





中菜行政總廚余偉經 Chinese Executive Chef Ken Yu

紅糖為香港嘉里酒店旗下粵菜食府,為食客帶來重新演繹的傳統粵菜美饌。紅糖由著名中菜行政總廚余偉經師傅主理,余師傅於2016年加盟酒店開業團隊,擁有超過三十五年的豐富粵菜經驗。余師傳除帶領紅糖廚師團隊外,他亦率領酒店中式宴會部的廚師團隊,為賓客上演一場又一場的精彩盛宴。

余師傅曾於香港及亞洲多間國際知名酒店及餐廳工作,同時亦曾獲頒米芝蓮兩星殊榮,奠定了其國際烹飪舞台的地位。師傅以推陳出新為烹調理念,拋開中菜傳統規範、搜羅世界各地優質食材,為傳統粵菜注入創意烹飪概念。

Hung Tong is the Chinese restaurant of Kerry Hotel, Hong Kong, bringing a creative twist to traditional Cantonese cuisine. Renowned Chef Ken Yu joined the hotel opening team in 2016 as Chinese Executive Chef of Hung Tong. With over 35 years of solid experience in the industry, Chef Ken oversees both the kitchen operation of Hung Tong, as well as the banquet Chinese kitchen operations, which houses the largest ballroom in Hong Kong.

Prior to his current position at the hotel, Chef Ken developed his culinary adventure around Hong Kong and Asia and has held key positions in various prestigious hotels and restaurants, with accolades including a 2-Michelin star recognition. By applying his cooking philosophy of transforming traditional Chinese dishes with best-picked ingredients from all over the world, Chef Ken has redefined traditional Cantonese dishes into creative signature food with passion and flair at Hung Tong.





998

Stir-fried Macao Sole with Wild Mushrooms, Vegetables and Pumpkin

淮揚玉液泡星斑球 🏈



668

Braised Spotted Garoupa Fillet

鱘龍魚子蛋白龍蝦球

668

Steamed Lobster Balls and Egg White topped with Sturgeon Caviar

每位 per person

松露白玉鮮蟹鉗 🐼

638

Steamed Fresh Crab Claw and Winter Melon topped with Truffle

每位 per person

以肉質肥美的菲律賓肉蟹蟹鉗入饌,油泡蟹鉗配足料龍蝦湯底以四小時熬製而成,清甜鮮味。

Sourced from the Philippines, our Black Crab claws are chosen for their succulent flavour and large size. Our chefs use a lobster-based stock to elevate and enhance the flavour of the crab claw.

蝦籽柚皮麒麟鮑片 🦈

638

Braised Sliced South African Abalone and Pomelo Skin with Yunnan Ham, Chinese Mushrooms and Shrimp Roe

扣柚皮乃傳統心機手工菜,製作需時 — 余師傅只取沙田柚柚皮最厚及最鬆軟部份,以自家做法去除苦澀味, 做出鬆軟口感,配合南非鮮鮑魚、雲南火腿、冬菇等,巧手製作蝦籽柚皮麒麟鮑片,口感軟腍又鮮味十足,色香味美俱存。 Requiring skill and technique, this traditional dish is rare in Hong Kong. The rich texture of the pomelo is paired with slices of South African

龍蝦湯西施泡飯 Poached Rice with Seafood in Lobster Soup

488 4位用 for 4 persons

abalone, Yunnan ham and Chinese mushroom.

368

Stir-fried Prawns with Mango and Lime

酥炸和牛面頰 ▮▼

金果青檸明蝦球

328

Deep-fried Wagyu Beef Cheek

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



HT Signature



Wellness





Vegetarian



Contains Pork









Chilled Rose Jelly with Mantis Shrimps

)桂花糖脆鱔球 🖣 Grilled Eel Tossed with Osmanthus Honey Sauce	238
玫瑰花富貴蝦凍 🖚 Chilled Rose Jelly with Mantis Shrimps	188
鵝肝蝦多士 Crispy Shrimp Toasts with Foie Gras	168
川味手撕農圃雞 🖉 Marinated Shredded Local Farm Chicken with Sichuan Sauce	168
冰鎮鮑魚 ② Chilled Marinated Fresh Abalone with Homemade Sauce	168 每隻 per piece
陳醋黃瓜拌珊瑚海蜇 Marinated Jellyfish with Greenhouse Cucumber in Aged Vinegar	158
脆米炸陳皮鯪魚球 Deep-fried Dace Fish Croquettes with Aged Tangerine and Crispy Rice	138
避風塘九肚魚 Stir-fried Bombay Duck in Typhoon Shelter Style	138
滷水豬腳仔 ■■ Marinated Baby Pork Trotters	138
七味椒鹽豆腐 🤛 Deep-fried Crispy Tofu with Spiced Salt	98
蓬萊素鵝 🞾 Deep-fried Bean Curd Sheet Rolls stuffed with Wild Mushrooms	98
本幫爽脆蘿蔔皮 Crispy Turnip Skin with Aged Vinegar in Shanghainese Style	98



