

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.

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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。

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商務午市套餐

Business Set Lunch

點心三拼

Assorted Chinese Dim Sum Trio

鱈龍魚子富貴蝦餃 🐟

Mantis Shrimp and Minced Pork Dumplings topped with Sturgeon Caviar

松露黃耳上素餃 🌱

Steamed Truffle and Yellow Fungus Dumplings

芝士蝦春卷

Deep-Fried Spring Rolls with Shrimp and Cheese

明火例湯

Soup of the day

自選一款小菜

Choice of One Dish

楓糖黑豚肉叉燒 🍖

Barbecued Premium Pork with Maple Syrup

或 or

翡翠炒帶子蝦球 🌱

Stir-fried Scallops and Prawns with Vegetables

或 or

白玉蒸銀鱈魚 🌱

Steamed Cod Fish with Bean Curd

上湯浸時蔬

Seasonal Vegetables Poached in Supreme Broth

瑤柱蛋白炒飯

Fried Rice with Conpoy and Egg White

廚師推介甜品

Chef's Recommendation Dessert

*每位奉送茗茶

* Including Chinese Tea

*每位港幣428元（兩位起）

* HKD428 per person (minimum for 2 persons)

星期一至五供應，公眾假期除外

Available on Monday to Friday, except public holiday

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尊尚商務午市套餐

Deluxe Business Set Lunch

紅糖三小碟
Hung Tong Appetizer Trio

楓糖黑豚肉叉燒  
Barbecued Premium Pork with Maple Syrup

陳醋黃瓜拌海蜇頭
Marinated Jellyfish and Greenhouse Cucumber in Aged Vinegar

金沙蝦丸  
Deep-Fried Minced Shrimp Balls with Salted Egg Yolk


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

自選一款小菜
Choice of One Dish

蒜豉爆炒日本尖椒蝦球 
Sautéed Prawns with Japanese Pepper in Garlic and Black Bean Sauce
或 or

酥炸和牛面頰  
Deep-fried Wagyu Beef Cheek

濃湯桃膠浸菜苗
Poached Seasonal Vegetables with Peach Resin in Supreme Broth

瑤柱糙米海鮮炒飯 
Fried Brown Rice with Conpoy and Assorted Diced Seafood

楊枝甘露  
Chilled Mango and Sago Cream with Pomelo

*每位奉送茗茶
* Including Chinese Tea

*每位港幣728元（兩位起）
* HKD728 per person (minimum for 2 persons)

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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

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

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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

瑤柱竹筍扒時蔬

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

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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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紅糖點心套餐盛宴

Hung Tong Dim Sum Set Menu

冰燒三層肉 🍲 🐷 🥒、陳醋黃瓜拌珊瑚海蜆
Roasted Pork Belly
Marinated Jellyfish with Greenhouse Cucumber in Aged Vinegar

白松露帶子餃 🍲 🐷 🥒、罈龍魚子富貴蝦餃 🍲 🐷 🌿、松露黃耳上素餃 🌿
Steamed Scallop Dumpling with White Truffle
Mantis Shrimp and Minced Pork Dumpling topped with Sturgeon Caviar
Steamed Truffle and Yellow Fungus Dumpling

香梨鹹水角 🐷、芝士蝦春卷 🐷
Deep-fried Glutinous Dumpling with Minced Pork, Dried Shrimps and Mushrooms
Deep-Fried Spring Roll with Shrimp and Cheese

紅糖金魚餃 🍲
Hung Tong Steamed Cod Fish with Pickled Olives and Celery Dumpling

竹笙蟹肉灌湯餃 🍲 🐷
Steamed Crab Meat and Bamboo Pith Dumpling in Superior Soup

上湯浸時蔬 🍲 🌿
Seasonal Vegetables Poached in Supreme Broth

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

楊枝甘露 🌿 🍷
Chilled Mango Sago Cream with Pomelo

*每位奉送茗茶
Including Chinese Tea

每位港幣638元（兩位起）
HKD 638 per person (minimum for 2 persons)

