



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.

# 廚師菜式推介

## Chef's Specialties

港幣  
HKD

	蟹粉花膠扒		2988
	Braised Fish Maw with Hairy Crab Coral		
	蟹粉燴關東遼參	每位 Per Person	458
	Braised Kanto Sea Cucumber with Hairy Crab Coral		
	蟹粉脆皮海參		398
	Crispy Sea Cucumber with Hairy Crab Coral		
	蟹粉蔥油拌麵	每位 Per Person	188
	Hairy Crab Coral with Noodles in Spring Onion Oil		
🍴	蟹粉小籠包 (3件)		108
	Steamed Pork Dumplings with Hairy Crab Coral (3 pcs)		
	古法羊腩煲		888
	Braised Lamb Brisket in Clay Pot		
🍴	迷你佛跳牆	每位 Per Person	588
	Buddha Jumps Over the Wall		
	江南百花雞 (請於24小時前預訂)	半隻 Half	原隻 Whole
	Steamed Chicken Skin with Shrimp Paste, Jiangnan Style (Please order 24 hours in advance)	468	888
	樟茶鴨	半隻 Half	原隻 Whole
	Smoked Duck with Tea Leaves	168	338
	蝦籽蝦汁百花釀遼參	每位 Per Person	388
	Braised Stuffed Sea Cucumber with Minced Prawn		
	秘製瑤柱貴妃雞	半隻 Half	原隻 Whole
	Poached Chicken with Conpoy	308	598
🍴	鴛鴦臘腸煲仔飯	四位用 for 4 persons	六位用 for 6 persons
	Chinese Clay Pot Rice with Preserved Sausage	298	468

🍴 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

# 餐前小食

## Appetisers

港幣  
HKD

### 古越龍山20年南非6頭鮮鮑魚 (2隻起)

Marinated 6-head South African Fresh Abalone  
in Aged Chinese Yellow Rice Wine (Min. 2 pcs)

每隻  
Each  
168

### 松露蜜糖燕窩釀雞翼 (請於24小時前預訂)

Braised Chicken Wing Stuffed with Bird's Nest  
and Truffle Honey (Please order 24 hours in advance)

每隻  
Each  
138

### 大澳馬友鹹魚茸煎肉餅

Pan-fried Pork Patty with Tai O Salted Threadfin Fish

118

### XO醬蔥油海蜇花

Marinated Jellyfish with Scallion Oil and XO Sauce

118

### 黑松露大蝦多士

Deep-fried Shrimp Toasts with Black Truffle

112

### 麻辣鴨舌

Sichuan Spicy Duck Tongue

88

### 黑松露雞絲粉皮

Shredded Chicken with Mung Bean Noodles and Black Truffle

88

### 酒香豬仔腳

Marinated Pig's Trotter in Chinese Wine

88

### 鮑汁鳳爪

Braised Chicken Feet in Abalone Sauce

92

### 話梅番茄

Marinated Cherry Tomato with Preserved Plum Sauce

88

### 金磚玉子

Deep-fried Egg Tofu

88

### 蜜味素叉燒

Vegan Barbecued Pork with Honey Sauce

82

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# 湯

## Soup

港幣  
HKD

- |   |  |                                |
|---|--|--------------------------------|
|       | <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>椰皇燉繡球</b><br>Double Boiled Chicken Broth in Coconut with<br>Beancurd Blossom and Matsutake Mushroom | 每位<br>Per Person<br><b>168</b> |
|    | <b>北菇竹筴燉菜膽</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>杏汁燉白肺湯</b><br>Double-boiled Pork Lung Soup with Chinese Cabbage<br>and Almond Cream                 | 每位<br>Per Person<br><b>98</b>  |
|    | <b>豐料老火湯</b><br>Soup of the Day  | 每位<br>Per Person<br><b>88</b>  |

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# 明爐燒味

## Chinese Barbecue

港幣  
HKD

	<b>琵琶乳豬</b> (請於24小時前預訂) Roast Whole Boneless Suckling Pig (Please order 24 hours in advance)			原隻 Whole 1488	
		<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 Traditional 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			298
	<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              |
| 鮑汁花膠扒柚皮  | 每位<br>Per Person |
| Braised Pomelo Peel with Fish Maw in Abalone Sauce   | 428              |
| 南非30頭吉品鮑魚  | 每位<br>Per Person |
| Braised 30-head South African Dried Abalone  | 398              |
|  蝦籽蔥燒關東遼參 | 每位<br>Per Person |
| Braised Kanto Sea Cucumber<br>with Shrimp Roe and Shallots                                   | 398              |
| 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                        | 298              |
|  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

