

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  
Per Person

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



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含有酒精

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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

黑松露野菌餃 🍄

Steamed Wild Mushroom Dumplings with Black Truffle

涼瓜和牛春卷

Deep-fried Spring Rolls with Shredded Wagyu Beef and Bitter Melon

### 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

石榴甘露

Chilled Guava Cream Soup

\*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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# 紅糖精選晚市套餐

## Hung Tong Deluxe Dinner 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

石榴甘露

Chilled Guava Cream Soup

每位港幣888元（兩位起）

HKD888 per person (minimum for 2 persons)

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# 紅糖尊尚晚市套餐

## Hung Tong Premium Dinner 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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# 點心

## Dim Sum

### 蒸 STEAMED

港幣 HKD

- 鱈龍魚子富貴蝦餃   118 |  230  
Mantis Shrimp and Minced Pork Dumplings topped with Sturgeon Caviar
- 白松露帶子餃  118 |  230  
Steamed Scallop Dumplings with White Truffle
- 原隻鮑魚燒賣  108 |  210  
Steamed Traditional Pork Dumplings with Whole Abalone
- 紅糖蝦餃皇  108 |  210  
Hung Tong Shrimp and Minced Pork Dumplings
- 紅糖金魚餃   88 |  170  
Hung Tong Steamed Cod Fish with Pickled Olives and Celery Dumpling  
每位 per person
- 羊肚菌牛肉燒賣 88 |  170  
Steamed Beef Dumplings with Morel Mushroom
- 灌湯小籠包  88 |  170  
Steamed Pork Dumplings in Shanghainese Style
- 香煎鹹魚包  78 |  160  
Pan-fried Salty Fish Buns
- 花膠遼參餃   128 |  250  
Steamed Sea Cucumber and Fish Maw Dumplings  
每位 per person
- 黑松露野菌餃  88 |  170  
Steamed Wild Mushroom Dumplings with Black Truffle

### 炸 DEEP-FRIED

- 櫻花蝦鹹水角  78 |  160  
Deep-fried Glutinous Dumplings with Minced Pork, Sakura Shrimps and Mushrooms
- 涼瓜和牛春卷 78 |  160  
Deep-fried Spring Rolls with Shredded Wagyu Beef and Bitter Melon
- X.O. 醬炒日本大根蘿蔔糕  88 |  170  
Stir-Fried Japanese Turnip Cake with Homemade X.O. Sauce

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# 點心

## Dim Sum

### 焗 BAKED

港幣 HKD

- 巴馬火腿黃橋燒餅   88 |  170  
Baked Barbecued Parma Ham and Mushroom Puffs
- 燕窩蛋撻仔  88 |  170  
Egg Tarts topped with Bird's Nest
- 鮑魚雞粒酥 98 |  190  
Baked Chicken Puffs Topped with Whole Abalone (兩件) two pieces
- 蘿蔔絲酥餅 88 |  170  
Baked Japanese Turnip Puffs
- 雪山叉燒包   88 |  170  
Baked Barbecued Pork Buns (兩件) two pieces
- 一品燒鵝酥  88 |  170  
Deep-fried Roasted Goose and Mushroom Puffs

### 腸粉 RICE ROLLS

- 脆蝦紅米腸粉   98 |  190  
Steamed Brown Rice Rolls with Deep-fried Crispy Prawns
- 原隻鮮蝦腸粉 98 |  190  
Steamed Rice Rolls with Shrimp
- 牛肉腸粉 88 |  170  
Steamed Rice Rolls with Beef

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# 廚師精選

## Chef's Recommendations

港幣 HKD

### 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  
每位 per person

### 松露白玉鮮蟹鉗

Steamed Fresh Crab Claw and Winter Melon topped with Truffle

688 | 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

### 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

- 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

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 / 蜂蜜青胡椒燒排骨 / 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 Ribs with Green Pepper and Honey / 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

