

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，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，擁有超過三十八年的豐富粵菜經驗。余師傅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。

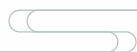
余師傅曾於香港及亞洲多間國際知名酒店及餐廳工作，同時亦曾獲頒米芝蓮兩星殊榮，奠定了其國際烹飪舞台的地位。師傅以推陳出新為烹調理念，拋開中菜傳統規範、搜羅世界各地優質食材，為傳統粵菜注入創意烹飪概念。

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 38 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.

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.

紅糖特級茗茶

Hung Tong's Premium Tea Selections



每位 HKD | Shangri-La Circle
Per Person | 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.

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
健康



Gluten-Free
不含麩質



Dairy-Free
不含乳製品



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

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

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

酥炸和牛面頰 

Deep-fried Wagyu Beef Cheek

瑤柱蛋白炒飯 

Fried Rice with Conpoy and Egg White

金果玉露  

Chilled Mango Sago Cream with Kiwi

每位港幣888元 (兩位起)

HKD888 per person (minimum for 2 persons)

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Hung Tong Premium Set Menu

紅糖三小碟

Hung Tong Appetizer Trio

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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

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)

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廚師精選

Chef's Recommendations

	港幣 HKD	Shangri-La Circle Points
滿載而歸 Stir-fried Prawns with Coral Mussels, Scallops and Deep-fried Cod Fish Cake with Shrimp Paste	888	1,720
淮揚玉液泡星斑球 🌐 Braised Spotted Garoupa Fillet with Chicken Broth	688	1,340
鱈龍魚子蛋白龍蝦球 🍷 Steamed Lobster Balls and Egg White topped with Sturgeon Caviar	668	1,300
松露白玉鮮蟹鉗 🌐 Steamed Fresh Crab Claw and Winter Melon topped with Truffle	688	1,340
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
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

桂花糖脆鱈球  238 |  470
Grilled Eel Tossed with Osmanthus Honey Sauce

玫瑰花富貴蝦凍 208 |  410
Chilled Rose Jelly with Mantis Shrimp


鵝肝蝦多士  168 |  330
Crispy Shrimp Toasts with Foie Gras

川味手撕農圃雞  188 |  370
Marinated Shredded Farm Chicken with Sichuan Sauce



冰鎮鮑魚  168 |  330
Chilled Marinated Fresh Abalone with Homemade Sauce
每隻 per piece

陳醋黃瓜拌珊瑚海蜆 168 |  330
Marinated Jellyfish with Greenhouse Cucumber in Aged Vinegar

辣汁涼拌和牛腩 168 |  330
Chilled Waygu Beef Tongue with Spicy Sauce

藤椒汁北寄貝 168 |  330
Chilled Hokkigai Clam and Celtuce with Pepper Sauce

滷水豬腳仔  138 |  270
Marinated Baby Pork Trotters

蓬菜素鵝  118 |  270
Deep-fried Bean Curd Sheet Rolls stuffed with Wild Mushrooms

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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	988	1,920
全隻 whole		
化皮乳豬件  Sliced Suckling Pig	458	890
鵝肝醬片皮乳豬件  Sliced Suckling Pig with Foie Gras Pâté	488	950
燒味雙拼  Barbecued Meat Duo Combination 可選以下兩款燒味: 化皮乳豬件 / 掛爐潮連燒鵝 / 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

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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 |  990
每位 per person

松茸珍珠蚌燉角螺  
Double Boiled Sea Whelk Soup with
Matsutake Mushrooms and Pearl Mussels