- |   |  |                         |
|---|--|-------------------------|
|   | 松露帶子炒鮮奶  | 388                     |
|   | Stir-fried Milk with Scallops 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<br>Per Person<br>328 |
|   | Steamed Crab Claw with Egg White<br>(Please order 24 hours in advance) |                         |
|   | 玻璃蝦球 (請於24小時前預訂)   | 每位<br>Per Person<br>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<br>Per Person<br>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
桂花香茉莉茶燻雞 (請於24小時前預訂)	半隻 Half	原隻 Whole
Osmanthus and Jasmine Tea-Smoked Chicken (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		
 脆皮乳鴿配茶燻鴿蛋		168
Crispy Baby Pigeon with Tea-smoked Pigeon Egg		
追加茶燻鴿蛋每隻 \$38		
Additional Tea-smoked Pigeon Egg \$38 each		

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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

**紫羅炒鮮牛肉** 288


Stir-fried Beef Tenderloin with Young Ginger

  **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

 **紅燜獅子頭** 208

Braised Pork Meatballs in Brown Sauce

 **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  
Per Person

Wok-fried Wagyu and Goose Liver with Spicy Sauce 198

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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

☞ 蝦乾蝦膏時蔬煲 198  
Braised Seasonal Vegetables with Dried Shrimp 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

☞ 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

- |   |   |                         |
|---|---|-------------------------|
|    | <b>砂鍋安格斯牛肉鵝肝飯</b>   | 298                     |
|   | Fried Rice with Angus Beef and Goose Liver served in Clay Pot                   |                         |
|   | <b>海鮮炒麵</b>   | 288                     |
|   | Fried Noodles with Seafood  |                         |
|  | <b>薑蔥鮑汁蝦籽撈粗麵</b>  | 238                     |
|   | Braised Thick Egg Noodles with Shrimp Roe, Ginger and Scallion in Abalone Sauce |                         |
|   | <b>古早醬油乾炒牛河</b>   | 198                     |
|   | Fried Rice Noodles with Sliced Beef and Supreme Soy Sauce                       |                         |
|  | <b>櫻花蝦揚州炒飯</b>  | 238                     |
|   | Fried Rice with Sakura Shrimps, in Yangzhou Style                               |                         |
|   | <b>蟹肉桂花炒米粉</b>  | 238                     |
|   | Fried Rice Vermicelli with Crabmeat   |                         |
|   | <b>瑤柱蛋白炒飯</b>   | 238                     |
|   | Fried Rice with Conpoy and Egg White  |                         |
|   | <b>福建炒飯</b>   | 228                     |
|   | Fried Rice with Diced Chicken, Roast Duck, Conpoy and Vegetables                |                         |
|  | <b>羅漢齋炒麵</b>  | 198                     |
|   | Fried Noodles with Assorted Fungus, Bamboo Shoots and Mushrooms                 |                         |
|  | <b>上湯菜遠蝦球生麵</b>   | 每位<br>Per Person<br>138 |
|   | Noodles with Prawns in Supreme Soup   |                         |
|  | <b>上湯菜遠帶子米粉</b>   | 每位<br>Per Person<br>138 |
|   | Rice Vermicelli with Scallops in Supreme Soup                                   |                         |

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# 甜品

## Desserts

港幣  
HKD

- |    |  |                        |
|----|--|------------------------|
|    |  | 每位<br>Per Person       |
|    | 杏汁冰花燉官燕<br>Double-boiled Imperial Bird's Nest with Almond Cream                  | 398                    |
| 🍵  | 薑茶水中豆腐花<br>Spicy Ginger Soup with Beancurd Blossom                               | 每位<br>Per Person<br>78 |
|    | 流沙妃子笑 (3件)<br>Lava Custard Glutinous Rice Dumplings (3 pcs)                      | 68                     |
| 👩🍳 | 蛋白杏仁茶<br>Sweetened Almond Cream with Egg White                                   | 每位<br>Per Person<br>58 |
| 🍵  | 遠年陳皮湘蓮紅豆沙<br>Sweetened Red Bean Cream with<br>Lotus Seed and Aged Tangerine Peel | 每位<br>Per Person<br>58 |
|    | 楊枝甘露<br>Chilled Mango Cream with Sago and Pomelo                                 | 每位<br>Per Person<br>58 |
| 👩🍳 | 懷舊芝麻卷 (3件)<br>Homemade Black Sesame Rolls (3 pcs)                                | 58                     |
| 👩🍳 | 蝶豆花豆腐凍<br>Tofu Pudding with Butterfly Pea  | 每位<br>Per Person<br>58 |
|    | 賀壽蟠桃 (6件)<br>Longevity Peach Buns (6 pcs)  | 118                    |

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