紅糖

紅糖特級茗茶

HUNG TONG PREMIUM TEA SELECTIONS

	每位 Per Person	Shangri-La Circle Points
龍井 Long Jing	80	160
鐵觀音王 Premium Tie Guan Yin	90	180
武夷大紅袍 Wuyi Da Hong Pao	100	200
2002 年珍藏熟普洱磚 Private Reserve Fermented Ripe Pu-erh	100	200
桐木關金駿眉 Tongmuguan Jinjunmei	110	220

茗茶每位三十二元，特級茗茶按個別價錢收費

Regular Chinese tea is served at HK$32 per person
while premium tea is charged based on individual prices

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香格里拉集團的「自然天成」可持續餐飲計劃強調旗下酒店及度假村均選用當地市場生產及附合道德採購來源之可持續食材，
在菜單中以豌豆標籤 作為辨識，為客人提供更優質的美食。

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HT Signature 紅糖精選 | Gluten-Free 不含麩質 | Vegetarian 素食 | Vegan 純素 | Contains Pork 含有豬肉 | Contains Nuts 含有堅果 | Contains Egg 含有雞蛋 | Contains Alcohol 含有酒精 | Rooted in Nature 自然天成

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紅糖精選套餐

HUNG TONG DELUXE SET MENU

紅糖三小碟
Hung Tong Appetizer Trio
楓糖黑豚肉叉燒
Barbecued Premium Pork with Maple Syrup
金果青檸明蝦球
Stir-fried Prawns with Mango and Lime
陳醋黃瓜拌海蜇頭
Marinated Jellyfish and Greenhouse Cucumber in Aged Vinegar

碧綠海皇羹
Seafood Soup with Dried Scallops and Vegetables

XO 醬蘆筍炒帶子
Stir-fried Scallops with Asparagus and XO Sauce

酥炸和牛面頰
Deep-fried Wagyu Beef Cheek

瑤柱蛋白炒飯
Fried Rice with Dried Scallops and Egg White

楊枝甘露
Chilled Mango and Sago Cream with Pomelo

每位港幣 888 元 (兩位起)
HKD888 per person (minimum for 2 persons)

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紅糖尊尚套餐

HUNG TONG PREMIUM SET MENU

紅糖三小碟

Hung Tong Appetizer Trio

楓糖黑豚肉叉燒

Barbecued Premium Pork with Maple Syrup

金果青檸明蝦球

Stir-fried Prawns with Mango and Lime

桂花糖脆鱔球

Grilled Eel Tossed with Osmanthus Honey Sauce

菜膽北菇燉花膠

Double Boiled Fish Maw Soup with Black Mushrooms and Vegetables

蠔皇六頭湯鮑扣鵝掌

Braised Abalone (6 Heads) with Goose Web in Oyster Sauce

酥炸和牛面頰

Deep-fried Wagyu Beef Cheek

瑤柱竹笙扒時蔬

Braised Seasonal Vegetables with Conpoy and Bamboo Piths

瑤柱糙米海鮮炒飯

Fried Brown Rice with Dried Scallops and Assorted Diced Seafood

蛋白杏仁茶

Sweet Almond Soup with Egg White

每位港幣 1,388 元 (兩位起)

HKD1388 per person (minimum for 2 persons)

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廚師精選

CHEF'S RECOMMENDATION

	港幣 HKD	Shangri-La Circle Points
兩儀炒方腩 Stir-Fried Macao Sole with Wild Mushrooms, Vegetables and Pumpkin	988	2103
滿載而歸 Stir-fried Prawns with Coral Mussels, Scallops and Deep-fried Cod Fish Cake with Shrimp Paste	888	1720
松露白玉鮮蟹鉗 Steamed Fresh Crab Claw and Winter Melon topped with Truffle	688 每位 (per person)	1340
鱘龍魚子蛋白龍蝦球 Steamed Lobster Balls and Egg White topped with Sturgeon Caviar	668 每位 (per person)	1340
蝦籽柚皮麒麟鮑片 Braised Sliced South African Abalone and Pomelo Skin with Yunnan Ham, Chinese Mushrooms and Shrimp Roe	668	1300
龍蝦湯西施泡飯 Poached Rice with Seafood in Lobster Soup	488 4 位用 (for 4 persons)	950
欖菜荷葉鹽焗鱈魚球 Baked Cod Fish and Chinese Olive Pickle with Salt in Lotus Leaves	488	950
金果青檸明蝦球 Stir-fried Prawns with Mango and Lime	388	760
酥炸和牛面頰 Deep-Fried Wagyu Beef Cheek	328	640