478 |  930
每位 per person

菜膽北菇燉花膠  
Double Boiled Fish Maw Soup with
Black Mushrooms and Vegetables

458 |  890
每位 per person

是日老火湯  
Chef's Special Soup of the Day

368 |  720
4位用 for 4 persons

洋參石斛燉螺頭 
Double Boiled Sea Whelk Soup with
American Ginseng and Dendrobium Herb

318 |  620
每位 per person

羊肚菌鮑魚燉竹絲雞 
Double Boiled Abalone and
Black-skinned Chicken with Morels

318 |  620
每位 per person

香茜皮蛋東星斑片湯 
Boiled Sliced Spotted Garoupa Soup with
Coriander and Preserved Eggs

288 |  560
每位 per person

生拆蟹肉粟米羹 
Sweet Corn Soup with Fresh Crab Meat

208 |  410
每位 per person

花膠酸辣海鮮羹
Hot-and-Sour Soup with Fish Maw and
Assorted Seafood

258 |  500
每位 per person

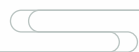
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鮑魚、花膠、遼參

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 |  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

鮑魚三疊 
Braised South African Abalone with
Vegetables and Mushroom in Oyster Sauce

418 |  810
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

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

408 |  790
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

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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 | 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

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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

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

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海鮮

Seafood

港幣 HKD | Shangri-La Circle
Points

野菌蘆筍炒老虎班球
Sautéed Tiger Garoupa with
Wild Mushrooms and Asparagus

688 | 1,340

松露白酒胡椒汁龍蝦球 🍷
Stir-fried Lobster Fillets with Truffle,
White Wine and Pepper Sauce

708 | 1,380

雙蔥野菌炒鮑片
Sautéed Sliced Abalone with Onions,
Spring Onions and Wild Mushrooms

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

欖菜荷葉鹽焗鱈魚球 🍷
Baked Cod Fish and Chinese Olive Pickle with
Salt in Lotus Leaves

488 | 950

怡香茄子鱈魚煲
Braised Cod Fish with Eggplant Clay Pot

388 | 760

豉蒜爆炒日本尖椒蝦球
Sautéed Prawns with Japanese Pepper in
Garlic and Black Bean Sauce

338 | 660

蟹黃白汁炸蟹蓋 🍷
Deep-fried Stuffed Crab Shell with
Crab Roe and Cream Sauce

288 | 560
每位 per person

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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 | 1,880

避風塘宮崎和牛粒
Stir-fried Diced Miyazaki Wagyu Beef with
Crispy Garlic and Spicy Sauce

968 | 1,880

愛爾蘭黑啤燴牛肋肉 
Braised Beef Ribs with Stout Beer Reduction

408 | 790

沖繩涼瓜炒和牛腩 
Sautéed Wagyu Beef Tongue with Okinawa Bitter Melon

388 | 760

香茜馬友煎蓮藕餅 
Pan-fried Pork and Lotus Root Patty with
Salted Fish and Coriander

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

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

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

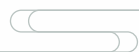
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素菜及蔬菜

