



作為如心酒店集團旗下旗艦餐廳，「如」以傳統中菜精髓糅合時尚優雅，為賓客呈獻一系列精緻粵式美饌。由中菜總廚葉振文師傅帶領，餐廳團隊將深受歡迎的粵菜重新演繹成備受讚賞的時令滋味。秉承華懋集團的可持續發展理念，葉師傅及團隊堅持使用本地上乘食材及正宗烹調手法，致力實踐可持續發展的飲食概念及傳承中菜的深厚文化。餐廳設計簡約細緻，營造柔和溫暖的用餐氛圍。職員體貼稱心的服務，定必為饕客帶來難忘的餐飲體驗。

RÚ is the flagship restaurant under Nina Hospitality that celebrates authentic Chinese culinary arts in tasteful modern elegance. Reimagined by the Executive Chef Edmond Ip and other master chefs, classic Cantonese specialities are turned into award-winning dishes with vibrant seasonal flavours. Sharing the same commitment to sustainability with our parent company Chinachem Group, ingredients are sourced locally and prepared authentically as an ode to the preservation of our environment and culture. The exquisite interior design pampers diners in a sophisticated ambience. With impeccable service that surprises and delights our guests, we transform a superior dining experience into a feast to remember.

# 餐前小食

## Appetisers

港幣  
HKD

- |   |            |
|---|------------|
|  松露蜜糖燕窩釀雞翼 (請於24小時前預訂) | 每隻<br>Each |
| Braised Chicken Wing Stuffed with Bird's Nest and Truffle Honey (Please order 24 hours in advance)      | 138        |
|  大澳馬友鹹魚茸煎肉餅            | 118        |
| Pan-fried Pork Patty with Tai O Salted Threadfin Fish   |            |
|  XO醬蔥油海蜇花            | 118        |
| Marinated Jellyfish with Scallion Oil and XO Sauce  |            |
|  黑松露大蝦多士             | 108        |
| Deep-fried Shrimp Toasts with Black Truffle   |            |
| 黑松露雞絲粉皮   | 88         |
| Shredded Chicken with Mung Bean Noodles and Black Truffle   |            |
|  酒香豬仔腳               | 88         |
| Marinated Pig's Trotter in Chinese Wine   |            |
| 泡椒雞翼尖   | 88         |
| Marinated Chicken Wing Tips with Green Pepper   |            |
|  話梅蕃茄                | 88         |
| Marinated Cherry Tomato with Preserved Plum Sauce   |            |
|  金磚玉子                | 88         |
| Deep-fried Tofu   |            |
|  蜜味素叉燒               | 82         |
| Vegan Barbecued Pork with Honey Sauce   |            |

 廚師推介 Chef's Recommendation    素食 Vegetarian    含豬肉 Contains Pork

如閣下對任何食物有敏感或要求, 請於點單時告知服務員  
If you have any concern regarding food allergies, please inform your server upon placing your order.

所有價格須另收茶芥及加一服務費  
Prices are subject to 10% service charge plus tea and condiments charges

# 湯

## Soup

港幣  
HKD

- |   |  |                                |
|---|--|--------------------------------|
|       | <b>迷你佛跳牆</b><br>Buddha Jumps Over the Wall   | 每位<br>Per Person<br><b>588</b> |
|       | <b>天籽蘭松茸燉花膠</b><br>Double-boiled Fish Maw Soup with<br>Matsutake Mushroom and Dendrobium Orchid        | 每位<br>Per Person<br><b>298</b> |
|    | <b>九年百合杏汁燉花膠</b><br>Double-boiled Fish Maw Soup with<br>Almond Cream and 9-year Lily Bulbs             | 每位<br>Per Person<br><b>288</b> |
|   | <b>椰皇錦繡球</b><br>Double-boiled Chicken Broth in Coconut<br>with Beancurd Blossom and Matsutake Mushroom | 每位<br>Per Person<br><b>168</b> |
|    | <b>北菇竹筍燉菜膽</b><br>Double-boiled Chinese Cabbage with<br>Shiitake Mushrooms and Bamboo Piths            | 每位<br>Per Person<br><b>168</b> |
|   | <b>生拆蟹肉粟米羹</b><br>Sweet Corn and Fresh Crabmeat Soup   | 每位<br>Per Person<br><b>158</b> |
|   | <b>宮廷海皇酸辣湯</b><br>Hot and Sour Soup with Assorted Seafood  | 每位<br>Per Person<br><b>138</b> |
|    | <b>豐料老火湯</b><br>Soup of the Day  | 每位<br>Per Person<br><b>78</b>  |