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前菜

APPETISERS

	港幣 HKD	Shangri-La Circle Points
桂花糖脆鱔球 Grilled Eel Tossed with Osmanthus Honey Sauce	238	470
川味手撕農圃雞 Marinated Shredded Farm Chicken with Sichuan Sauce	188	370
陳醋黃瓜拌珊瑚海蜇 Marinated Jellyfish with Greenhouse Cucumber in Aged Vinegar	188	370
中筒脆骨卷 Crispy Squid Rolls Stuffed with Pork Ear	168	330
鵝肝醬蝦多士 Crispy Shrimp Toasts with Foie Gras Pâté	168	330
冰鎮鮑魚 Chilled Marinated Fresh Abalone with Homemade Sauce	168 每隻 (per piece)	330
巴馬火腿馬蘭頭 Chilled Parma Ham with Mixed Preserved Vegetable	138	270
滷水豬腳仔 Marinated Baby Pork Trotters	138	270
蓬萊素鵝 Deep-fried Bean Curd Sheet Rolls stuffed with Wild Mushrooms	138	270
七味椒鹽豆腐 Deep-fried Crispy Tofu with Spiced Salt	118	230

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明爐燒味

BARBECUED MEAT

	港幣 HKD	Shangri-La Circle Points
京烤片皮鴨 Roasted Peking Duck	1088 全隻 (Whole)	2110
化皮乳豬件 Sliced Suckling Pig	458	890
燒味雙拼 Barbecued Meat Duo Combination 可選以下兩款燒味: 化皮乳豬件 / 掛爐潮蓮燒鵝 / 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	428	830
掛爐黑鬃燒鵝 Roasted Chinese Goose	368	720
楓糖黑豚肉叉燒 Barbecued Premium Pork with Maple Syrup	358	700
冰燒三層肉 Roasted Pork Belly	248	480

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湯羹

SOUPS

	港幣 HKD	Shangri-La Circle Points
原個椰皇燉花膠鮑魚 Double Boiled Young Coconut Soup with Abalone and Fish Maw	508 每位 (per person)	990
松茸珍珠蚌燉角螺 Double Boiled Sea Whelk Soup with Matsutake Mushrooms and Pearl Mussels	478 每位 (per person)	930
菜膽北菇燉花膠 Double Boiled Fish Maw Soup with Black Mushrooms and Vegetables	458 每位 (per person)	890
是日老火湯 Chef's Special Soup of the Day	368 4 位用 (for 4 persons)	720
洋參石斛燉螺頭 Double Boiled Sea Whelk Soup with American Ginseng and Dendrobium Herb	318 每位 (per person)	620
羊肚菌鮑魚燉竹絲雞 Double Boiled Abalone and Black-boned Chicken with Morels	318 每位 (per person)	620
花膠酸辣海鮮羹 Hot-and-Sour Soup with Fish Maw and Assorted Seafood	258 每位 (per person)	500
生拆蟹肉粟米羹 Sweet Corn Soup with Fresh Crab Meat	208 每位 (per person)	410

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鮑魚、花膠、遼參

ABALONE, FISH MAW, SEA CUCUMBER

	港幣 HKD	Shangri-La Circle Points
蠔皇日本皇冠吉品鮑 (二十頭) Braised Whole Yoshihama Abalone in Supreme Oyster Sauce (20 Heads)	4,888 每位 (per person)	9470
蠔皇日本皇冠吉品鮑 (二十五頭) Braised Whole Yoshihama Abalone in Supreme Oyster Sauce (25 Heads)	3,288 每位 (per person)	6370
鮑汁花膠鵝掌 Braised Fish Maw and Goose Web in Abalone Sauce	498 每位 (per person)	970
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)	850
蠔皇南非鮮鮑 Braised Fresh South African Abalone in Oyster Sauce	418 每位 (per person)	810
蝦籽柚皮關東遼參 Braised Sea Cucumber with Pomelo Skin and Shrimp Roe	408 每位 (per person)	790

