

紅軒特色之處在於揉合傳統粵菜及特色四川菜，迎合各地區客人之口味。廣東菜式源自中國南部，並經各地廣東移民宣揚，令其菜式發揚光大。此菜式提倡短時間烹調以保留食物的鮮味，不論是海鮮、蔬菜或其他食材，務求帶出餸菜的原汁原味。除此之外，廣東菜的烹調方法以炒、蒸、煎及炸最為普遍，醬汁則主要以豉油、醋、糖、鹽、薑、蔥及蒜頭烹調而成，提升菜式的鮮味。

紅軒菜式選擇眾多，由地方經典美饌、懷舊廣東小菜至健康魚類菜式，予各食客發掘箇中滋味！

Rouge features traditional Cantonese cuisine with a touch of Sichuan delicacies to tempt local palates. Cantonese cuisine from Guangdong Province in southern China, became popular internationally because of early emigrants from Guangdong. Cantonese cuisine advocates the use of the freshest of ingredients, be it seafood or vegetables. Cooking time is short and usually involves stir-fry, steam, pan-fry and deep-fry methods. Sauces are made from ingredients such as soy sauce, vinegar, sugar, salt, ginger, spring onion and garlic to enhance the flavours.

Rouge in Hong Kong offers a tantalizing menu from classic Cantonese cuisine to provincial signature creations, to healthy dishes catered for our discerning diners.



相片只供參考
Photo is for reference only

金湯珍珠香茜魚蓉羹 Braised Fish Soup with Egg White and Carrot



至高榮譽金獎名饌
Gold with Distinction Award Dishes

芙蓉黃金蝦^{1.}

Golden Prawns with Salty Egg Yolk and Sautéed Fresh Milk

HK\$538 五隻 5 pieces

1.

茶皇燻雞^{2.}

Smoked Crispy Chicken with Supreme Tea Leaves

HK\$288 半隻 half bird HK\$538 一隻 whole bird



2.

金獎名饌
Gold Award Dishes

金湯珍珠香茜魚蓉羹

Braised Fish Soup with Egg White and Carrot

\$138 每位 per person



3.

富貴櫻花蝦蛋白炒飯^{3.}

Fried Rice with Dried Baby Shrimps and Ham

\$228 每碟 per dish



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香辣子雞 Wok-fried Chicken with Dried Chili

紅軒招牌菜式

Rouge Signature Dish

港幣 HK\$

避風塘炒蟹

Stir-fried Crab with Garlic and Chili

\$888

榆耳菌鮮蘆筍炒龍蝦球

Stir-Fried Lobster with Elm Fungus and Asparagus

\$728

北京填鴨 (一天前預訂)

Beijing Duck (Order 1 day in advance)

\$598 (每隻 whole bird)

水煮星斑片*

Poached Sliced Spotted Grouper in Chili Oil

\$548

桂花鱔球

Fried Sliced Eel with Osmanthus Sauce

\$368

豉油皇香煎鱈魚球

Fried Cod Fillet with Soy Sauce

\$358

脆皮牛坑腩

Deep-fried Crispy Beef Brisket

\$338

粉絲海蝦煲

Stir-fried Prawns with Vermicelli in Casserole

\$328

川辣和牛粒

Stir-fried Wagyu Beef Sichuan Style

\$328

蜜餞火方伴玻璃蝦球

Stir-fried Prawns with Ham and Honey Sauce

\$298

四川蝦球*

Sautéed Prawns with Garlic and Chili

\$288

杏汁燉白肺

Double-boiled Pig's Lung Soup with Almond Cream

\$268 (四位用 4 persons)

\$88 (每位 per person)

香辣子雞*

Stir-fried Chicken with Dried Chili

\$238

沙薑銅盆焗鮮三黃雞

Stir-fried Chicken with Onions with Chinese Ginger in Copper Plate

\$218

蝦子柚皮

Braised Pomelo Skin with Shrimp Roe

\$208

香煎琵琶豆腐

Fried Minced Bean Curd Stuffed with Shrimp Paste and Ham

\$198

蝦子生根炆魚腐

Braised Mashed Bean Curd and Fish Paste with Shrimp Roe Sauce

\$188

另收茶芥及加一服務費

Prices are subject to tea, condiment and 10% service charges



Spicy & Chili
辛辣

* Sichuan Dish
四川菜



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金磚脆豆腐 Deep-fried Diced Bean Curd in Spicy Powder

小食 Snack

	港幣 HK\$
 X.O. 醬涼拌海蜆花 Chilled Jelly Fish in X.O. Sauce	\$168
 麻辣肚絲 Chilled Shredded Pig's Stomach in Chili Oil	\$138
蒜香魷魚鬚 Deep-fried Squids Tentacles in Crispy Garlic	\$128
脆炸牛肝菌素鵝 Crispy Fresh Bean Curd Sheet Roll wrapped Porcini and Vegetables	\$128
金磚脆豆腐 Deep-fried Diced Bean Curd in Spicy Powder	\$108
涼拌小木耳青瓜 Chilled Cucumber with Black Fungus	\$108



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高湯蟹肉撈燕窩 Braised Bird's Nest with Fresh Crab Meat served with Supreme Soup

燕窩 · 湯羹

Bird's Nest • Soup

港幣 HK\$

高湯蟹肉撈燕窩*

Braised Bird's Nest with Fresh Crab Meat served with Supreme Soup

\$488 (每位 per person)

松茸螺頭燉花膠

Double-boiled Fish Maw Soup with Sea Whelk and Matsutake

\$268 (每位 per person)

