

# 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.

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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(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

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



廚師推介 Chef's Recommendation



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# 明爐燒味

## Chinese Barbecue

港幣  
HKD

 	<b>金陵脆皮乳豬</b>	例牌 Regular	半隻 Half	原隻 Whole
	Roast Whole Suckling Pig	398	788	1,488
 	<b>明爐脆皮燒鵝</b>	例牌 Regular	半隻 Half	原隻 Whole
	Roast Goose with Chinese Herbs	238	468	928
 	<b>傳統掛爐片皮鴨</b>			原隻 Whole
	Roast Traditional Peking Duck			788
	<b>醬汁皇浸油雞</b>		半隻 Half	原隻 Whole
	Simmered Chicken in Supreme Soy Sauce		308	598
	<b>金牌脆皮燒腩仔</b>			158
	Crispy Pork Belly			



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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

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

438

### 蟹黃蟹膏蝦球

Wok-fried Shrimp Ball with Crab Coral

398



### XO醬碧綠炒斑球

Sautéed Garoupa Fillets with Assorted Vegetables in XO Sauce

388



### 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



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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

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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 198

Fried Rice Noodles with Sliced Beef and Supreme Soy Sauce

蟹粉蔥油拌麵 每位 188

Per Person

Hairy Crab Coral with Noodles in Spring Onion Oil

 鮑魚荷葉飯 每位 138

Per Person

Steamed Fried Rice with Whole Abalone Wrapped in Lotus Leaf

 上湯菜遠蝦球生麵 每位 138

Per Person

Noodles with Prawns in Supreme Soup



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# 甜品

## Desserts

	港幣 HKD
<div>杏汁冰花燉官燕</div> <div>Double-boiled Imperial Bird’s Nest with Almond Cream</div>	每位 Per Person 398
<div> 薑茶水中豆腐花</div> <div>Spicy Ginger Soup with Beancurd Blossom</div> <div>需時約20分鐘 Please allows 20 minutes of preparation time</div>	每位 Per Person 78
<div> 蛋白杏仁茶</div> <div>Sweetened Almond Cream with Egg White</div>	每位 Per Person 58
<div> 遠年陳皮湘蓮紅豆沙</div> <div>Sweetened Red Bean Cream with Lotus Seed and Aged Tangerine Peel</div>	每位 Per Person 58
<div>楊枝甘露</div> <div>Chilled Mango Cream with Sago and Pomelo</div>	每位 Per Person 58
<div> 蝶豆花豆腐凍</div> <div>Tofu Pudding with Butterfly Pea</div>	每位 Per Person 58
<div>燕窩蛋撻仔(3件)</div> <div>Mini Egg Tart with Bird’s Nest (3 pcs)</div> <div>需時約20分鐘 Please allows 20 minutes of preparation time</div>	108
<div> 懷舊芝麻卷 (3件)</div> <div>Homemade Black Sesame Rolls (3 pcs)</div>	58
<div>新疆棗皇糕 (3件)</div> <div>Red Date Pudding (3 pcs)</div>	58
<div>賀壽蟠桃 (6件)</div> <div>Longevity Peach Buns (6 pcs)</div>	118

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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 (m <sup>2</sup> ) (ft <sup>2</sup> )		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