- 原個椰皇燉花膠鮑魚   **508** |  **990**  
Double Boiled Young Coconut Soup with Abalone and Fish Maw  
每位 per person
- 松茸珍珠蚌燉角螺   **478** |  **930**  
Double Boiled Sea Whelk Soup with Matsutake Mushrooms and Pearl Mussels  
每位 per person
- 菜膽北菇燉花膠   **458** |  **890**  
Double Boiled Fish Maw Soup with Black Mushrooms and Vegetables  
每位 per person
- 是日老火湯   **368** |  **720**  
Chef's Special Soup of the Day  
4位用 for 4 persons
- 洋參石斛燉螺頭  **318** |  **620**  
Double Boiled Sea Whelk Soup with American Ginseng and Dendrobium Herb  
每位 per person
- 羊肚菌鮑魚燉竹絲雞  **318** |  **620**  
Double Boiled Abalone and Black-skinned Chicken with Morels  
每位 per person
- 香茜皮蛋東星斑片湯  **288** |  **560**  
Boiled Sliced Spotted Garoupa Soup with Coriander and Preserved Eggs  
每位 per person
- 生拆蟹肉粟米羹  **208** |  **410**  
Sweet Corn Soup with Fresh Crab Meat  
每位 per person
- 花膠酸辣海鮮羹 **258** |  **500**  
Hot-and-Sour Soup with Fish Maw and Assorted Seafood  
每位 per person

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# 鮑魚、花膠、遼參

## Abalone, Fish Maw, Sea Cucumber

港幣 HKD

- 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

- |   |             |
|---|-------------|
| 紅燒官燕<br>Braised Bird's Nest in Brown Sauce  | 788   1,530 |
| 金湯蟹肉燴燕窩<br>Braised Bird's Nest with Crab Meat in<br>Pumpkin Soup  | 558   1,080 |
| 生拆蟹肉桃膠燕窩羹<br>Braised Bird's Nest Thick Soup<br>with Fresh Crab Meat, Peach Resin and<br>Chinese Parsley | 558   1,080 |
| 雞茸燴燕窩<br>Braised Bird's Nest with Chicken Purée   | 518   1,010 |

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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  
紅糖補道



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



Contains Alcohol  
含有酒精

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# 海鮮

## Seafood

港幣 HKD

- 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

- 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
- 沖繩涼瓜炒和牛脷   
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

- 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

- |   |   |
|---|---|
| 松露野菌素千層 <br>Braised Wild Mushrooms with Truffle and<br>Fried Bean Curd Sheet     | 288    560   |
| 網網千斤 <br>Braised Gluten Puff Stuffed with<br>Assorted Vegetables and Porcini     | 228    450   |
| 如意吉祥 <br>Stir-fried Vegetarian Chicken with<br>Assorted Vegetables               | 228    450   |
| 欖菜素雞乾煸四季豆 <br>Stir-fried Green Beans with<br>Vegetarian Chicken and Olive Pickle | 228    450   |
| 蝦乾海味雜菜煲<br>Assorted Vegetables and<br>Dried Seafood Stewed in Clay Pot  | 368    720 |
| 桃膠山藥魚湯泡時蔬<br>Poached Vegetables with Peach Resin and<br>Chinese Yam in Fish Broth   | 268    520 |
| 羊肚菌竹筍紅燒豆腐<br>Braised Tofu with Morels and Bamboo Pith   | 268    520 |
| 大澳蝦乾松板肉蒸茄子<br>Steamed Eggplant with Matsusaka Meat and<br>Tai-O Dried Shrimp  | 248    480 |
| 上湯浸時蔬 <br>Poached Seasonal Vegetables in Supreme Broth                         | 218    430 |

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# 飯及麵

## Rice & Noodles

港幣 HKD

- 蝦醬和牛鬆炒飯 🍲 328 | 🔄 640  
Fried Rice with Minced Wagyu Beef and Shrimp Paste
- 鮑魚鴨汁荷葉飯 🍲 348 | 🔄 680  
Steamed Rice with Abalone and Duck Sauce Wrapped in Lotus Leaf
- 櫻花蝦瑤柱蛋白炒飯 🍲 288 | 🔄 560  
Fried Rice with Sakura Shrimps, Diced Scallop and Egg White
- 鮑汁帶子雞粒炆飯 🍲 328 | 🔄 640  
Braised Rice with Diced Chicken and Scallop in Abalone Sauce
- 鹹魚鮑魚絲桂花炒米粉 🍲 338 | 🔄 660  
Stir-fried Rice Vermicelli with Sliced Abalone, Salted Fish and Egg
- 黑椒牛柳絲炒烏冬 288 | 🔄 560  
Stir-fried Udon with Sliced Tenderloin and Black Pepper Sauce
- 頭抽乾炒牛肉河粉 288 | 🔄 560  
Stir-fried Rice Flat Noodles with Beef and Premium Soy Sauce
- 魚湯鮮鮑片稻庭麵 368 | 🔄 720  
Inaniwa Noodles in Fish Broth with Sliced Abalone

