

紅 糖





# 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，由中菜行政總廚余偉經師傅主理。余師傅以推陳出新為烹飪理念，致力於傳統粵菜注入新派元素，打造出迎合各種味蕾的美食佳餚，為食客帶來重新演繹的傳統粵菜美饌。

余師傅認為烹飪精髓在於取材，故此他堅持搜羅世界各地最優質新鮮的食材，力臻完美，確保每道菜都有其獨特的故事。

余師傅的招牌菜式包括松露白玉鮮蟹鉗，以肉質肥美的菲律賓肉蟹蟹鉗入饌，油泡在足料龍蝦湯內烹煮，配上芳香的松露片，每一口都散發出非凡的風味；另一道招牌菜滿載而歸則以南澳帶子、桂花蚌和法國鱈魚入饌，結合各款矜貴食材，象徵著漁民清晨出海撒網，外出捕魚後滿載而歸的情境，讓食客品味奢華海洋風味。

余師傅以其精湛粵菜廚藝製作出揉合地道風味的菜式，完美體現了他的專業和熱誠，為賓客帶來前所未有的視覺及味覺驚喜。

Chef Ken Yu, the Executive Chinese Chef at Hung Tong of Kerry Hotel, Hong Kong, is a master of contemporary Chinese cuisine. With a profound passion for redefining traditional Cantonese dishes, chef Ken seamlessly blends innovation with tradition, crafting gastronomic delights that satisfy all palates.

Chef Ken believes that choosing the right ingredients is essential to cooking; he sources only the best and finest produce from around the globe, ensuring that each dish has a unique story to tell.

Experience Chef Ken's signature dishes like the Steamed Fresh Crab Claw and Winter Melon with Truffle, where succulent crab claws from the Philippines are cooked in a rich lobster broth, infusing each bite with exceptional flavours. Another highlight is the Stir-fried Prawns with Coral Mussels, Scallops, and Deep-fried Cod Fish Cake with Shrimp Paste, a delightful combination of premium ingredients that symbolising the scenario of fishermen setting out to sea in the early morning, returning with a full catch, allowing diners to savour luxurious oceanic flavours.

Chef Ken's exquisite Cantonese culinary skills create dishes that blend authentic flavours, perfectly showcasing his professionalism and passion, which brings an unprecedented visual and palate surprise to guests.

# 紅糖特級茗茶

## Hung Tong's Premium Tea Selections

		每位 HKD 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 2002 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.

Our culinary programme Rooted in Nature highlights locally and ethically-sourced food offerings. It enables all Shangri-La Hotels and Resorts to incorporate sustainable items from our unique markets into our menus. Diners can identify Rooted in Nature menu items by spotting the pea shoot logo 🌱 beside the dish description. 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符合道德採購來源之可持續食材，在菜單中以豌豆標識 🌱 作為辨識，為客人提供更優質的美食。

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



所有價目以港幣計算並另加一服務費 All prices are in Hong Kong Dollar and subject to a 10% service charge

# 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

Terre di Sant' Alberto, Prosecco, D.O.C. Tenet Brut, Italy NV

碧綠海皇羹    
Seafood Soup with Conpoy and Vegetables

X.O. 醬蘆筍炒帶子    
Stir-fried Scallops with Asparagus and X.O. Sauce

Riesling, He Lan Hong Estate, China 2019

酥炸和牛面頰    
Deep-fried Wagyu Beef Cheek

Barossa Valley Shiraz Grenache Mourvedre, Torbreck, Australia 2022

瑤柱蛋白炒飯   
Fried Rice with Conpoy 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)  
加配精選醇酒  
Add-on wine pairing per person  
每位港幣188元  
HKD188 per person

