

廚師菜式推介

Chef's Specialties

港幣
HKD



海鮮汁脆皮釀日本遼參

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

每位
Per Person
398

無錫汁燴波士頓龍蝦 (兩位起)

Wuxi-Style Braised Boston Lobster (A minimum of two)

每位
Per Person
268

鮮花椒蒸龍躉柳 (兩位起)

Steamed Giant Grouper Fillet with Fresh Sichuan
Peppercorns (A minimum of two)

每位
Per Person
198

脆米乾燒大明蝦

Stewed King Prawn with Crispy Rice

每位
Per Person
168

蔥香岩鹽蒸星斑柳 (兩位起)

Steamed Coral Garoupa Fillet with Chicken Oil,
Spring Onion and Rock Salt (A minimum of two)

每位
Per Person
228



炭燒至尊蜜汁叉燒

Superior Barbecued Pork with Honey

每位
Per Person
98

芝士焗阿拉斯加蟹肉釀牛油果

Baked Avocado stuffed with Alaskan Crab Meat and Cheese

每位
Per Person
228

需時約20分鐘

Please allows 20 minutes of preparation time



脆釀焗鮮蟹蓋

Baked Crab Shell Stuffed with Crabmeat and Onion

每位
Per Person
248

家鄉拆魚羹

Braised Minced Fish Thick Soup

每位
Per Person
198



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)

每位
Per Person
138



摩利菌夜光杯*

Braised Winter Melon stuffed with Morel Mushroom,
Spinach and Carrot

每位
Per Person
138

*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

餐前小食

Appetisers

港幣
HKD

	海苔家鄉脆藕餅 Crispy Lotus Root Cake with Seaweed	198
	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
	鮑汁鳳爪 Braised Chicken Feet in Abalone Sauce	92
	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
	話梅番茄 Marinated Cherry Tomato with Preserved Plum Sauce	88
	金磚豆腐 Deep-fried Tofu	88
	蜜味素叉燒 Vegan Barbecued Pork with Honey Sauce	82

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

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湯

Soup

港幣
HKD

每位
Per Person

清燉官燕 (可選高湯、紅燒或濃鷄湯)
Braised Premium Imperial Bird's Nest
(Choice of Superior Broth, Braised, or Rich Chicken Broth)

每位

Per Person

398



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

288



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

198

松茸竹笙燉螺頭鷓鴣

Double-boiled Partridge and Sea Whelk Soup with Matsutake and Bamboo Pith



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



北菇竹笙燉菜膽

Double-boiled Chinese Cabbage with Shiitake Mushrooms and Bamboo Piths

每位

Per Person

168

龍皇帶子羹

Assorted Seafood Soup with Bean Curd

每位

Per Person

158

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

杏汁菜膽燉白肺湯

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

如	含豬肉	金陵脆皮乳豬	例牌 Regular	原隻 Whole
		Roast Whole Suckling Pig	398	1,688
如		明爐脆皮燒鵝	例牌 Regular	原隻 Whole
		Roast Goose with Chinese Herbs	238	468
如		傳統掛爐片皮鴨		原隻 Whole
		Roast Traditional Peking Duck		788
		醬汁皇浸油雞	半隻 Half	原隻 Whole
		Simmered Chicken in Supreme Soy Sauce	308	598
		秘製瑤柱貴妃雞	半隻 Half	原隻 Whole
		Poached Chicken with Conpoy	308	598
如	含豬肉	至尊蜜汁叉燒	例牌 Regular	
		Superior Barbecued Pork with Honey	298	
含豬肉		金牌脆皮燒腩仔	例牌 Regular	
		Crispy Pork Belly	158	

