Whites

醬茶鴨

Tea Smoked Duck w/ Homemade Pickles And Butter Lettuce Wraps

有機味噌茄子

Organic Local Eggplant And Pork Casserole w/ Sweet Organic Miso Sauce

SOHO XO 帶子炒飯

Canadian Scallop Fried Rice w/ A Homemade XO Sauce

雷沙湯丸

Glutinous Rice Balls

椰汁奶凍

Coconut Milk Pudding

\$480/person (Minimum 4 people)