HT Signature 紅糖精選





















全隻 whole

🍩 鵝肝醬片皮乳豬件 🦛

458

Sliced Suckling Pig with Foie Gras Pâté

此乃糅合現代原素及傳統風味的菜式,乳豬以傳統方法燒製,再以炸饅頭片和乳豬脆皮夾着厚厚鵝肝醬, 令口感香脆而味道濃郁,完美呈現出新派粵菜中西合璧的精粹。

A modern take on a popular and traditional dish, the suckling pig is roasted and served with a smooth Foie Gras pate, perfectly balancingthe flavour and texture of the pork.

化皮乳豬件 🦛

438

Sliced Suckling Pig

燒味雙拼 🦛

408

Barbecued Meat Duo Combination

可選以下兩款燒味:化皮乳豬件/掛爐黑鬃燒鵝/楓糖黑豚肉叉燒/冰燒三層肉

Choice of two barbecued items from below:

Sliced Suckling Pig / Roasted Chinese Goose / Barbecued Premium Pork with Maple Syrup / Roasted Pork Belly

掛爐黑鬃燒鵝

368

Roasted Chinese Goose

🔞 楓糖黑豚肉叉燒 🖛 📭

338

Barbecued Premium Pork with Maple Syrup

冰燒三層肉 🥙 🖚

228

Roasted Pork Belly

158

糟鹵精切掌翼 Marinated Goose Wing and Web with Rice Wine, Ginger and Shallots



HT Signature 紅糖精選



Wellness



Gluten-Free Dairy-Free



















Double Boiled Young Coconut Soup with Abalone and Fish Maw

湯品以熬足八小時的上湯及新鮮椰皇製成,清潤甜美,

連同南非鮮鮑魚及足料花膠燉至腍身入味,實為滋補的最佳選擇。

The fresh abalone from South Africa and fish maw are double-boiled in superior broth and fresh young coconut water to give a rich depth of flavour to the seafood without the use of Chinese herbs.