Our culinary programme Rooted in Nature highlights locally and ethically-sourced food offerings. It enables all Shangri-La Hotels and Resorts to incorporate sustainable items from our unique markets into our menus. Diners can identify Rooted in Nature menu items by spotting the pea shoot logo  beside the dish description. 香格里拉集團的「自然天成」可持續餐飲計劃強調調旗下酒店及度假村均選用當地市場生產及符合道德採購來源之可持續食材，在菜單中以豌豆標識  作為辨識，為客人提供更優質的美食。

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



所有價目以港幣計算並另加一服務費 All prices are in Hong Kong Dollar and subject to a 10% service charge

# 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

桂花糖脆鱈球   
Grilled Eel Tossed with Osmanthus Honey Sauce

Terre di Sant' Alberto, Prosecco, D.O.C. Tenet Brut, Italy NV

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

Riesling, He Lan Hong Estate, China 2019

酥炸和牛面頰    
Deep-fried Wagyu Beef Cheek

Barossa Valley Shiraz Grenache Mourvedre, Torbreck, Australia 2022

瑤柱竹筴扒時蔬  
Braised Seasonal Vegetables with Conpoy and Bamboo Piths

瑤柱糙米海鮮炒飯   
Fried Brown Rice with Conpoy 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）  
HKD1,388 per person (minimum for 2 persons)

加配精選醇酒  
Add-on wine pairing per person

每位港幣188元  
HKD188 per person

Our culinary programme Rooted in Nature highlights locally and ethically-sourced food offerings.  
It enables all Shangri-La Hotels and Resorts to incorporate sustainable items from our unique markets into our menus.  
Diners can identify Rooted in Nature menu items by spotting the pea shoot logo  beside the dish description.  
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符合道德採購來源之可持續食材，  
在菜單中以豌豆標識  作為辨識，為客人提供更優質的美食。

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



所有價目以港幣計算並另加一服務費 All prices are in Hong Kong Dollar and subject to a 10% service charge

# 廚師精選

## Chef's Recommendations

	港幣 HKD	Shangri-La Circle Points
兩儀炒方腩 Stir-Fried Macao Sole with Wild Mushrooms, Vegetables and Pumpkin	988	2,103
滿載而歸 🌱 Stir-fried Prawns with Coral Mussels, Scallops and Deep-fried Cod Fish Cake with Shrimp Paste	888	1,720
松露白玉鮮蟹鉗 🍷 Steamed Fresh Crab Claw and Winter Melon topped with Truffle	688	1,340
每位 per person		
鱈龍魚子蛋白龍蝦球 🍷 Steamed Lobster Balls and Egg White topped with Sturgeon Caviar	668	1,340
每位 per person		
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	1,300
龍蝦湯西施泡飯 Poached Rice with Seafood in Lobster Soup	488	950
4位用 for 4 persons		
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

Our culinary programme Rooted in Nature highlights locally and ethically-sourced food offerings. It enables all Shangri-La Hotels and Resorts to incorporate sustainable items from our unique markets into our menus. Diners can identify Rooted in Nature menu items by spotting the pea shoot logo 🌱 beside the dish description.

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符合道德採購來源之可持續食材，在菜單中以豌豆標識 🌱 作為辨識，為客人提供更優質的美食。

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




所有價目以港幣計算並另加一服務費 All prices are in Hong Kong Dollar and subject to a 10% service charge



# 前菜

## Appetisers

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

Our culinary programme Rooted in Nature highlights locally and ethically-sourced food offerings. It enables all Shangri-La Hotels and Resorts to incorporate sustainable items from our unique markets into our menus. Diners can identify Rooted in Nature menu items by spotting the pea shoot logo  beside the dish description.

