

紅糖自選外賣自取菜式 - 主餐牌
HUNG TONG TAKEAWAY MENU - À LA CARTE

點心預訂時間：	星期一至日：早上11時至下午2時半
主餐牌預訂時間：	星期一至日：早上11時至下午2時半 晚上6時至9時半

- 免收加一服務費
- 您可於紅糖接待處（7樓）提取外賣
- 如欲預訂或查詢，請聯絡我們：hungtong.khhk@thekerryhotels.com / +852 2252 5279

Order taking period for dim sum menu:	Monday to Sunday: 11 am to 2:30 pm
Order taking period for à la carte menu:	Monday to Sunday: 11 am to 2:30 pm 6 pm to 9:30 pm

- Service charge is exempted
- Takeaway items are available for pick up at Hung Tong Reception (Level 7)
- For orders or enquiries, please contact us at hungtong.khhk@thekerryhotels.com / +852 2252 5279



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前菜 APPETISERS

		港幣 HKD
A1	桂花糖脆鱈球  Grilled Eel Tossed with Osmanthus Honey Sauce	218
A2	香麻海蜇手撕雞  Marinated Shredded Chicken and Jellyfish with Sesame Sauce	148
A3	陳醋黃瓜拌珊瑚海蜇 Marinated Jellyfish with Greenhouse Cucumber in Aged Vinegar	138
A4	滷水豬腳仔  Marinated Baby Pork Trotters	138
A5	蒜泥白玉卷  Sliced Pork Rolls with Cucumber and Garlic, Homemade Spicy Sauce	138
A6	蓬萊素鵝  Deep-fried Bean Curd Sheet Rolls stuffed with Wild Mushrooms	98

如您對任何食物有過敏反應，請向我們的服務員提供有關資料 Please advise our associates if you have any food allergy



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燒味 BARBECUED MEAT

		港幣 HKD
B1	化皮乳豬件  Sliced Suckling Pig	438
B2	潮蓮燒鵝 Roasted Goose	368
B3	楓糖黑豚肉叉燒   Barbecued Premium Pork with Maple Syrup	338
B4	蜂蜜青胡椒燒排骨  Roasted Pork Ribs with Green Pepper and Honey	238
B5	冰燒三層肉   Roasted Pork Belly	228
B6	葱油糯米釀鳳翼 Deep-fried Chicken Wings stuffed with Glutinous Rice and Onion Oil	128

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廚師精選 CHEF'S RECOMMENDATIONS

- | | | 港幣 HKD |
|----|--|--------|
| C1 | 金果青檸明蝦球
Stir-fried Prawns with Mango and Lime | 338 |
| C2 | 酥炸和牛面頰
Deep-fried Wagyu Beef Cheek | 268 |

海鮮 SEAFOOD

- | | | 港幣 HKD |
|----|--|--------|
| S1 | 松露蘭度炒帶子 🍄
Wok-fried Scallops with Truffle and Kale | 428 |
| S2 | X.O. 醬蘆筍炒桂花蚌
Stir-fried Coral Mussels with Asparagus and XO Sauce | 388 |
| S3 | 三杯汁燒鱈魚
Seared Cod with Soy Sauce, Sesame Oil and Rice Wine | 338 |
| S4 | 蒜豉爆炒日本尖椒蝦球
Sautéed Prawns with Japanese Pepper in Garlic and Black Bean Sauce | 338 |

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肉類 MEAT

		港幣 HKD
M1	避風塘醬炒宮崎和牛粒  Stir-fried Diced Miyazaki Wagyu Beef with Homemade Spicy Sauce	888
M2	山椒汁蘆筍穀飼牛 Seared Rib Eye Beef with Asparagus in Sanshō Sauce	408
M3	沖繩涼瓜炒和牛脷  Sautéed Wagyu Beef Tongue with Okinawa Bitter Melon	298
M4	大澳蝦醬骨  Sautéed Pork Ribs with Tai O Shrimp Paste	248
M5	土魷馬蹄吊片蒸肉餅  Steamed Minced Pork with Fresh Squid, Dried Squid and Water Chestnut	228
M6	菠蘿咕嚕肉  Sweet and Sour Pork with Pineapple	218

家禽 POULTRY







		港幣 HKD
P1	十香浸油雞 Poached Chicken with Chinese Spices	(每隻 Whole) 590 (半隻 Half) 298
P2	脆皮醬油燒雞  Crispy Chicken with Soy Sauce	(每隻 Whole) 590 (半隻 Half) 298
P3	花鵬醉鴿 Marinated Baby Pigeon with Hua Diu Wine	每隻 per piece 168

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素菜 VEGETARIAN

- | | | 港幣 HKD |
|----|--|----------------------|
| V1 | 松露野菌素千層  
Braised Wild Mushrooms with Truffle and Fried Bean
Curd Sheet | 238 |
| V2 | 如意吉祥  
Stir-fried Vegetarian Chicken with Assorted
Vegetables | 228 |
| V3 | 野菌萬丈素紅茄  
Braised Fungus, Gingko, Wild Mushrooms and
Em Fungus in a Tomato | 168
每位 per person |

時蔬 SEASONAL VEGETABLES

- | | | 港幣 HKD |
|----|---|--------|
| V4 | 蝦子竹筍紅燒豆腐
Braised Tofu with Shrimp Roe and Bamboo Pith | 238 |
| V5 | 梅菜蝦乾蒸茄子
Steamed Eggplant with Preserved Vegetables and
Dried Shrimp | 208 |

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粉、麵、飯 RICE & NOODLES

		港幣 HKD
R1	蝦醬和牛鬆炒飯 Fried Rice with Minced Wagyu Beef and Shrimp Paste	298
R2	松露南瓜海鮮炒飯  Fried Rice with Seafood, Truffle and Pumpkin	248
R3	瑤柱糙米海鮮炒飯 Fried Brown Rice with Conpoy and Assorted Diced Seafood	248
R4	鮑汁鱒魚雞粒飯 Fried Rice with Diced Chicken and Octopus in Abalone Sauce	248
R5	龍門炒鴛鴦米  Stir-fried Rice Vermicelli with Conpoy and Egg	248
R6	豉椒牛河 Stir-fried Flat Rice Noodles with Beef, Chili and Black Bean Sauce	248

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