

廚師菜式推介

Chef's Specialties

港幣
HKD

蟹粉花膠扒(4位用)

2,988

Braised Fish Maw with Hairy Crab Coral (for 4 persons)

海鮮汁脆皮釀日本遼參

每位
Per Person

Crispy Japanese Sea Cucumber Stuffed with
Minced Pork and Shrimp in Seafood Sauce

418

脆釀焗鮮蟹蓋

每位
Per Person

Baked Crab Shell Stuffed with Crabmeat and Onion

248

家鄉拆魚羹

每位
Per Person

Braised Minced Fish Thick Soup

198

至尊蜜汁叉燒

每位
Per Person

例牌
Regular

Superior Barbecued Pork with Honey

98

298

松露蜜糖燕窩釀雞翼 (請於24小時前預訂)

每位
Per Person

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

138



摩利菌夜光杯*

每位
Per Person

Braised Winter Melon stuffed with Moral Mushroom,
Spinach and Carrot

138

當紅脆皮炸子雞

半隻
Half

原隻
Whole

Deep-fried Crispy Chicken

308

598

*星級有營食肆「2025有營食譜設計比賽」得獎菜式

Award-winning Dish from EatSmart Star+ Restaurant's 2025 Recipe Design Competition

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

冬日時令煲仔菜

Seasonal Clay Pot Delights

港幣
HKD

古法雙冬黑草羊腩煲

688

Stewed Lamb Brisket with Black Mushrooms and Bamboo Shoots in Clay Pot

薑蔥龍蝦生麵煲

688

Braised Lobster with Noodles, Ginger and Scallion in Clay Pot

啫啫黃花魚柳

428

Braised Yellow Croaker in Clay Pot

蠔皇千層鮑魚滑雞煲

428

Braised Abalone and Chicken with Oyster Sauce in Clay Pot

蝦籽海參鵝掌煲

398

Braised Sea Cucumber and Goose Web with Shrimp Roe in Clay Pot

鮮沙薑蒜子煎焗龍躉球煲

398

Pan-fried Hybrid Garoupa Fillet with Aromatic Ginger and Garlic in Clay Pot

陳年花雕燴龍江雞

368

Braised Longjiang Chicken in Aged Huadiao Wine

家鄉特色南乳炆鵝

368

Classic Stewed Goose with Red Fermented Bean Curd

黑胡椒法國藍蝦粉絲煲

318

Braised Black Pepper French Blue Shrimp with Vermicelli in Clay Pot

👨‍🍳 廚師推介 Chef's Recommendation 🌿 素食 Vegetarian 🐷 含豬肉 Contains Pork

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餐前小食

Appetisers

港幣
HKD

- 古越龍山20年南非6頭鮮鮑魚(4隻) 498
Marinated 6-head South African Fresh Abalone
in Aged Chinese Yellow Rice Wine (4 pcs)
-  海苔家鄉脆藕餅 268
Crispy Lotus Root Cake with Seaweed
-  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 112
Deep-fried Shrimp Toasts with Black Truffle
-  鮑汁鳳爪 92
Braised Chicken Feet in Abalone Sauce
- 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
-  話梅番茄 88
Marinated Cherry Tomato with Preserved Plum Sauce
-  金磚豆腐 88
Deep-fried Tofu
-  蜜味素叉燒 82
Vegan Barbecued Pork with Honey Sauce

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湯

Soup

港幣
HKD

- | | | |
|---|---|--------------------------------|
|   | 椰皇松茸響螺燉花膠
Double-boiled Fish Maw Soup with Sea Conch and Matsutake Mushrooms in Whole Coconut | 每位
Per Person
398 |
|   | 九年百合杏汁燉花膠
Double-boiled Fish Maw Soup with Almond Cream and 9-year Lily Bulbs | 每位
Per Person
288 |
|  | 濃湯花膠雞絲羹
Braised Fish Maw Thick Soup with Shredded Chicken | 每位
Per Person
198 |
|  | 小海葵冬瓜湯
Double-boiled Winter Melon Soup | 每位
Per Person
168 |
|  | 北菇竹筴燉菜膽
Double-boiled Chinese Cabbage with Shiitake Mushrooms and Bamboo Piths | 每位
Per Person
168 |
| | 生拆蟹肉粟米羹
Sweet Corn and Fresh Crabmeat Soup | 每位
Per Person
158 |
| | 宮廷海皇酸辣湯
Hot and Sour Soup with Assorted Seafood | 每位
Per Person
138 |
|  | 杏汁燉白肺湯
Double-boiled Pork Lung Soup with Chinese Cabbage and Almond Cream | 每位
Per Person
98 |
|  | 豐料老火湯
Soup of the Day | 每位
Per Person
88 |