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# 甜品

## Dessert

港幣 HKD

- 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、石榴甘露  
Baked Walnut Puff stuffed with Lotus Seed Paste and Chocolate  
Steamed Citrus Dumplings stuffed with Egg Custard  
Chilled Guava Cream Soup  
108 |  210
- 蛋白杏仁茶      
Sweet Almond Soup with Egg White  
78 |  160  
每位 per person
- 乾清棗皇糕   
Steamed Royal Red Date Cake with Coconut Milk  
78 |  160
- 石榴甘露  
Chilled Guava Cream Soup  
75 |  150  
每位 per person
- 紅糖桂花椰汁糕  
Chilled Hung Tong Pudding with Coconut Milk  
88 |  180
- 琥珀核桃酥    
Baked Walnut Puff stuffed with Lotus Seed Paste and Chocolate  
78 |  160
- 奶黃小柑桔   
Steamed Citrus Dumplings stuffed with Egg Custard  
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) Kweichow Moutai Chiew 53% abv (200 ml)	1,888
2023年貴州茅台酒 五十三度 (500毫升) 2022 Kweichow Moutai Chiew 53% abv (500 ml)	3,788
2022年貴州茅台酒 五十三度 (500毫升) 2022 Kweichow Moutai Chiew 53% abv (500 ml)	3,888
2021年貴州茅台酒 五十三度 (500毫升) 2021 Kweichow Moutai Chiew 53% abv (500 ml)	3,988
2020年貴州茅台酒 五十三度 (500毫升) 2020 Kweichow Moutai Chiew 53% abv (500 ml)	4,088
2019年貴州茅台酒 五十三度 (500毫升) 2019 Kweichow Moutai Chiew 53% abv (500 ml)	4,788
2018年貴州茅台酒 五十三度 (500毫升) 2018 Kweichow Moutai Chiew 53% abv (500 ml)	5,588
2017年貴州茅台酒 五十三度 (500毫升) 2017 Kweichow Moutai Chiew 53% abv (500 ml)	5,988
貴州茅台酒 五十三度 - 木盒版 (500毫升) Kweichow Moutai Chiew 53% abv, Wood Box, (500 ml)	8,888
貴州茅台酒 五十三度 - 陳釀 (375毫升) Kweichow Moutai Chiew Extra, 53% abv (375 ml)	12,888
貴州茅台酒 五十三度 - 彩繪版 (500毫升) Kweichow Moutai Chiew 53% abv, Painted Bottle (500 ml)	16,888
貴州茅台酒十五年 五十三度 (500毫升) Kweichow Moutai Chiew 15 Years 53% abv (500 ml)	21,788
貴州茅台三十年 五十三度 (500毫升) Kweichow Moutai Chiew 30 Years 53% abv (500 ml)	39,888

# 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

港幣 HKD

### 汽泡酒

#### Sparkling Wine

每杯 Glass  
150 ml 毫升

每瓶 Bottle  
750 ml 毫升

Veuve Clicquot Yellow Label Brut, France NV  
*tart, with notes of green apple and bread* 180 | ☎ 350 900 | ☎ 1,750

Prosecco Zonin, Italy NV  
*fresh, with notes of apple and white flowers* 98 | ☎ 190 400 | ☎ 780

### 白酒

#### White Wine

Petit Bourgeois Sauvignon Blanc, Henri Bourgeois, France 2022  
*sour and refreshing, with citrus and grassy aromas* 98 | ☎ 190 450 | ☎ 880

Borgo Tesis Pinot Grigio, Fantinel, Italy 2022  
*fresh, with flavours of stone fruit and pear* 100 | ☎ 200 480 | ☎ 930

Nelson Bay Riesling, Te Mania, New Zealand 2021  
*fresh, with flavours of stone fruit and pear* 135 | ☎ 270 650 | ☎ 1,260

Alta Chardonnay, Bodega Catena Zapata, Argentina 2015  
*rich, oak-aged flavours with fruit and spice flavours* 185 | ☎ 360 800 | ☎ 550