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點心
Dim Sum

蒸點 STEAMED

港幣 HKD | Shangri-La Circle Points

| | |
|--|---|
| 白松露帶子餃 (三件)    | 118  230 |
| Steamed Scallop Dumplings with White Truffle (3 Pieces) | |
| 鱈龍魚子富貴蝦餃 (三件)    | 118  230 |
| Mantis Shrimp and Minced Pork Dumplings topped with Sturgeon Caviar (3 Pieces) | |
| 上湯五十年陳皮牛肉球 (三件)   | 88  180 |
| Steamed Minced Beef Balls with 50-year Aged Tangerine Peel in Superior Broth (3 Pieces) | |
| 原隻鮑魚燒賣 (三件)  | 108  210 |
| Steamed Traditional Pork Dumplings with Whole Abalone (3 Pieces) | |
| 流心鵪鶉蛋燒賣 (三件)    | 108  210 |
| Steamed Pork Dumplings with Quail Eggs (3 Pieces) | |
| 紅糖蝦餃皇 (四件)   | 108  210 |
| Hung Tong Shrimp and Minced Pork Dumplings (4 Pieces) | |
| 紅糖金魚餃  | 88  180 |
| Hung Tong Steamed Cod Fish with Pickled Olives and Celery Dumpling | 每位 per person |
| 鵝肝小籠包 (三件)  | 88  180 |
| Steamed Shanghainese Pork Dumplings with Foie Gras (3 Pieces) | |
| 竹笙蟹肉灌湯餃   | 108  210 |
| Steamed Crab Meat and Bamboo Pith Dumpling in Superior Soup | 每位 per person |
| 花膠遼參餃  | 128  250 |
| Steamed Sea Cucumber and Fish Maw Dumplings | 每位 per person |
| 松露黃耳上素餃 (三件)  | 88  180 |
| Steamed Truffle and Yellow Fungus Dumplings (3 Pieces) | |
| 冬菇流沙包 (三件)  | 88  180 |
| Steamed Custard and Salted Egg Yolk Buns (3 Pieces) | |

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紅松露



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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點心
Dim Sum

煎炸 DEEP-FRIED


港幣 HKD | Shangri-La Circle Points

- 香梨鹹水角 (三件) 


Deep-fried Glutinous Dumplings with Minced Pork, Dried Shrimps and Mushrooms (3 Pieces)

88 |  180
- 芝士蝦春卷 (四件) 


Deep-Fried Spring Rolls with Shrimp and Cheese (4 Pieces)

88 |  180
- 松露鵝肝荔蓉盒 (三件)

Deep-fried Taro Puffs stuffed with Truffle and Foie Gras

98 |  190
- X.O. 醬炒日本大根蘿蔔糕

Stir-Fried Japanese Turnip Cake with Homemade X.O. Sauce

88 |  180

烘焗 BAKED

- 巴馬火腿黃橋燒餅 (三件)  

Baked Puffs with Parma Ham and Mushroom (3 Pieces)

88 |  180
- 燕窩蛋撻仔 (三件)  

Egg Tarts topped with Bird's Nest (3 Pieces)

88 |  180
- 鮑魚雞粒酥 (兩件)   

Baked Chicken Puffs topped with Whole Abalone (2 Pieces)

98 |  190
- 菠蘿叉燒包 (三件)  

Baked Barbecued Pork Buns (3 Pieces)

88 |  180
- 一品燒鵝酥 (三件) 

Deep-fried Roasted Goose and Mushroom Puffs (3 Pieces)

88 |  180

腸粉 RICE ROLLS

- 脆蝦紅米腸粉  

Steamed Brown Rice Rolls with Deep-fried Crispy Prawns

98 |  190
- 碧綠帶子腸粉 

Steamed Rice Rolls with Scallop and Courgette

98 |  190
- 牛肉腸粉 

Steamed Rice Rolls with Beef

88 |  180

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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 |
| 每份 per person | | |
| 罈龍魚子蛋白龍蝦球  Steamed Lobster Balls and Egg White topped with Sturgeon Caviar | 668 | 1,340 |
| 每份 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 |

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前菜
Appetisers

| | |
|---|-----------------------------------|
| | 港幣 HKD Shangri-La Circle Points |
| 桂花糖脆鰻球 🐟 Grilled Eel Tossed with Osmanthus Honey Sauce | 238 370 |
| 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 |
| 鵝肝蝦多士 🍷 🌱 Crispy Shrimp Toasts with Foie Gras | 168 330 |
| 冰鎮鮑魚 🍷 🌱 Chilled Marinated Fresh Abalone with Homemade Sauce | 168 330 每隻 per piece |
| 巴馬火腿馬蘭頭 🐷 🌱 Chilled Parma Ham with Mixed Preserved Vegetables | 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

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

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 HT Signature
紅糖精選

 Gluten-Free
不含麩質

 Vegetarian
素菜

 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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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 | | |

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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

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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 / 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

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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 |

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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

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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

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- HT Signature 紅脣標識
- 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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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 | | |

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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 |

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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 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 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 108 210

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



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