

# 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。

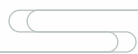
余師傅曾於香港及亞洲多間國際知名酒店及餐廳工作，同時亦曾獲頒米芝蓮兩星殊榮，奠定了其國際烹飪舞台的地位。師傅以推陳出新為烹調理念，拋開中菜傳統規範、搜羅世界各地優質食材，為傳統粵菜注入創意烹飪概念。

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

# 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

黑松露野菌餃 

Steamed Wild Mushroom Dumplings with Black Truffle

芋絲蝦春卷 

Deep-Fried Spring Rolls with Shrimp and Shredded Taro

### 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

陳醋黃瓜拌海蜆頭

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

金果玉露  

Chilled Mango Sago Cream with Kiwi

\*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)

星期一至五供應，公眾假期除外

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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 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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# 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

### 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)

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# 點心



## Dim Sum

### 蒸點 STEAMED

港幣 HKD | Shangri-La Circle Points

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)

紅糖蝦餃皇 (四件)  108 |  210  
Hung Tong Shrimp and Minced Pork Dumplings

紅糖金魚餃  88 |  180  
Hung Tong Steamed Cod Fish with Pickled Olives and Celery Dumpling  
每位 per person



柚皮鳳爪 88 |  180  
Braised Chicken Feet with Pomelo Skin



酸菜魚湯灌湯餃  108 |  210  
Steamed Fish and Pickled Vegetables Soup Dumpling with Crab Meat and Conpoy  
每位 per person

花膠遼參餃  128 |  250  
Steamed Sea Cucumber and Fish Maw Dumplings  
每位 per person

黑松露野菌餃 (三件)  88 |  180  
Steamed Wild Mushroom Dumplings with Black Truffle (3 Pieces)

### 煎炸 DEEP-FRIED

紫薯鹹水角 (三件)  88 |  160  
Deep-fried Glutinous Dumplings with Minced Pork and Sweet Potato (3 Pieces)

芋絲蝦春卷 (四件)  88 |  180  
Deep-Fried Spring Rolls with Shrimp and Shredded Taro (4 Pieces)

X.O. 醬炒日本大根蘿蔔糕  88 |  180  
Stir-Fried Japanese Turnip Cake with Homemade X.O. Sauce

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# 點心

## Dim Sum

### 烘焗 BAKED

港幣 HKD | Shangri-La Circle Points

巴馬火腿黃橋燒餅 (三件)   88 |  180  
Baked Puffs with Parma Ham and Mushroom (3 Pieces)

香煎和牛包 (兩件) 88 |  180  
Pan-fried Wagyu Bun (2 Pieces)

燕窩蛋撻仔 (三件)  88 |  180  
Egg Tarts topped with Bird's Nest (3 Pieces)

鮑魚雞粒酥 (兩件) 98 |  190  
Baked Chicken Puffs topped with Whole Abalone (2 Pieces)




蟹肉蜂巢芋角 (三件) 98 |  190  
Deep-Fried Taro Puff with Crab Meat (3 Pieces)


雪山叉燒包 (三件)   88 |  180  
Baked Barbecued Pork Buns (3 Pieces)

一品燒鵝酥 (三件)  88 |  180  
Deep-fried Roasted Goose and Mushroom Puffs (3 Pieces)

### 腸粉 RICE ROLLS

脆蝦紅米腸粉   98 |  190  
Steamed Brown Rice Rolls with Deep-fried Crispy Prawns

甜梅菜叉燒腸粉   98 |  190  
Steamed Rice Rolls with Barbecued Pork and Preserved Vegetables

牛肉腸粉 88 |  180  
Steamed Rice Rolls with Beef

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# 廚師精選

## Chef's Recommendations

	港幣 HKD	Shangri-La Circle Points
<b>滿載而歸</b> Stir-fried Prawns with Coral Mussels, Scallops and Deep-fried Cod Fish Cake with Shrimp Paste	888	1,720
<b>淮揚玉液泡星斑球</b> 🌐 Braised Spotted Garoupa Fillet with Chicken Broth	688	1,340
<b>鱈龍魚子蛋白龍蝦球</b> 🍷 Steamed Lobster Balls and Egg White topped with Sturgeon Caviar	668	1,300
<b>松露白玉鮮蟹鉗</b> 🌐 Steamed Fresh Crab Claw and Winter Melon topped with Truffle	688	1,340
<b>蝦籽柚皮麒麟鮑片</b> 🍷 Braised Sliced South African Abalone and Pomelo Skin with Yunnan Ham, Chinese Mushrooms and Shrimp Roe	668	1,300
<b>龍蝦湯西施泡飯</b> Poached Rice with Seafood in Lobster Soup	488	950
<b>金果青檸明蝦球</b> 🍷 Stir-fried Prawns with Mango and Lime	388	760
<b>酥炸和牛面頰</b> 🍷 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   
Grilled Eel Tossed with Osmanthus Honey Sauce 238 |  470
- 玫瑰花富貴蝦凍  
Chilled Rose Jelly with Mantis Shrimp 208 |  410
- 鵝肝蝦多士   
Crispy Shrimp Toasts with Foie Gras 168 |  330
- 川味手撕農圃雞   
Marinated Shredded Farm Chicken with Sichuan Sauce 188 |  370
- 冰鎮鮑魚   
Chilled Marinated Fresh Abalone with Homemade Sauce 168 |  330  
每隻 per piece
- 陳醋黃瓜拌珊瑚海蜆  
Marinated Jellyfish with Greenhouse Cucumber in Aged Vinegar 168 |  330
- 辣汁涼拌和牛脷  
Chilled Waygu Beef Tongue with Spicy Sauce 168 |  330
- 藤椒汁北寄貝  
Chilled Hokkigai Clam and Celtuce with Pepper Sauce 168 |  330
- 滷水豬腳仔   
Marinated Baby Pork Trotters 138 |  270
- 蓬菜素鵝   
Deep-fried Bean Curd Sheet Rolls stuffed with Wild Mushrooms 118 |  270

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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	428	830
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		
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

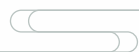
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# 鮑魚、花膠、遼參

## 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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HT Signature  
紅藍精選



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

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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

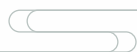
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# 家禽

## 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

港幣 HKD | Shangri-La Circle Points

### 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

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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 | 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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# 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

貴州茅台酒五十年 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