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# 明爐燒味

## Chinese Barbecue

港幣  
HKD

 	<b>金陵脆皮乳豬</b> Roast Whole Suckling Pig	例牌 Regular 398	半隻 Half 788	原隻 Whole 1488
	<b>傳統掛爐片皮鴨</b> Roast Peking Duck			原隻 Whole 788
	<b>醬汁皇浸油雞</b> Simmered Chicken in Supreme Soy Sauce		半隻 Half 308	原隻 Whole 598
 	<b>至尊蜜汁叉燒</b> Superior Barbecued Pork with Honey			288
	<b>吊燒鵝肝金錢雞</b> Roast Goose Liver, Pork Belly and Mushrooms			288
	<b>金牌脆皮燒腩仔</b> Crispy Pork Belly			158

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# 海味

## Dried Seafood

港幣  
HKD

- |   |                  |
|---|------------------|
|  皇冠33頭吉品鮑  | 每位<br>Per Person |
| Braised Yoshihama Abalone (33-head) in Oyster Sauce   | 728              |
|  蝦籽蔥燒關東遼參  | 每位<br>Per Person |
| Braised Kanto Sea Cucumber<br>with Shrimp Roe and Shallots                                  | 538              |
| 鮑汁花膠扒柚皮   | 每位<br>Per Person |
| Braised Pomelo Peel with Fish Maw in Abalone Sauce  | 428              |
| 蠔皇原隻6頭湯鮑扣鵝掌   | 每位<br>Per Person |
| Braised Whole Canned 6-head Abalone<br>with Goose Web in Oyster Sauce                       | 398              |
| 南非30頭吉品鮑魚   | 每位<br>Per Person |
| Braised 30-head South African Dried Abalone   | 328              |
|  港式薑蔥花膠煲 | 388              |
| Braised Fish Maw with Ginger, Scallion<br>and Garlic served in Clay Pot                     |                  |

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# 海鮮

## Seafood

港幣  
HKD

-  **3.6北海道牛乳松露炒日本帶子** 388  
Wok-fried Scallops with Hokkaido Milk and Black Truffle
- XO醬碧綠炒斑球** 388  
Sautéed Garoupa Fillets with Assorted Vegetables in XO Sauce
- 豉油皇煎大花蝦** 368  
Pan-fried King Prawns in Supreme Soy Sauce
-  **金湯酸菜魚** 368  
Poached Garoupa Fillets with Pickled Vegetables in Broth
- 玉液芙蓉蒸鮮蟹鉗 (請於24小時前預訂)** 每位 328  
Steamed Crab Claw with Egg White  
(Please order 24 hours in advance)
- 玻璃蝦球 (請於24小時前預訂)** 每位 298  
Stir-fried King Prawn (Please order 24 hours in advance)
- 翡翠珊瑚百花煎釀帶子** 288  
Pan-fried Scallops Stuffed with Shrimp Paste
- 金沙軟殼蝦** 268  
Pan-fried Soft Shell Prawns in Salted Egg Yolk
- 鳳梨咕嚕蝦球** 268  
Sweet and Sour Prawns with Fresh Lily Bulbs and Pineapple
-  **脆釀焗鮮蟹蓋** 每位 248  
Baked Crab Shell Stuffed with Crabmeat and Onion

「如」採用可持續發展來源的供應商。  
All of our seafood are sustainably sourced.

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# 生猛海鮮

## Live Seafood

### 肉蟹

時價  
Market Price

花彫蒸、避風塘炒、薑葱焗、蒜茸蒸

### Mud Crab

Served according to your preference:

Steamed with Hua Diao Wine; Wok-fried with Crispy Garlic and Chilli;

Baked with Scallion and Ginger; Steamed with Minced Garlic

### 龍蝦

時價  
Market Price

上湯焗、薑葱焗、蒜茸蒸、芝士焗

### Lobster

Served according to your preference:

Baked in Superior Broth; Baked with Scallion and Ginger;

Steamed with Minced Garlic; Baked with Cheese

### 魚類

時價  
Market Price

紅斑、方脷、老鼠斑、東星斑、黃皮老虎斑、  
花尾龍躉、紅瓜子斑

清蒸、古法炆、香煎

### Fish

Red Spotted Garoupa; Sole; High-finned Garoupa; Spotted Garoupa  
Spotted Tiger Garoupa; Giant Garoupa; Red Melon Seed Garoupa

Served according to your preference:

Steamed; Braised; Pan-fried

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# 家禽

## Poultry

港幣  
HKD

 杭州富貴雞 (請於24小時前預訂)		原隻 Whole
Fortune Chicken (Please order 24 hours in advance)		788
 當紅脆皮炸子雞	半隻 Half	原隻 Whole
Deep-fried Crispy Chicken	308	598
 古法金華麒麟玉樹雞 (請於24小時前預訂)	半隻 Half	原隻 Whole
Steamed Chicken with Yunnan Ham and Vegetables Poached in Superior Broth (Please order 24 hours in advance)	308	598
瓦罉鮑魚滑雞煲		428
Stewed Abalone and Chicken served in Clay Pot		
陳皮沙薑煎雞		328
Pan-fried Chicken with Aromatic Ginger and Aged Tangerine Peel in Clay Pot		
 脆皮妙齡鴿		原隻 Whole
Deep-fried Crispy Baby Pigeon		158