### 粉紅玫瑰酒

#### Rosé Wine

Whispering Angel, Chateau D'Esclans, France 2021  
*fresh, with red fruit and floral notes* 150 | ☎ 319 750 | ☎ 1,460

### 紅酒

#### Red Wine

Grand Selection Merlot, Lapostolle, Chile 2020  
*Medium acidity with blackberry and vanilla flavours* 98 | ☎ 190 450 | ☎ 880

Tuscany Chianti Superiore DOCG, Santa Cristina, Italy 2019  
*fresh, with flavours of red fruits and spices* 100 | ☎ 200 480 | ☎ 930

Barossa Valley Shiraz Grenache Mourvedre, Torbeck Old Vines, Australia 2019  
*intense, with flavours of black fruit and spice* 120 | ☎ 240 500 | ☎ 970

Hawkes Bay Cabernet Sauvignon Merlot, Villa Maria 2019  
*rich, with blackberry and oak flavours* 128 | ☎ 273 550 | ☎ 1,070

Prices are subject to a 10% service charge. Vintage may change due to market availability.  
價目需另收加一服務費。年份或因供應情況而改變。

# 瓶裝酒

## Wine by Bottle

港幣 HKD

每瓶 Bottle  
750 ml 毫升

### 汽泡酒 Champagne

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

1,000 | 港幣 1,940

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

2,800 | 港幣 5,420

### 白酒 White Wine

Chardonnay, Lawson's Dry Hills, New Zealand 2021  
*medium acidity with citrus and woody aromas*

450 | 港幣 800

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

500 | 港幣 970

Reserve Chenin Blanc, Ken Forrester Vineyards,  
South Africa 2018  
*medium acidity with apple and citrus flavours*

650 | 港幣 1,260

Roussanne, Yangarra Estate, Australia 2013  
*rich, with honey, toasted nuts and fruit flavours*

650 | 港幣 1,260

Chablis 1er Cru Fourchaume, Domaine Des Malandes,  
France 2022  
*high acidity with green apple and mineral aromas*

750 | 港幣 1,460

Julius Riesling, Henschke, Australia 2018  
*high acidity with citrus and stone fruit flavours*

800 | 港幣 1,550

Soave Classico Doc La Rocca, Pieropan, Italy 2019  
*fresh, citrus and stone fruit notes*

850 | 港幣 1,650

### 粉紅玫瑰酒 Rosé Wine

M De Chateau Minuty, France 2021  
*fresh, with red fruit and citrus notes*

450 | 港幣 880

Maison St Marguerite Rose, France 2021  
*fresh, with red fruit and citrus flavours*

500 | 港幣 970

# 瓶裝酒

## Wine by Bottle

### 紅酒 Red Wine

港幣 HKD

每瓶 Bottle  
750 ml 毫升

Colchagua Valley Merlot, La Joya Single, Chile 2020 <i>medium acidity with blackberry and oak flavours</i>	600   1,170
Blason D'issan, Margaux, France 2016 <i>rich, with flavours of blackberry, spice and smoke</i>	800   1,550
Cabernet Sauvignon, Legacy Peak, U.S.A. 2015 <i>rich, with flavours of blackberry, chocolate and spice</i>	980   1,900
Cabernet Sauvignon, Freemark Abbey, U.S.A. 2013 <i>rich, with flavours of blackberry, chocolate and smoke</i>	1,100   2,130
Te Wahi Pinot Noir, Cloudy Bay, New Zealand 2019 <i>medium acidity with notes of red berries and spice</i>	1,250   2,420
Nuits St Georges La Charmotte Cuvee Marcel Gerbeaut, Francois Feuillet, France 2016 <i>intense, with flavours of blackberry and earth</i>	1,400   2,710
Chateau Cantenac Brown, 3Eme Cru Classe, Margaux En Primeur, France 2010 <i>complex, with blackberry, smoke and leather flavours</i>	1,500   2,910
Cheval Des Andes, Argentine 2017 <i>complex, with blackberry, smoke and leather flavours</i>	1,850   3,590
Tignanello Igt, Antinori, Italy 2019 <i>complex with blackberry, vanilla and smoke flavours</i>	2,450   4,750
Bolgheri Doc Sassicaia, Tenuta San Guido, Italy 2009 <i>complex with blackberry, smoke and oak flavours</i>	6,000   11,620

# 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