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燕窩

BIRD'S NEST

	港幣 HKD	Shangri-La Circle Points
紅燒官燕 Braised Bird's Nest in Brown Sauce	788 每位 (per person)	1530
金湯蟹肉燴燕窩 Braised Bird's Nest with Crab Meat in Pumpkin Soup	558 每位 (per person)	1080
生拆蟹肉桃膠燕窩羹 Braised Bird's Nest Thick Soup with Fresh Crab Meat, Peach Resin and Chinese Parsley	558 每位 (per person)	1080
雞茸燴燕窩 Braised Bird's Nest with Chicken Purée	518 每位 (per person)	1010

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新鮮海鮮

FRESH SEAFOOD

新鮮海鮮均為時價 **港幣 HKD**

All Fresh Seafood at Market Price

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/ 避風塘

Poached / Pan-fried in Soy Sauce / Steamed with Garlic/ Deep-fried with Crushed Garlic and chill

(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 / 紅瓜子斑 Red Garoupa / 老鼠斑 Pacific Garoupa

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 Crab

花蟹 Spotted Sea Crab / 肉蟹 Mud Crab

雞油花雕蒸 / 薑蔥燜

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

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

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海鮮

SEAFOOD

	港幣 HKD	Shangri-La Circle Points
松露白酒胡椒汁龍蝦球 Stir-fried Lobster Fillets with Truffle, White Wine and Pepper Sauce	708	1380
野菌蘆筍炒老虎斑球 Sautéed Tiger Garoupa with Wild Mushrooms and Asparagus	688	1340
淮揚玉液泡老虎斑球 Braised Tiger Garoupa Fillet with Chicken Broth	688	1340
雙蔥野菌炒鮑片 Sautéed Sliced Abalone with Onions, Spring Onions and Wild Mushrooms	488	950
柚子汁脆鱈魚 Crispy Cod with Pomelo Sauce	488	950
羊肚菌百合炒帶子 Wok-fried Scallops with Morels and Lily Bulb	448	870
X.O.醬蘆筍炒桂花蚌 Stir-fried Coral Mussels with Asparagus and X.O. Sauce	428	830
九層塔三杯鱈魚煲 Seared Cod with Soy Sauce, Sesame Oil and Rice Wine	388	760
蟹肉炒桂花瑤柱 Stir-Fried Crab Meat with Eggs and Conpoy	388	760
宮保蝦球 Wok-fried Prawns in Kuo Pao Style	388	760
蟹黃白汁炸蟹蓋 Deep-fried Stuffed Crab Shell with Crab Roe and Cream Sauce	288 每位 (per person)	560

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肉類

MEAT

	港幣 HKD	Shangri-La Circle Points
脆蒜岩鹽燒宮崎和牛粒 Stir-fried Diced Miyazaki Wagyu Beef with Crispy Garlic and Rock Salt	968	1880
避風塘醬美國牛肉粒 Stir-fried Diced USDA Beef with Crispy Garlic and Spicy Sauce	638	1240
愛爾蘭黑啤燴牛肋肉 Braised Beef Ribs with Stout Beer Reduction	408	790
孜然羊架 Roasted Lamb Chop with Cumin	388	760
蓮芹野菌蒜香肉 Sautéed pork, celery, lotus root and wild mushrooms with garlic	268	520
土魷馬蹄吊片蒸肉餅 Steamed Minced Pork with Fresh Squid, Dried Squid and Water Chestnut	268	520
菠蘿咕嚕肉 Sweet and Sour Pork with Pineapple	268	520