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，在菜單中以豌豆標識  作為辨識，為客人提供更優質的美食。

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



所有價目以港幣計算並另加一服務費 All prices are in Hong Kong Dollar and subject to a 10% service charge



# 明爐燒味

## Barbecued Meat

京烤片皮鴨    
Roasted Peking Duck

港幣 HKD | Shangri-La Circle Points

1,088 |  2,110  
全隻 whole

化皮乳豬件    
Sliced Suckling Pig


458 |  890

燒味雙拼    
Barbecued Meat Duo Combination

428 |  830

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

掛爐黑鬚燒鵝    
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

Our culinary programme Rooted in Nature highlights locally and ethically-sourced food offerings. It enables all Shangri-La Hotels and Resorts to incorporate sustainable items from our unique markets into our menus. Diners can identify Rooted in Nature menu items by spotting the pea shoot logo  beside the dish description.

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符合道德採購來源之可持續食材，在菜單中以豌豆標識  作為辨識，為客人提供更優質的美食。

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
-  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

所有價目以港幣計算並另加一服務費 All prices are in Hong Kong Dollar and subject to a 10% service charge

湯羹  
Soups

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

Our culinary programme Rooted in Nature highlights locally and ethically-sourced food offerings. It enables all Shangri-La Hotels and Resorts to incorporate sustainable items from our unique markets into our menus. Diners can identify Rooted in Nature menu items by spotting the pea shoot logo  beside the dish description.

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符合道德採購來源之可持續食材，在菜單中以豌豆標識  作為辨識，為客人提供更優質的美食。

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



所有價目以港幣計算並另加一服務費 All prices are in Hong Kong Dollar and subject to a 10% service charge

# 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 |  9,470  
每位 per person

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 |  6,370  
每位 per person

鮑汁花膠鵝掌   
Braised Fish Maw and Goose Web  
in Abalone Sauce

498 |  970  
每位 per person

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 |  850  
每位 per person

蠔皇南非鮮鮑  
Braised Fresh South African Abalone in  
Oyster Sauce

418 |  810  
每位 per person

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

408 |  790  
每位 per person

Our culinary programme Rooted in Nature highlights locally and ethically-sourced food offerings.  
It enables all Shangri-La Hotels and Resorts to incorporate sustainable items from our unique markets into our menus.  
Diners can identify Rooted in Nature menu items by spotting the pea shoot logo  beside the dish description.  
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符合道德採購來源之可持續食材，  
在菜單中以豌豆標識  作為辨識，為客人提供更優質的美食。

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



所有價目以港幣計算並另加一服務費 All prices are in Hong Kong Dollar and subject to a 10% service charge

# 燕窩

## Bird's Nest

港幣 HKD | Shangri-La Circle Points

紅燒官燕   
Braised Bird's Nest in Brown Sauce

788 |  1,530  
每位 per person

金湯蟹肉燴燕窩   
Braised Bird's Nest with Crab Meat in Pumpkin Soup

558 |  1,080  
每位 per person

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 |  1,080  
每位 per person

雞茸燴燕窩    
Braised Bird's Nest with Chicken Purée

518 |  1,010  
每位 per person

Our culinary programme Rooted in Nature highlights locally and ethically-sourced food offerings. It enables all Shangri-La Hotels and Resorts to incorporate sustainable items from our unique markets into our menus. Diners can identify Rooted in Nature menu items by spotting the pea shoot logo  beside the dish description.

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符合道德採購來源之可持續食材，在菜單中以豌豆標識  作為辨識，為客人提供更優質的美食。

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



所有價目以港幣計算並另加一服務費 All prices are in Hong Kong Dollar and subject to a 10% service charge

# 新鮮海鮮

## Fresh Seafood

(新鮮海鮮均為時價)  
(All Fresh Seafood at Market Price)

港幣 HKD

### 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 Chili  
(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 🌱 /  
方腩 Macao Sole / 紅瓜子斑 Red Garoupa 🌱 / 老鼠斑 Pacific Garoupa 🌱

### 貝殼類

#### Shellfish

南非孔雀鮑 Green Abalone 🌱 / 愛爾蘭蠔子皇 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 🍷 / 薑蔥焗  
Steamed with Hua Diao Wine and Chicken Oil / Braised with Ginger and Spring Onion