每位 per person

松茸珍珠蚌燉鮮角螺 💞



Double Boiled Sea Snail Soup with Matsutake Mushrooms and Pearl Mussels

458

每位 per person

菜膽北菇燉花膠 🍪



Double Boiled Fish Maw Soup with Black Mushrooms and Vegetables

428

每位 per person

是日老火湯 🖛 🥒

Chef's Special Soup of the Day

338

4位用 for 4 persons

川貝海椰皇燉海螺 🦛

Double Boiled Sea Conch Soup with Sea Coconut and Chuan Bei

298

每位 per person

海玉竹燉紅螺頭 🦛

Double Boiled Sea Conch Soup with Polygonatum Root

298

每位 per person

生拆魚雲花膠羹 🏈

Braised Fresh Fish Head Soup with Fish Maw

238

每位 per person

花膠酸辣海鮮羹

Hot-and-Sour Soup with Fish Maw and Assorted Seafood

238

每位 per person

生拆蟹肉粟米羹 🐼



Sweet Corn Soup with Fresh Crab Meat

188

每位 per person



HT Signature 紅糖精選



Gluten-Free



Vegetarian



Contains Pork



Contains Egg 含有雞蛋

Contains Alcohol 含有酒精

ABALONE,

DRIED SEAFOOD
AND BIRD'S NEST

海

味

燕

窩



蝦籽柚皮關東遼參 Braised Sea Cucumber with Pomelo Skin and Shrimp Roe

X	蠔皇日本皇冠吉品鮑(二十頭) Braised Whole Yoshihama Abalone in Supreme Oyster Sauce (20 Heads)	3,788 每位 per person
X	蠔皇日本皇冠吉品鮑(二十五頭) Braised Whole Yoshihama Abalone in Supreme Oyster Sauce (25 Heads)	2,688 每位 per person
X	蠔皇扣南非鮮鮑魚 Braised Fresh South African Abalone in Oyster Sauce	398 每位 per person
X	鮑汁花膠鵝掌 Braised Fish Maw and Goose Web in Abalone Sauce	498 每位 per person
A (**)	五色藜麥煎釀關東遼參 Pan-fried Sea Cucumber stuffed with Quinoa and Minced Pork in Pumpkin and Chicken Soup	438 每位 per person
X	蝦籽柚皮關東遼參 Braised Sea Cucumber with Pomelo Skin and Shrimp Roe	408 每位 per person
	紅燒官燕 ② Braised Bird's Nest in Brown Sauce	788 每位 per person
	金湯蟹肉燴燕窩 Braised Bird's Nest with Crab Meat in Pumpkin Soup	538 每位 per person
	生拆蟹肉桃膠燕窩羹 ② Braised Bird's Nest Thick Soup with Fresh Crab Meat, Peach Resin and Chinese Parsley	538 每位 per person
	雞茸燴燕窩 ② Braised Bird's Nest with Chicken Purée	498 每位 per person
	☑ 此菜式大約需30分鐘預備及烹煮時間 Please allow approximately 30 minutes preparation and cooking time	
	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	
		ÅŢ
	HT Signature Wellness Gluten-Free Dairy-Free Vegetarian Vegan Contains Pork Contains Nuts Contains Nuts <t< td=""><td></td></t<>	



龍蝦 Lobster

· 本地龍蝦 Local Lobster · 澳洲龍蝦 Australian Lobster

上湯焗/芝士牛油焗/蒜蓉開邊蒸/粉絲煲

Baked in Supreme Broth / Baked with Cheese and Butter / Steamed with Garlic / Cooked with Vermicelli in Claypot

蝦 Shrimp

·游水海中蝦 Live Shrimp · 花竹蝦 Kuruma Prawn

白灼/豉油皇煎/蒜蓉開邊蒸

Poached / Pan-fried in Soy Sauce / Steamed with Garlic

請兩日前預訂 Please place the order 2 days in advance

鮮魚 Live Fish

- · 東星斑 Spotted Garoupa · 老虎斑 Tiger Garoupa
- ·蘇鼠斑 Coral Garoupa · 方脷 Macao Sole

貝殼類 Shellfish

·南非孔雀鮑 Green Abalone ·愛爾蘭蟶子皇 Irish Razor Clam · 象拔蚌 Pacific Geoduck 請兩日前預訂 Please place the order 2 days in advance

蟹 Crabs

· 花蟹 Spotted Sea Crab · 肉蟹 Mud Crab

雞油花雕蒸/薑葱燜

Steamed with Hua Diao Wine and Chicken Oil / Braised with Ginger and Spring Onion

敬請提前兩天預訂 Please order two days in advance

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



HT Signature 紅糖精選



Wellness Gluter



Dairy-Free















野国盧旬炒星斑球 Sautéed Garoupa with Wild Mushrooms and Asparagus	000
松露白酒胡椒汁龍蝦球 ፟里 Stir-fried Lobster Fillets with Truffle, White Wine and Pepper Sauce	668
欖菜荷葉鹽焗鱈魚球 Baked Cod Fish and Chinese Olive Pickles with Salt in Lotus Leaf 鱈魚連皮厚切然後略煎,鎖緊肉汁及魚香;再以鮮荷葉加上潮洲欖菜包好,用已炒熱的鹽焗熟。 鹽的鹹味於焗的過程中渗透鱈魚肉之中,形成獨特風味,加上淡淡荷香,令食味更為豐富。 Robust yet delicate in flavour, the cod is wrapped in Lotus leaves and salt baked to keep the succulent flavour of the fish, while Chiu Chow olive pickles bring out the unique taste.	468
雙葱野菌炒鮑片 Sautéed Sliced Abalone with Onions, Spring Onions and Wild Mushrooms	468
羊肚菌百合炒帶子 Wok-fried Scallops with Morels and Lily Bulb	428
X.O.醬蘆筍炒桂花蚌 Stir-fried Coral Mussels with Asparagus and X.O. Sauce	408
怡香茄子鱈魚煲 📻 Braised Cod Fish with Eggplant and Shredded Pork	388
蒜豉爆炒日本尖椒蝦球 Sautéed Prawns with Japanese Pepper in Garlic and Black Bean Sauce	338
水晶大蝦球 Sautéed King Prawns in Crystal Sauce	338 每位 per person
蟹黄白汁炸蟹蓋 Deep-fried Stuffed Crab Shell with Crab Roe and Cream Sauce	268 每位 per person



