

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 418
Crispy Japanese Sea Cucumber Stuffed with
Minced Pork and Shrimp in Seafood Sauce

脆釀焗鮮蟹蓋 每位 248
Baked Crab Shell Stuffed with Crabmeat and Onion

家鄉拆魚羹 每位 198
Braised Minced Fish Thick Soup

至尊蜜汁叉燒 每位 98 例牌 298
Superior Barbecued Pork with Honey

松露蜜糖燕窩釀雞翼 (請於24小時前預訂) 每位 138
Braised Chicken Wing Stuffed with Bird's Nest
and Truffle Honey (Please order 24 hours in advance)

摩利菌夜光杯* 每位 138
Braised Winter Melon stuffed with Moral Mushroom,
Spinach and Carrot

當紅脆皮炸子雞 半隻 308 原隻 598
Deep-fried Crispy Chicken

*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
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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

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點心

Dim Sum

蒸類

Steamed

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點心

Dim Sum

焗及煎炸類

Baked and Fried

港幣
HKD

	每位 Per Person
 焗南非鮑魚酥 Baked Whole Abalone Puff	108
 鮑魚雞粒蜂巢芋角 (3件) Crispy Taro Puff with Abalone and Diced Chicken (3 pcs)	88
 蝦籽上湯炸粉粿 (3件) Deep-fried Crispy Dumpling with Shrimp Roe in Superior Broth (3 pcs)	88
  巴馬火腿銀蘿千層酥 (3件) Baked Fluffy Pastry with Turnip Filling and Diced Parma Ham (3 pcs)	68
  香檸鳳梨叉燒酥 (3件) Baked Barbecued Pork Puffs with Pineapple (3 pcs)	68
 脆香焗雪山包 (3件) Baked Barbecued Pork Buns (3 pcs)	68
 鵝肝鴨鬆空氣春卷 (3件) Deep-fried Airy Spring Roll with Foie Gras and Duck Meat (3 pcs)	68
 京蔥和牛黃橋燒餅 (3件) Pan-fried Sesame Cakes with Wagyu and Leek (3 pcs)	68
 雞糞菌啤梨鹹水角 (3件) Deep-fried Glutinous Rice Dumplings with Pear and Termite Mushroom (3 pcs)	58

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點心

Dim Sum

腸粉

Rice Rolls

港幣
HKD

櫻花蝦煎腸 88

Pan-fried Rice Roll with Sakura Shrimp

如 金菇安格斯牛肉腸粉 88

Steamed Rice Rolls with Angus Beef and Enoki Mushrooms

如 海龍皇脆皮紅米腸 82

Steamed Red Rice Rolls with Seafood and Crisps

家鄉炒蘿蔔糕 78

Wok-fried Turnip Cakes

茼蒿鮮蝦腸粉 78

Steamed Rice Rolls with Shrimps and Yellow Chives

如 梅菜蜜汁叉燒腸粉 68

Steamed Rice Rolls with Barbecued Pork

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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



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



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



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)



廚師推介 Chef’s Recommendation



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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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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

每位
Per Person

Double-boiled Fish Maw Soup with Sea Conch and Matsutake Mushrooms in Whole Coconut

398



九年百合杏汁燉花膠

每位
Per Person

Double-boiled Fish Maw Soup with Almond Cream and 9-year Lily Bulbs

288



濃湯花膠雞絲羹

每位
Per Person

Braised Fish Maw Thick Soup with Shredded Chicken

198



小海葵冬瓜湯

每位
Per Person

Double-boiled Winter Melon Soup

168



北菇竹笙燉菜膽

每位
Per Person

Double-boiled Chinese Cabbage with Shiitake Mushrooms and Bamboo Piths

168

生拆蟹肉粟米羹

每位
Per Person

Sweet Corn and Fresh Crabmeat Soup

158

宮廷海皇酸辣湯

每位
Per Person

Hot and Sour Soup with Assorted Seafood

138



杏汁燉白肺湯

每位
Per Person

Double-boiled Pork Lung Soup with Chinese Cabbage and Almond Cream

98



豐料老火湯

每位
Per Person

Soup of the Day

88



廚師推介 Chef's Recommendation



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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
an d 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.



廚師推介 Chef's Recommendation



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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)

Steamed Chicken Skin with Shrimp Paste, Jiangnan Style
(Please order 48 hours in advance)

原隻
Whole

888



招牌富貴鹽焗雞 (請於72小時前預訂)

Fortune Chicken (Please order 72 hours in advance)

原隻
Whole

788

秘製瑤柱貴妃雞

Poached Chicken with Conpoy

半隻
Half

308

原隻
Whole

598

桂花香茉莉茶燻雞 (請於24小時前預訂)

Osmanthus and Jasmine Tea-Smoked Chicken
(Please order 24 hours in advance)

半隻
Half

308

原隻
Whole

598

荔蓉香酥鴨

Crispy Boneless Duck with Taro Paste

428



陳皮沙薑煎雞

Pan-fried Chicken with Aromatic Ginger and Aged Tangerine Peel

328

原隻脆皮乳鴿配茶燻鴿蛋

Crispy Baby Pigeon with Tea-smoked Pigeon Egg

168



廚師推介 Chef's Recommendation



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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
 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
 果仁黑醋西班牙豬柳 Wok-fried Spanish Pork Loin with Nuts in Black Vinegar	298
 醬皇野菌牛柳條 Wok-fried Sirloin Strip with Wild Mushrooms in XO Chili Sauce	298
 遠年陳皮意大利黑醋骨 Stir-fried Spare Ribs with Aged Tangerine Peel and Balsamic Vinegar	288
 椒鹽脆香骨 Deep-fried Spare Ribs with Spicy Salt	228
  鳳梨咕嚕肉 Sweet and Sour Pork with Fresh Lily Bulbs and Pineapple	208
 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 Please allows 30 minutes of preparation time	198
 燒汁安格斯牛肋骨 Braised Angus Beef Rib with Gravy	每位 Per Person 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

🍄 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

👨🍳 廚師推介 Chef's Recommendation 🍄 素食 Vegetarian 🍖 含豬肉 Contains Pork

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飯麵

Rice and Noodles

港幣
HKD

		梅菜帶子脆紅米飯	298
Fried Red Rice with Scallop, Preserved Vegetables and Crispy Rice			
		貴妃海蝦泡飯	288
Poached Crispy Rice with Fresh Shrimp in Lobster Bisque			
		XO醬豉油皇雞絲炒麵	288
Fried Noodles with Shredded Chicken in XO Chili Sauce and Soy Sauce			
		薑蔥鮑汁蝦籽撈粗麵	238
Braised Thick Egg Noodles with Shrimp Roe, Ginger and Scallion in Abalone 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			
		瑤柱蛋白炒飯	238
Fried Rice with Conpoy and Egg White			
		阿拉斯加蟹肉燴伊麵	228
Braised E-Fu Noodles with Alaskan Crab Meat			
		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	每位 Per Person
Hairy Crab Coral with Noodles in Spring Onion Oil			188
		鮑魚荷葉飯	每位 Per Person
Steamed Fried Rice with Whole Abalone Wrapped in Lotus Leaf			138
		上湯菜遠蝦球生麵	每位 Per Person
Noodles with Prawns in Supreme Soup			138



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

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 (m ²) (ft ²)		樓高 Ceiling (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