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家禽

POULTRY

	港幣 HKD	Shangri-La Circle Points
瑤柱貴妃鬍鬚雞 Poached Chicken with Conpoy and Formosa Chicken	每隻(Whole) 888 半隻(Half) 450	1720 880
脆皮醬油燒雞 Crispy Chicken with Soy Sauce	每隻(Whole) 638 半隻(Half) 328	1240 640
沙薑鮮鮑魚雞煲 Braised Fresh Abalone and Chicken with Sand Ginger in Clay Pot	528	1030
燒雲腿炒鴿甫 Stir-Fried Yunnan Ham and Baby Pigeon	438	850
柚子汁煎雞脯 Pan-fried Chicken Fillet with Pomelo Sauce	288	560
百里香紅燒乳鴿 Roasted Baby Pigeon with Thyme	168 每隻 (per piece)	330

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素菜及時蔬

VEGETARIAN DISHES AND SEASONAL VEGETABLES

	港幣 HKD	Shangri-La Circle Points
蝦乾海味雜菜煲 Assorted Vegetables and Dried Seafood Stewed in Clay Pot	368	720
如意吉祥 Stir-fried Vegetarian Chicken with Assorted Vegetables	228	450
松露野菌素千層 Braised Wild Mushrooms with Truffle and Fried Bean Curd Sheet	288	560
濃雞湯鮮茄雲耳百合泡時蔬 Poached Seasonal Vegetables with Tomato, Black Fungus, And Lily Bulbs	288	560
豉蒜炒沖繩涼瓜 Stir-fried Okinawa Bitter Melon with Fermented Black Beans and Garlic	268	520
桃膠山藥魚湯泡時蔬 Poached Vegetables with Peach Resin and Chinese Yam in Fish Broth	268	520
羊肚菌竹笙紅燒豆腐 Braised Tofu with Morels and Bamboo Pith	268	520
大澳蝦乾松板肉蒸茄子 Steamed Eggplant with Matsusaka Meat and Tai-O Dried Shrimp	248	480
上湯浸時蔬 Poached Seasonal Vegetables in Supreme Broth	218	430

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飯及麵

RICE & NOODLES

	港幣 HKD	Shangri-La Circle Points
鮑魚福建炒飯 Fu Jian Fried Rice with Abalone	438	850
魚湯鮮鮑片稻庭麵 Inaniwa Noodles in Fish Broth with Sliced Abalone	368	720
鮑汁帶子雞粒炆飯 Braised Rice with Diced Chicken and Scallop in Abalone Sauce	328	640
蝦醬和牛鬆炒飯 Fried Rice with Minced Wagyu Beef and Shrimp Paste	328	640
魚香茄子炆米 Braised Rice Vermicelli with Eggplant & Salted Fish	288	560
頭抽乾炒牛肉河粉 Stir-fried Rice Flat Noodles with Beef and Premium Soy Sauce	288	560

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甜品

DESSERT

	港幣 HKD	Shangri-La Circle Points
冰花燉燕窩 Double Boiled Bird's Nest with Rock Sugar	428 每位 (per person)	830
杏汁燉燕窩 Double Boiled Bird's Nest in Almond Cream	428 每位 (per person)	830
紅糖甜品拼盤 Hung Tong Dessert Trio 琥珀核桃酥、奶黃小柑桔、楊枝甘露 Baked Walnut Puff stuffed with Lotus Seed Paste and Chocolate Steamed Citrus Dumplings stuffed with Egg Custard Chilled Mango and Sago Cream Soup	128 每位 (per person)	210
青蘋果菊花凍 Green Apple Jelly with Chrysanthemum	88 每位 (per person)	180
桂花椰汁糕 (三件) Chilled Osmanthus Pudding with Coconut Milk (3 Pieces)	88	180
琥珀核桃酥 (三件) Baked Walnut Puff stuffed with Lotus Seed Paste and Chocolate (3 Pieces)	78	160
奶黃小柑桔 (三件) Steamed Citrus Dumplings stuffed with Egg Custard (3 Pieces)	78	160
乾清棗皇糕 (四件) Steamed Red Date Pudding (4 Pieces)	78	160
楊枝甘露 Chilled Mango and Sago Cream Soup	75 每位 (per person)	150

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