HT Signature 紅糖精選



野菌蕾筍炒星斑球

Wellness Gluten-Free 健康 不含数質

















668



(INF.)	脆蒜岩鹽燒宮崎和牛粒 Stir-fried Diced Miyazaki Wagyu Beef with Crispy Garlic and Rock Salt		938
	野菌山藥醬爆宮崎和牛粒 Wok-fried Diced Miyazaki Wagyu Beef with Wild Mushrooms and Chinese Yam		938
	愛爾蘭黑啤燴牛肋肉 ፟┩ Braised Beef Ribs, Stout Beer Reduction		388
	沖繩涼瓜炒和牛脷 Sautéed Waygu Beef Tongue with Okinawa Bitter Melon		338
	大澳蝦醬骨 🥌 Sautéed Pork Ribs with Tai O Shrimp Paste		248
	土魷馬蹄吊片蒸肉餅 Steamed Minced Pork with Fresh Squid, Dried Squid and Water Chestnut		248
	菠蘿咕嚕肉 🥌 Sweet and Sour Pork with Pineapple		248
	十香浸油雞 第 Poached Chicken with Chinese Spices	328 半隻 half	638 全隻 whole
	脆皮醬油燒雞 🗽 Crispy Chicken with Soy Sauce	328 半隻 half	638 全隻 whole
	沙薑鮮鮑魚雞煲 Braised Fresh Abalone and Chicken with Sand Ginger in Clay Pot		498
	荷葉籠仔北菇雲腿蒸雞 Steamed Chicken with Yunnan Ham and Chinese Mushrooms in Lotus leaf and B	amboo I	348 Basket
	檸檬煎雞脯 Pan-fried Chicken Fillets with Lemon Sauce		268
	百里香紅燒乳鴿 Roasted Baby Pigeon with Thyme		168 每隻 per piece
	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		



HT Signature 紅糖精選



Wellness Gluten-Free 健康 不含麩質

















素 VEGETARIAN DISHES 菜 AND SEASONAL VEGETABLES

及時



松露野菌素千層 Braised Wild Mushrooms with Truffle and Fried Bean Curd Sheet

松露野菌素千層 ❤️ Braised Wild Mushrooms with Truffle and Fried Bean Curd Sheet	268
羊肚菌竹笙紅燒豆腐 ➤ Braised Tofu with Morels and Bamboo Pith	238
網網千斤 🤛 Braised Gluten Puff Stuffed with Assorted Vegetables and Porcini	228
如意吉祥 🎾 🖉 Stir-fried Vegetarian Chicken with Assorted Vegetables	228
欖菜素雞乾煸四季豆 🞾 Stir-fired Olive Pickles with Vegetarian Chicken and Green Beans	188
蝦乾海味雜菜煲 Assorted Vegetables and Dried Seafood Stewed in Clay Pot	348
桃膠山藥魚湯泡時蔬 Poached Vegetables with Peach Resin and Chinese Yam in Fish Broth	258
大澳蝦乾松板肉蒸茄子 Steamed Eggplant with Matsusaka Meat and Tai-O Dried Shrimp	238
上湯浸時蔬 ② 🖚 Poached Seasonal Vegetables in Supreme Broth	198







llness Glu



















鮑魚鴨汁荷葉飯 Steamed Rice with Abalone and Duck Sauce Wrap in Lotus Leaf	348
魚湯鮮鮑片稻庭麵 Inaniwa Noodles in Fish Broth with Sliced Abalone	338
蝦醬和牛鬆炒飯 Fried Rice with Minced Wagyu Beef and Shrimp Paste	298
瑶柱糙米海鮮炒飯 Fried Brown Rice with Conpoy and Assorted Diced Seafood	268
鮑汁鱆魚雞粒飯 Fried Rice with Diced Chicken and Octopus in Abalone Sauce	268
頭抽乾炒牛肉陳村粉 Stir-fried Rice Noodles with Beef and Premium Soy Sauce	268
薑蔥叉燒撈麵 ◀★★ Tossed Noodles with Barbecued Pork, Ginger and Scallion	268
瑶柱桂花炒米粉 Fried Rice Vermicelli with Conpoy and Eggs	248





























Wellness



















香港九龍紅磡灣紅鸞道38號 香港嘉里酒店7樓

Level 7, Kerry Hotel Hong Kong, 38 Hung Luen Road, Hung Hom Bay, Kowloon, Hong Kong

訂座電話 / Telephone number (852) 2252 5279

電 郵 / E-mail hungtong.khhk@thekerryhotels.com