Vegetarian and Vegetables



港幣 HKD | Shangri-La Circle Points

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

288 |  560

網網千斤 
Braised Gluten Puff Stuffed with
Assorted Vegetables and Porcini

228 |  450

如意吉祥 
Stir-fried Vegetarian Chicken with
Assorted Vegetables

228 |  450

欖菜素雞乾煸四季豆 
Stir-fried Green Beans with
Vegetarian Chicken and Olive Pickle

228 |  450

蝦乾海味雜菜煲
Assorted Vegetables and
Dried Seafood Stewed in Clay Pot

368 |  720

桃膠山藥魚湯泡時蔬
Poached Vegetables with Peach Resin and
Chinese Yam in Fish Broth

268 |  520


羊肚菌竹筍紅燒豆腐
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

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蝦醬和牛鬆炒飯 🍴

Fried Rice with Minced Wagyu Beef and Shrimp Paste

328 | 🔄 640

鮑魚鴨汁荷葉飯 🍴

Steamed Rice with Abalone and Duck Sauce Wrapped in Lotus Leaf

348 | 🔄 680

櫻花蝦瑤柱蛋白炒飯 🍴

Fried Rice with Sakura Shrimps, Diced Scallop and Egg White

288 | 🔄 560

鮑汁帶子雞粒炆飯 🍴

Braised Rice with Diced Chicken and Scallop in Abalone Sauce

328 | 🔄 640

鹹魚鮑魚絲桂花炒米粉 🍴

Stir-fried Rice Vermicelli with Sliced Abalone, Salted Fish and Egg

338 | 🔄 660

黑椒牛柳絲炒烏冬

Stir-fried Udon with Sliced Tenderloin and Black Pepper Sauce

288 | 🔄 560

頭抽乾炒牛肉河粉

Stir-fried Rice Flat Noodles with Beef and Premium Soy Sauce

288 | 🔄 560

魚湯鮮鮑片稻庭麵

Inaniwa Noodles in Fish Broth with Sliced Abalone

368 | 🔄 720

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

428 | 830
每位 per person

杏汁燉燕窩
Double Boiled Bird's Nest in Almond Cream

428 | 830
每位 per person

紅糖甜品拼盤
Hung Tong Dessert Trio

琥珀核桃酥、奶黃小柑桔、金果玉露
Baked Walnut Puff stuffed with Lotus Seed and Chocolate
Steamed Citrus Dumplings stuffed with Egg Custard
Chilled Mango Sago Cream with Kiwi

108 | 210

青檸雪芭香茅凍
Lemongrass Jelly with Lime Sorbet

88 | 180
每位 per person

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
每位 per person

奶皇小柑桔 (三件)
Steamed Citrus Dumplings stuffed with Egg Custard (3 Pieces)

78 | 160

金果玉露
Chilled Mango Sago Cream with Kiwi

75 | 150

黑糖薑汁糕 (四件)
Steamed Ginger Pudding with Brown Sugar (4 Pieces)

78 | 160

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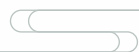


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中國烈酒

Chinese Spirit



港幣 HKD

貴州茅台酒

Kwei Chow Moutai Chiew

貴州茅台酒 五十三度 (200毫升) 1,888
Kweichow Moutai Chiew 53% abv (200 ml)

2023年貴州茅台酒 五十三度 (500毫升) 3,788
2023 Kweichow Moutai Chiew 53% abv (500 ml)

2022年貴州茅台酒 五十三度 (500毫升) 3,888
2022 Kweichow Moutai Chiew 53% abv (500 ml)

2021年貴州茅台酒 五十三度 (500毫升) 3,988
2021 Kweichow Moutai Chiew 53% abv (500 ml)

2020年貴州茅台酒 五十三度 (500毫升) 4,088
2020 Kweichow Moutai Chiew 53% abv (500 ml)

2019年貴州茅台酒 五十三度 (500毫升) 4,788
2019 Kweichow Moutai Chiew 53% abv (500 ml)

2018年貴州茅台酒 五十三度 (500毫升) 5,588
2018 Kweichow Moutai Chiew 53% abv (500 ml)

2017年貴州茅台酒 五十三度 (500毫升) 5,988
2017 Kweichow Moutai Chiew 53% abv (500 ml)

貴州茅台酒 五十三度 - 木盒版 (500毫升) 8,888
Kweichow Moutai Chiew 53% abv, Wood Box, (500 ml)

貴州茅台酒 五十三度 - 陳釀 (375毫升) 12,888
Kweichow Moutai Chiew Extra, 53% abv (375 ml)

貴州茅台酒 五十三度 - 彩繪版 (500毫升) 16,888
Kweichow Moutai Chiew 53% abv, Painted Bottle (500 ml)

貴州茅台酒十五年 五十三度 (500毫升) 21,788
Kweichow Moutai Chiew 15 Years 53% abv (500 ml)

貴州茅台三十年 五十三度 (500毫升) 39,888
Kweichow Moutai Chiew 30 Years 53% abv (500 ml)