Our culinary programme Rooted in Nature highlights locally and ethically-sourced food offerings. It enables all Shangri-La Hotels and Resorts to incorporate sustainable items from our unique markets into our menus. Diners can identify Rooted in Nature menu items by spotting the pea shoot logo 🌱 beside the dish description. 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，在菜單中以豌豆標識 🌱 作為辨識，為客人提供更優質的美食。

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



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

所有價目以港幣計算並另加一服務費 All prices are in Hong Kong Dollar and subject to a 10% service charge



# 海鮮

## Seafood

港幣 HKD | Shangri-La Circle Points

松露白酒胡椒汁龍蝦球 	708    1,380
Stir-fried Lobster Fillets with Truffle, White Wine and Pepper Sauce	
野菌蘆筍炒老虎班球 	688    1,340
Sautéed Tiger Garoupa with Wild Mushrooms and Asparagus	
淮揚玉液泡老虎斑球	688    1,340
Braised Tiger Garoupa Fillet with Chicken Broth	
雙蔥野菌炒鮑片 	488    950
Sautéed Sliced Abalone with Onions, Spring Onions and Wild Mushrooms	
柚子汁脆鱈魚	488    950
Crispy Cod with Pomelo Sauce	
羊肚菌百合炒帶子 	448    870
Wok-fried Scallops with Morels and Lily Bulb	
X.O.醬蘆筍炒桂花蚌 	428    830
Stir-fried Coral Mussels with Asparagus and X.O. Sauce	
九層塔三杯鱈魚煲 	388    760
Seared Cod with Soy Sauce, Sesame Oil and Rice Wine	
蟹肉炒桂花瑤柱	388    760
Stir-Fried Crab Meat with Eggs and Conpoy	
宮保蝦球 	338    660
Wok-fried Prawns in Kung Pao Style	
蟹黃白汁炸蟹蓋 	288    560
Deep-fried Stuffed Crab Shell with Crab Roe and Cream Sauce	每位 per person

Our culinary programme Rooted in Nature highlights locally and ethically-sourced food offerings.  
It enables all Shangri-La Hotels and Resorts to incorporate sustainable items from our unique markets into our menus.  
Diners can identify Rooted in Nature menu items by spotting the pea shoot logo  beside the dish description.  
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符合道德採購來源之可持續食材，  
在菜單中以豌豆標識  作為辨識，為客人提供更優質的美食。

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



所有價目以港幣計算並另加一服務費 All prices are in Hong Kong Dollar and subject to a 10% service charge



肉類  
Meat

脆蒜岩鹽燒宮崎和牛粒  
Stir-fried Diced Miyazaki Wagyu Beef with  
Crispy Garlic and Rock Salt

港幣 HKD | Shangri-La Circle  
Points

968 | 1,880

避風塘美國牛肉粒  
Stir-fried Diced USDA Wagyu Beef with  
Crispy Garlic and Spicy Sauce

638 | 1,240

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 with 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

Our culinary programme Rooted in Nature highlights locally and ethically-sourced food offerings.  
It enables all Shangri-La Hotels and Resorts to incorporate sustainable items from our unique markets into our menus.  
Diners can identify Rooted in Nature menu items by spotting the pea shoot logo beside the dish description.

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符合道德採購來源之可持續食材，  
在菜單中以豌豆標識作為辨識，為客人提供更優質的美食。

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  
紅標精選



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

所有價目以港幣計算並另加一服務費 All prices are in Hong Kong Dollar and subject to a 10% service charge