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海味

Dried Seafood

港幣
HKD

如	日本皇冠20頭吉品鮑魚	每位 Per Person
	Braised Yoshihama Kippin Abalone (20-head) in Oyster Sauce	2,988
	蟹粉花膠扒(4位用)	2,988
	Braised Fish Maw with Hairy Crab Coral (for 4 persons)	
如	鮑汁花膠扒柚皮	每位 Per Person
	Braised Pomelo Peel with Fish Maw in Abalone Sauce	428
	蝦籽蔥燒關東遼參	每位 Per Person
	Braised Kanto Sea Cucumber with Shrimp Roe and Shallots	318
如	鮑汁扣關東遼參伴天白菇	每位 Per Person
	Braised Japanese Sea Cucumber in Abalone Sauce with White Shiitake Mushroom	318
	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
如	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

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

438

蟹黃蟹肉蝦球

Wok-fried Shrimp Ball with Crab Meat and Crab Roe

398



XO醬碧綠炒斑球

Sautéed Garoupa Fillets with Assorted Vegetables in XO Sauce

388

桂花雪梨脆鱔球

Crispy Eel with Pear and Osmanthus Sauce

368



金沙明蝦球

Crispy Prawn with Egg Yolks

368

豉油皇煎大花蝦

Pan-fried King Prawns in Supreme Soy Sauce

368



金湯酸菜魚

Poached Garoupa Fillets with Pickled Vegetables in Broth

368



欖菜肉鬆生蠔煲

Braised Oyster with Minced Pork and Preserved Vegetables served in Clay Pot

368

乾煸蟹肉粉絲煲

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

318

翡翠珊瑚百花煎釀帶子

Pan-fried Scallops Stuffed with Shrimp Paste

288

鳳梨咕嚕蝦球

Sweet and Sour Prawns with Fresh Lily Bulbs and Pineapple

268

「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 Red Flag Garoupa (per piece) Approx. 600 gram	時價 Market Price
海老虎斑 (每條) 約600克 Brown-marbled Garoupa (per piece) Approx. 600 gram	時價 Market Price
東星斑 (每條) 約600克 Coral Garoupa (per piece) Approx. 600 gram	980
沙巴龍躉 (每條) 約600克 Hybrid Garoupa (per piece) Approx. 600 gram	388

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 Boston Lobster (per piece) Approx. 500 gram	588
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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 Mud Crab (per piece) Approx. 600 gram	時價 Market Price
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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

招牌富貴鹽焗雞（請於72小時前預訂）	原隻 Whole	788
Fortune Chicken (Please order 72 hours in advance)		
陳年花雕燴龍江雞	半隻 Half	原隻 Whole
Braised Longjiang Chicken in Aged Huadiao Wine	308	548
當紅脆皮炸子雞	半隻 Half	原隻 Whole
Deep-fried Crispy Chicken	308	548
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	548
荔蓉香酥鴨		428
Crispy Boneless Duck with Taro Paste		
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



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



遠年陳皮意大利黑醋骨

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

288



話梅比利時豬肋骨

Preserved Plum Glazed Belgian Pork Rib

288



鳳梨咕嚕肉

Sweet and Sour Pork with Fresh Lily Bulbs and Pineapple

208



手剉蒸肉餅 配梅菜 / 土魷 / 鹹蛋

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

198

需時約30分鐘

Please allows 30 minutes of preparation time

牛肝菌濃汁慢煮牛面頰

Slow-braised Beef Cheek with Porcini Mushroom

298



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蔬菜

Vegetables

港幣
HKD

 羊肚菌竹笙蒸千葉豆腐 228
Steamed Silken Bean Curd with Morel Mushroom and Bamboo Pith

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 208
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
	乾炒澳洲M8和牛陳村粉 Wok-Fried Australian M8 Wagyu Rice Noodles	268
	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
	鮑魚荷葉飯 Steamed Fried Rice with Whole Abalone Wrapped in Lotus Leaf	每位 Per Person 138
	龍皇湯蝦球稻庭烏冬面 Inaniwa Udon with King Prawn in Supreme Lobster Broth	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

318



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)

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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 100

烈酒 / 茅台 / 大瓶裝葡萄酒 Liquor / Maotai / Magnum 1500ml 200



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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
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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