中國烈酒

Chinese Spirit

港幣 HKD

貴州茅台酒

Kwei Chow Moutai Chiew

貴州茅台五十年 五十三度 (500毫升) Kweichow Moutai Chiew 50 Years 53% abv (500 ml)	60,888
貴州茅台酒 五十三度 - 癸卯兔年 53% Kweichow Moutai Chiew 53% abv - Year of Rabbit (500 ml)	7,388
貴州茅台酒 五十三度 - 己亥豬年 Kweichow Moutai Chiew 53% abv - Year of Pig (500 ml)	8,188
貴州茅台酒 五十三度 - 戊戌狗年 Kweichow Moutai Chiew 53% abv - Year of Dog (500 ml)	8,488
貴州茅台酒 五十三度 - 丙申猴年 Kweichow Moutai Chiew 53% abv - Year of Monkey (375 ml)	15,288
貴州茅台酒 五十三度 - 乙未羊年 Kweichow Moutai Chiew 53% abv - Year of Goat (375 ml)	29,688

杯裝酒

Wine by The Glass

氣泡酒

Sparkling Wine

	港幣 HKD	Shangri-La Circle Points
	每杯 Glass 150 ml 毫升	每瓶 Bottle 750 ml 毫升
Prosecco Zonin Brut, D.O.C., Italy NV <i>fresh, with notes of apple and white flowers</i>	98 190	450 800
Veuve Clicquot Yellow Label Brut, France NV <i>tart, with notes of green apple and bread</i>	108 350	900 1,750

白酒

White Wine

Petit Bourgeois Sauvignon Blanc, Henri Bourgeois, France 2022 <i>sour and refreshing, with citrus and grassy aromas</i>	98 190	450 880
Livermore Valley Chardonnay, Wentz, U.S.A. 2022 <i>green apple and tropical fruit, cinnamon</i>	128 240	600 1,200
Columbia Valley Riesling, Ste. Michele, U.S.A. 2022 <i>high acidity with citrus and stone fruit flavour</i>	128 240	600 1,200
Masi Masianco Pinot Grigio, DOC, Italy 2022 <i>fresh with stone fruit and pear flavour</i>	130 260	620 1,200

粉紅玫瑰酒

Rosé Wine

Whispering Angel, Chateau D'Esclans, France 2022 <i>fresh, with red fruit and floral notes</i>	150 290	750 1,460
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紅酒

Red Wine

Grand Selection Cabernet Sauvignon, Lapostolle, Chile 2021 <i>medium acidity with blackberry and vanilla flavours</i>	98 190	450 880
Tuscany Chianti Superiore Docg, Santa Cristina, Italy 2021 <i>fresh, with flavours of red fruit and spices</i>	125 220	600 1,100
Barossa Valley Shiraz Grenache Mourvedre, Torbeck Old Vines, Australia 2021 <i>intense, with flavours of black fruit and spice</i>	130 240	650 1,200
Bourgogne Pinot Noir, Louis Jadot, France, 2022 <i>light bodied with red fruit and floral aroma</i>	160 320	750 1,500

支裝酒

Wine by Bottle

香檳

Champagne

Laurent Perrier La Cuvee Brut NV, France
fresh, with notes of citrus and honey

港幣 HKD | Shangri-La Circle
Points

每杯 Glass
750 ml 毫升

1,050 | 2,100

Dom Perignon, France 2013
complex with citrus, bread and mineral flavours

2,900 | 5,600

白酒

White Wine

Marlborough Sauvignon Blanc, Mount Olympus,
New Zealand 2022
tart, with grassy and citrus flavours

650 | 1,300

Alta Chardonnay, Bodega Catena Zapata,
Argentina 2020
rich, oak-aged flavours with fruit and spice notes

800 | 1,550

Soave Classico Doc La Rocca, Pieropan,
Italy 2021
fresh, with notes of citrus and stone fruit

850 | 1,650

Pouilly- Fuisse', Louis Jadot, France 2022
high acidity with green apple and mineral aromas

900 | 1,800

Mannequin Chardonnay, Orin Swift, U.S.A. 2021
Creamy, round with citrus and tropical