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明爐燒味

Chinese Barbecue

港幣
HKD

 	金陵脆皮乳豬 Roast Whole Suckling Pig	例牌 Regular 498	半隻 Half 988	原隻 Whole 1,888
	明爐脆皮燒鵝 Roast Goose with Chinese Herbs	例牌 Regular 238	半隻 Half 468	原隻 Whole 928
	傳統掛爐片皮鴨 Roast Traditional Peking Duck			原隻 Whole 788
	醬汁皇浸油雞 Simmered Chicken in Supreme Soy Sauce		半隻 Half 308	原隻 Whole 598
	金牌脆皮燒腩仔 Crispy Pork Belly			158

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海味

Dried Seafood

港幣
HKD

- | | |
|---|------------------|
|  日本皇冠20頭吉品鮑魚 | 每位
Per Person |
| Braised Yoshihama Kippin Abalone (20-head) in Oyster Sauce | 3,388 |
|  鮑汁花膠扒柚皮 | 每位
Per Person |
| Braised Pomelo Peel with Fish Maw in Abalone Sauce | 428 |
| 南非25頭吉品鮑魚 | 每位
Per Person |
| Braised 25-head South African Dried Abalone | 398 |
|  蝦籽蔥燒關東遼參 | 每位
Per Person |
| Braised Kanto Sea Cucumber with Shrimp Roe and Shallots | 398 |
| 蠔皇原隻6頭湯鮑扣鵝掌 | 每位
Per Person |
| Braised Whole Canned 6-head Abalone with Goose Web in Oyster Sauce | 298 |
|  港式薑蔥花膠煲 | 例牌
Regular |
| Braised Fish Maw with Ginger, Scallion and Garlic served in Clay Pot | 388 |

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海鮮

Seafood

港幣
HKD

蔥燒百花釀鱈魚

438

Pan-fried Cod Fillet Stuffed with Minced Shrimp Paste with Leeks

蟹黃蟹肉蝦球

398

Wok-fried Shrimp Ball with Crab Meat and Crab Roe

XO醬碧綠炒斑球

388

Sautéed Garoupa Fillets with Assorted Vegetables in XO Sauce

金沙明蝦球

368

Crispy Prawn with Egg Yolks

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

乾煸蟹肉粉絲煲

318

Braised Crab Meat with Bean Vermicelli and Fermented Chili Bean Paste served in Clay Pot

翡翠珊瑚百花煎釀帶子

288

Pan-fried Scallops Stuffed with Shrimp Paste

鳳梨咕嚕蝦球

268

Sweet and Sour Prawns with Fresh Lily Bulbs and Pineapple

「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

港幣
HKD

紅瓜子斑(每條)約600克 1,880

Red Flag Garoupa (per piece) Approx. 600 gram

海老虎斑(每條)約600克 1,680

Brown-marbled Garoupa (per piece) Approx. 600 gram

東星斑(每條)約600克 980

Coral Garoupa (per piece) Approx. 600 gram

沙巴龍躉(每條)約600克 580

Hybrid Garoupa (per piece) Approx. 600 gram

煮法:清蒸、古法炆、香煎

Served according to your preference:

Steamed with Spring Onion and Superior Soy Sauce, Braised with Shredded Pork and Mushrooms, Pan-fried with Superior Soy Sauce

波士頓龍蝦(每隻)約500克 638

Boston Lobster (per piece) Approx. 500 gram

煮法:上湯焗、薑蔥焗、蒜蓉粉絲蒸、芝士焗(另加\$80)、加伊麵(另加\$80)

Served according to your preference:

Baked with Supreme Broth, Baked with Ginger and Spring Onion, Steamed with Garlic and Vermicelli, Baked with Cheese and Butter (at a supplement of HK\$80), with E-Fu Noodles (at a supplement of HK\$80)

肉蟹(每隻)約600克 1,280

Mud Crab (per piece) Approx. 600 gram

煮法:花雕蒸、避風塘炒、薑蔥焗

Served according to your preference:

Steamed with Chinese Hua Diao Wine, Wok-fried with Chilli and Garlic, Baked with Ginger and Spring Onion

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家禽

Poultry

港幣
HKD

江南百花雞 (請於48小時前預訂)		原隻 Whole
Steamed Chicken Skin with Shrimp Paste, Jiangnan Style (Please order 48 hours in advance)		888
 招牌富貴鹽焗雞 (請於72小時前預訂)		原隻 Whole
Fortune Chicken (Please order 72 hours in advance)		788
秘製瑤柱貴妃雞	半隻 Half	原隻 Whole
Poached Chicken with Conpoy	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
荔蓉香酥鴨		
Crispy Boneless Duck with Taro Paste		428
 陳皮沙薑煎雞		328
Pan-fried Chicken with Aromatic Ginger and Aged Tangerine Peel		
原隻脆皮乳鴿配茶燻鴿蛋		168
Crispy Baby Pigeon with Tea-smoked Pigeon Egg		

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肉類

Meat

港幣
HKD

每位
Per Person

蔥香芥末澳洲和牛

Wok-fried Australian Wagyu with Scallions and Mustard

368

如 孜然煎焗羊扒

Pan-fried Lamb Rack with Cumin

338

蒜片九年百合牛柳粒

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

298

含 果仁黑醋西班牙豬柳

Wok-fried Spanish Pork Loin with Nuts in Black Vinegar

298

如 醬皇野菌牛柳條

Wok-fried Sirloin Strip with
Wild Mushrooms in XO Chili Sauce

298

含 遠年陳皮意大利黑醋骨

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

288

含 椒鹽脆香骨

Deep-fried Spare Ribs with Spicy Salt

228

如 含 鳳梨咕嚕肉

Sweet and Sour Pork with Fresh Lily Bulbs and Pineapple

208

含 手剁蒸肉餅 配梅菜 / 土魷 / 鹹蛋

Steamed Minced Pork Patty
with Preserved Vegetables / Dried Squid / Salted Egg
需時約30分鐘

198

Please allows 30 minutes of preparation time

如 燒汁安格斯牛肋骨

Braised Angus Beef Rib with Gravy

每位
Per Person

198

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

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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

🍄 摩利菌燜素千層 198
Braised Bean Curd Sheet with Morel Mushrooms

🍤 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

🍄 松茸雜菜粉絲煲 188
Poached Mixed Vegetables with Matsutake Mushrooms and Bean Vermicelli served in Clay Pot

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

- | | | |
|---|---|-------------------------|
|   | 梅菜帶子脆紅米飯
Fried Red Rice with Scallop, Preserved Vegetables and Crispy Rice | 298 |
|  | 貴妃海蝦泡飯
Poached Crispy Rice with Fresh Shrimp in Lobster Bisque | 288 |
|   | XO醬豉油皇雞絲炒麵
Fried Noodles with Shredded Chicken in XO Chili Sauce and Soy Sauce | 288 |
| | 薑蔥鮑汁蝦籽撈粗麵
Braised Thick Egg Noodles with Shrimp Roe, Ginger and Scallion in Abalone Sauce | 238 |
|  | 櫻花蝦揚州炒飯
Fried Rice with Sakura Shrimps, in Yangzhou Style | 238 |
|  | 蟹肉桂花炒米粉
Fried Rice Vermicelli with Crabmeat | 238 |
| | 瑤柱蛋白炒飯
Fried Rice with Conpoy and Egg White | 238 |
|  | 阿拉斯加蟹肉燴伊麵
Braised E-Fu Noodles with Alaskan Crab Meat | 228 |
| | 古早醬油乾炒牛河
Fried Rice Noodles with Sliced Beef and Supreme Soy Sauce | 198 |
| | 蟹粉蔥油拌麵
Hairy Crab Coral with Noodles in Spring Onion Oil | 每位
Per Person
188 |
|  | 鮑魚荷葉飯
Steamed Fried Rice with Whole Abalone Wrapped in Lotus Leaf | 每位
Per Person
138 |
|  | 上湯菜遠蝦球生麵
Noodles with Prawns in Supreme Soup | 每位
Per Person
138 |