家禽
Poultry

港幣 HKD | Shangri-La Circle Points

瑤柱貴妃鬚鬚雞
Poached Chicken with Conpoy and Formosa Chicken

(每隻 Whole) 888 | 1,720
(半隻 Half) 450 | 880

脆皮醬油燒雞
Crispy Chicken with Soy Sauce

(每隻 Whole) 638 | 1,240
(半隻 Half) 328 | 640

沙薑鮮鮑魚雞煲
Braised Fresh Abalone and Chicken with Sand Ginger in Clay Pot

528 | 1,030

燒雲腿炒鴿甫
Stir-Fried Yunnan Ham and Baby Pigeon

438 | 850
每隻 per piece

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 | 330
每隻 per piece

Our culinary programme Rooted in Nature highlights locally and ethically-sourced food offerings. It enables all Shangri-La Hotels and Resorts to incorporate sustainable items into our menus. Diners can identify Rooted in Nature menu items by spotting the pea shoot logo beside the dish description. 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符合道德採購來源之可持續食材，在菜單中以豌豆標識作為辨識，為客人提供更優質的美食。

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



所有價目以港幣計算並另加一服務費 All prices are in Hong Kong Dollar and subject to a 10% service charge

# 素菜及蔬菜

## Vegetarian and Vegetables

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

Our culinary programme Rooted in Nature highlights locally and ethically-sourced food offerings. It enables all Shangri-La Hotels and Resorts to incorporate sustainable items from our unique markets into our menus. Diners can identify Rooted in Nature menu items by spotting the pea shoot logo  beside the dish description.

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符合道德採購來源之可持續食材，在菜單中以豌豆標識  作為辨識，為客人提供更優質的美食。

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



所有價目以港幣計算並另加一服務費 All prices are in Hong Kong Dollar and subject to a 10% service charge

# 飯及麵

## Rice & Noodles

	港幣 HKD	Shangri-La Circle Points
鮑魚福建炒飯 	438	 850
鮑魚湯鮮鮑片稻庭麵 	368	 720
鮑汁帶子雞粒炆飯 	328	 640
蝦醬和牛鬆炒飯  	328	 640
魚香茄子炆米  	288	 560
頭抽乾炒牛肉河粉	288	 560

Our culinary programme Rooted in Nature highlights locally and ethically-sourced food offerings. It enables all Shangri-La Hotels and Resorts to incorporate sustainable items from our unique markets into our menus. Diners can identify Rooted in Nature menu items by spotting the pea shoot logo  beside the dish description.

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符合道德採購來源之可持續食材，在菜單中以豌豆標識  作為辨識，為客人提供更優質的美食。

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



所有價目以港幣計算並另加一服務費 All prices are in Hong Kong Dollar and subject to a 10% service charge

甜品
Dessert

港幣 HKD | Shangri-La Circle Points

冰花燉燕窩 Double Boiled Bird's Nest with Rock Sugar 每位 per person 428 830

杏汁燉燕窩 Double Boiled Bird's Nest in Almond Cream 每位 per person 428 830

紅糖甜品拼盤 Hung Tong Dessert Trio 108 210
琥珀核桃酥、奶黃小柑桔、楊枝甘露
Baked Walnut Puff stuffed with Lotus Seed and Chocolate
Steamed Citrus Dumplings stuffed with Egg Custard
Chilled Mango and Sago Cream with Pomelo

芝麻奶凍 Sesame Pudding 每位 per person 88 180

紅糖桂花椰汁糕（三件） Chilled Hung Tong Osmanthus Pudding with Coconut Milk (3 Pieces) 88 180

琥珀核桃酥（三件） Baked Walnut Puffs with Lotus Seed Paste and Chocolate (3 Pieces) 78 160

奶皇小柑桔（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 with Pomelo 每位 per person 75 150

Our culinary programme Rooted in Nature highlights locally and ethically-sourced food offerings. It enables all Shangri-La Hotels and Resorts to incorporate sustainable items from our unique markets into our menus. Diners can identify Rooted in Nature menu items by spotting the pea shoot logo beside the dish description. 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符合道德採購來源之可持續食材，在菜單中以豌豆標識作為辨識，為客人提供更優質的美食。

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



所有價目以港幣計算並另加一服務費 All prices are in Hong Kong Dollar and subject to a 10% service charge