1050 | 2,100

粉紅玫瑰酒

Rosé Wine

M De Chateau Minuty, France 2022
fresh, with red fruit and citrus notes

600 | 1,100

支裝酒

Wine by Bottle

紅酒

Red Wine

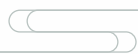
港幣 HKD | Shangri-La Circle Points

每杯 Glass
750 ml 毫升

Colchagua Valley Merlot, La Joya Single, Chile 2020 <i>medium acidity with blackberry and oak flavours</i>	750 1,500
Blason D'issan, Margaux, France 2016 <i>rich, with flavours of blackberry, spice and smoke</i>	950 1,700
Cabernet Sauvignon, Louis M Martini, U.S.A. 2018 <i>rich, round and smooth tannins with flavours of dark fruit</i>	1,050 2,100
Cabernet Sauvignon, Freemark Abbey, U.S.A. 2018 <i>Rich with blackberry, chocolate and smoke</i>	1,200 2,350
Slander Pinot Noir, Orin Swift, U.S.A. 2021 <i>medium bodied with ripe red fruit and floral aromas</i>	1,300 2,520
Te Wahi Pinot Noir, Cloudy Bay, New Zealand 2019 <i>medium acidity with notes of red berries and spice</i>	1,400 2,740
Cabernet blend, Banfi Summus, Toscana Igt, Italy 2019 <i>medium bodied with dark fruit and chocolate character</i>	1,500 2,900
Chateau Cantenac Brown, 3Eme Cru Classe, Margaux En Primeur, France 2010 <i>complex, with blackberry, smoke and leather flavours</i>	2,000 3,900
Cheval Des Andes, Argentine 2017 <i>complex, with blackberry, smoke and leather flavours</i>	2,300 4,500
Tignanello Igt, Antinori, Italy 2020 <i>complex with blackberry, vanilla and smoke flavours</i>	3,300 6,470
Bolgheri Doc Sassicaia, Tenuta San Guido, Italy 2009 <i>complex with blackberry, smoke and oak flavours</i>	6,500 12,600

飲料

Beverages



港幣 HKD

啤酒 BEERS

札幌啤酒
Sapporo

78

青島啤酒
Tsing Tao

78

果汁 JUICE

蘋果汁
Apple Juice

68

橙汁
Orange Juice

68

水 Water

法國依雲氣泡礦泉水 (750毫升)
Evian Sparkling (750 ml)

78

法國依雲礦泉水 (750毫升)
Evian Still (750 ml)

78

汽水 Soft Drinks

可口可樂
Coca Cola

68

雪碧
Sprite

68

零系可口可樂
Coca Cola Zero

68

法國葡萄酒精選

French Wine Recommendations

支裝酒 By Bottle

紅酒 (半支)

Red Wine (Half Bottle)

Chateau Du Tertre, Bordeaux, France 2010
medium bodied with earthy and fresh red fruit flavours

港幣 HKD | Shangri-La Circle Points

每瓶 Bottle
375 ml 毫升

300 | 560

Chateau Cantenac Brown, Bordeaux, France 2010
Complex, with blackberry, smoke and leather flavours

500 | 950

Chateau Giscours, Bordeaux, France 2010
full-bodied with red and black fruit and cigarette box flavours

500 | 950

Chateau d'Lssan, Bordeaux, France 2010
rich, with blackberry, spice and smoke flavours

520 | 1,000

Chateau Brane Cantenac, Bordeaux, France 2010
red cherry core, with fruit, spice box, and tobacco leaf flavours

560 | 1,050

紅酒

Red Wine

Moulin Riche, Bordeaux, France 2010
medium bodied with black cherry, earth and tobacco flavours

港幣 HKD | Shangri-La Circle Points

每瓶 Bottle
750 ml 毫升

400 | 750

Connetable de Talbot, Bordeaux, France 2010
medium bodied with soft, fruity, sweet red currant finish

600 | 1,150

Echo de Lynch Bages, Bordeaux, France 2010
minty blackberry flavour and creamy, finishing with an herbal lift

750 | 1,500

La croix de Beaucaillou, Bordeaux, France 2010
medium bodied with blackberries, black currants and black pepper

800 | 1,600