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甜品

Desserts

港幣
HKD

杏汁冰花燉官燕

每位
Per Person

Double-boiled Imperial Bird's Nest with Almond Cream

398

薑茶水中豆腐花

每位
Per Person

Spicy Ginger Soup with Beancurd Blossom

78

需時約20分鐘

Please allows 20 minutes of preparation time

如[®] 蛋白杏仁茶

每位
Per Person

Sweetened Almond Cream with Egg White

58

遠年陳皮湘蓮紅豆沙

每位
Per Person

Sweetened Red Bean Cream with
Lotus Seed and Aged Tangerine Peel

58

楊枝甘露

每位
Per Person

Chilled Mango Cream with Sago and Pomelo

58

如[®] 蝶豆花豆腐凍

每位
Per Person

Tofu Pudding with Butterfly Pea

58

燕窩蛋撻仔(3件)

108

Mini Egg Tart with Bird's Nest (3 pcs)

需時約20分鐘

Please allows 20 minutes of preparation time

如[®] 懷舊芝麻卷 (3件)

58

Homemade Black Sesame Rolls (3 pcs)

新疆棗皇糕 (3件)

58

Red Date Pudding (3 pcs)

賀壽蟠桃 (6件)

118

Longevity Peach Buns (6 pcs)

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自攜蛋糕切餅費(每個蛋糕) HK\$200
Cake-Cutting for Brought-in Cakes (Per Cake) HK\$200

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其他收費

Other Charges

港幣
HKD

自攜蛋糕切餅費 (每個蛋糕) 200

Cake-Cutting for Brought-in Cakes (Per Cake)

餐前小食 (每小碟) 28

Pre-meal Snacks (Each Small Plate)

指天椒絲豉油 (每小碟) 30

Chinese Spicy Chili Soy Sauce (Each Small Plate)

XO醬 (每小碟) 30

XO Chili Sauce (Each Small Plate)

片皮鴨薄餅 (每籠10塊) 68

Chinese Pancake (Per Basket 10 pcs)

外賣包裝 (每套) 5

Takeaway Packaging

開瓶費

Corkage Fee

紅酒 / 白酒 Red Wine / White Wine 750ml 350

烈酒 / 茅台 / 大瓶裝葡萄酒 Liquor / Maotai / Magnum 1500ml 700

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RÚ Private Dining Rooms Facts and Information

Located in the heart of Tsuen Wan, RÚ, the flagship restaurant of Nina Hospitality, is one of the finest across the entire New Territories.

「如」私人貴賓廳簡介

如心酒店集團旗艦餐廳 — 「如」中菜廳位於荃灣心臟地帶，為新界區最頂尖精緻中菜廳之一。

Private Dining Experience

- RÚ offers five elegantly designed and well-appointed private dining rooms for intimate family celebrations, friends' gatherings, or business luncheon or dinner.
- The spacious and highly flexible dining rooms are suitable for parties of 6 to up to 36 people.
- Movable partitions between RÚ YUÈ and RÚ FĒNG, as well as RÚ YÚN and RÚ MÙ allow the rooms to be converted into different sizes for different events effortlessly.
- The private dining rooms are secluded on the annex dining hall RÚ SHĀN side of the restaurant for enhanced privacy.



私人餐飲體驗

- 位於荃灣西如心酒店的「如」中菜廳，提供5間全新裝修、設計簡約優雅兼設備齊全的私人貴賓廳。
- 寬敞舒適且高度靈活的私人空間可容納6至36人，是舉辦小型家庭聚會、慶祝活動、三五知己聚餐、商務午宴或晚宴的理想地方。
- 「如月」和「如風」，以及「如雲」和「如木」之間設有可移動隔板，令房間能輕鬆地轉換成不同大小、適合各類型活動的空間。
- 私人貴賓廳設於別廳「如山」相鄰區域，自成一閣，私隱度極高。



房間 Room	容納人數 Capacity (pax)	面積 Area		樓高 Ceiling	
		(m ²)	(ft ²)	(m)	(ft)
如日 RÚ RÌ	6 - 10	26	280	2.9	9.5
如月 RÚ YUÈ	8 - 12	33	355	2.9	9.5
如風 RÚ FÈNG	8 - 12	33	355	2.9	9.5
如雲 RÚ YÚN	8 - 12	34	366	2.9	9.5
如木 RÚ MÙ	16 - 24	95	1,023	2.9	9.5

Minimum charge apply for lunch and dinner
 貴賓廳於午餐及晚餐時段均設最低消費

-  TV
電視
-  Portable Partitions
可移動隔板