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# 肉類

## Meat

港幣  
HKD

 黑皮雞樅菌炒和牛粒 488

Sautéed Diced Wagyu with Black Termite Mushrooms

蒜片九年百合牛柳粒 298

Sautéed Diced Beef with Sliced Garlic  
and 9-year Dried Lily Bulbs

  遠年陳皮意大利黑醋骨 288

Stir-fried Spare Ribs with Aged Tangerine Peel  
and Balsamic Vinegar

  椒鹽脆香骨 228

Deep-fried Spare Ribs with Spicy Salt

 鳳梨咕嚕肉 208

Sweet and Sour Pork with Fresh Lily Bulbs and Pineapple

 梅菜扣肉煲 208

Braised Pork Belly with Preserved Vegetables

 手剁蒸肉餅 198

配梅菜 / 土魷 / 鹹蛋

Steamed Minced Pork Patty  
with Preserved Vegetables / Dried Squid / Salted Egg

 醬爆和牛鵝肝黃金盞 每位 198

Wok-fried Wagyu and Goose Liver with Spicy Sauce

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# 蔬菜

## Vegetables

港幣  
HKD

鮑汁蝦籽扒柚皮 198

Braised Pomelo Peel with Shrimp Roe in Abalone Sauce

☞ 雲慶鼎湖上素 198

Sautéed Vegetables with Mushrooms and Fungus

蝦乾蝦膏芥蘭煲 198

Braised Chinese Kale with Dried Shrimps  
and Shrimp Paste served in Clay Pot

花膠絲鮮竹濃湯浸時蔬 188

Poached Vegetables with Shredded Fish Maw  
and Beancurd Sheet in Chicken Broth

☞ 如 ☞ 紅燒榆耳豆腐 188

Braised Beancurd with  
Assorted Mushrooms and Bamboo Shoot

☞ 松露野菌炒蘆筍 188

Sautéed Asparagus with  
Wild Mushrooms in Truffle Sauce

☞ 泮水芹香艷 188

Sautéed Celery with Assorted Fungus, Water Chestnut,  
Lotus Root and Fresh Lily Bulbs

田園時蔬 168

菜心、芥蘭、唐生菜、菠菜

清炒、蒜茸炒、上湯浸

Seasonal Vegetables

Choi Sum, Chinese Kale, Chinese Lettuce, Spinach

Served according to your preference:

Wok-fried; Mashed-Garlic; Simmered Supreme Soup

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# 飯麵

## Rice and Noodles

港幣  
HKD

- |   |     |
|---|-----|
|  砂鍋安格斯牛肉鵝肝飯  | 298 |
| Fried Rice with Angus Beef and Goose Liver served in Clay Pot                                 |     |
| 海鮮炒麵  | 288 |
| Fried Noodles with Seafood  |     |
|  薑蔥鮑汁蝦籽撈粗麵 | 238 |
| Braised Thick Egg Noodles with Shrimp Roe, Ginger and Scallion in Abalone Sauce               |     |
| 古早醬油乾炒牛河  | 198 |
| Fried Rice Noodles with Sliced Beef and Supreme Soy Sauce                                     |     |
| 櫻花蝦揚州炒飯   | 238 |
| Fried Rice with Sakura Shrimps, in Yangzhou Style   |     |
| 蟹肉桂花炒米粉   | 238 |
| Fried Rice Vermicelli with Crabmeat   |     |
| 福建炒飯  | 228 |
| Fried Rice with Diced Chicken, Roast Duck, Conpoy and Vegetables                              |     |
|  羅漢齋炒麵     | 198 |
| Fried Noodles with Assorted Fungus, Bamboo Shoots and Mushrooms                               |     |

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# 甜品

## Desserts

港幣  
HKD

- |   |  |     |
|---|--|-----|
|   | 杏汁冰花燉官燕  | 398 |
|   | Double-boiled Imperial Bird's Nest with Almond Cream             |     |
| 🍵 | 薑茶水中豆腐花  | 78  |
|   | Spicy Ginger Soup with Beancurd Blossom                          |     |
| 🍵 | 蛋白杏仁茶  | 58  |
|   | Sweetened Almond Cream with Egg White                            |     |
| 🍵 | 遠年陳皮湘蓮紅豆沙  | 58  |
|   | Sweetened Red Bean Cream with Lotus Seed and Aged Tangerine Peel |     |
|   | 楊枝甘露   | 58  |
|   | Chilled Mango Cream with Sago and Pomelo                         |     |
| 🍵 | 懷舊芝麻卷 (3件)   | 58  |
|   | Homemade Black Sesame Rolls (3pcs)                               |     |
|   | 賀壽蟠桃 (6件)  | 118 |
|   | Longevity Peach Buns (6pcs)                                      |     |

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