牛肝菌花膠燉花菇

Double-boiled Fish Maw Soup with Porcini and Black Mushroom

\$208 (每位 per person)

蟹肉西湖牛肉羹

Braised Crab Meat with Minced Beef Broth

\$108 (每位 per person)

外婆老火湯

Soup of The Day

\$98 (每位 per person)

*所有優惠及現金券恕不適用於此推廣菜式
*Discount and cash voucher are not applicable to these dishes

另收茶芥及加一服務費
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蠔皇扣原隻三頭湯鮑 Braised Whole Abalone with Oyster Sauce (3-head)

鮑魚・海味

Abalone • Dried Seafood

蠔皇扣三頭湯鮑*

Braised 3-head Abalone in Oyster Sauce

港幣 HK\$

\$588 (每位 per person)

翡翠蠔皇鮑甫*

Braised Thick Abalone with Vegetables in Oyster Sauce

\$588 (每位 per person)

濃汁扣花膠扒(一天前預訂)

Braised Fish Maw in Thick Sauce (Order 1 day in advance)

\$388 (每位 per person)

海參扣六頭鮑魚*

Braised 6-head Abalone and Sea Cucumber in Oyster Sauce

\$328 (每位 per person)

花菇扒鵝腳

Braised Goose Web and Black Mushroom in Oyster Sauce

\$168 (每位 per person)

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蜜餞西班牙黑毛豬叉燒 Roasted Iberico Barbecued Pork with Honey Sauce

明爐燒味

Barbecued

化皮脆乳豬 (一天前預訂)
Barbecued Suckling Pig (Order 1 day in advance)

港幣 HK\$

\$1,888 (每隻 whole bird)

\$988 (半隻 half bird)

\$538 (例 regular)

宮廷貴妃雞
Poached Chicken

\$538 (每隻 whole bird)

\$288 (半隻 half bird)

蜜餞西班牙黑毛豬叉燒
Roasted Iberico Barbecued Pork with Honey Sauce

\$348

脆皮燒腩仔
Roasted Crispy Pork Belly

\$188

回味醉乳鴿
Drunken Pigeon

\$108 (每隻 whole bird)

另收茶芥及加一服務費

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香辣蝦球 Stir-fried Prawns with Dried Chili

海鮮 Seafood

港幣 HK\$

雞縱菌三蔥爆帶子

Wok-fried Scallops and Termite Mushroom with Assorted Onion

\$398

舞茸菌炒斑球

Sautéed Grouper Fillet with Maitake

\$398

蒜子紅燒斑頭腩

Braised Grouper Belly with Pork Belly and Garlic

\$388

豉油皇煎斑球

Pan-fried Grouper Fillet in Soya Sauce

\$388

黑松露醬露筍炒帶子

Sautéed Scallops with Asparagus in Black Truffle Sauce

\$368

桂花瑤柱炒蟹肉

Wok-fried Crab Meat with Conpoy and Egg

\$328

黑松露醬千島汁蝦球

Sautéed Prawn with Black Truffle Sauce and Thousand Island Sauce

\$298



香辣蝦球

Stir-fried Prawns with Dried Chili

\$298

另收茶芥及加一服務費

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Spicy & Chili
辛辣



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川味水煮牛肉 Poached Sliced Beef in Chili Oil

家禽 · 豬 · 牛

Poultry · Pork · Beef

港幣 HK\$

紅軒生炸脆皮雞
Rouge Crispy Chicken

\$558 (每隻 whole bird)

\$298 (半隻 half bird)

二窩頭鮮沙薑煎雞窩
Pan-fried Chicken with Fresh Sand Ginger in Sorghum Liquor

\$538 (每隻 whole bird)

\$288 (半隻 half bird)

甜梅菜扣腩肉
Stewed Pork Belly with Preserved Sweet Vegetables

\$298

 川味水煮牛肉
Poached Sliced Beef in Chili Oil

\$288

 麻香回鍋小炒肉
Wok-fried Sliced Pork and Bamboo Shoot with Bell Pepper in Chili

\$258

魚香茄子
Braised Eggplant and Minced Pork in Garlic and Spicy Sauce

\$208



圖片只供參考
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雞樅菌炒素丁 Wok-fried Diced Assorted Vegetables with Termite Mushroom

健康・素食菜式

Healthy • Vegetarian Dish

港幣 HK\$

 上湯花膠浸菜苗 Braised Vegetables with Fish Maw in Supreme Soup	\$298
 上湯野菌帶子浸菜苗 Braised Vegetables with Assorted Mushrooms in Supreme Soup	\$298
 粟米素魚塊 Deep-fried Fishless Fillet Served with Sweet Corn Sauce	\$198
 雙耳扒菜苗 Braised Vegetable with Elm Fungus and Yellow Fungus	\$198
 粉絲雜菜煲 Braised Assorted Vegetables and Vermicelli in Clay Pot	\$198
 雞樅菌炒素丁 Wok-fried Diced Assorted Vegetables with Termite Mushroom	\$198
 魚湯小木耳鮮竹浸菜苗 Braised Vegetables with Black Fungus and Fresh Bean Curd Sheet in Fish Soup	\$198
 惠州梅菜蒸茄子 Steamed Eggplant with Preserved Vegetables	\$188



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蝦籽蝦球帶子煎脆麵 Crispy Noodles with Scallops and Prawns with Shrimp Roe

飯・麵

Rice • Noodles

港幣 HK\$

蝦籽蝦球帶子煎脆麵

Crispy Noodles with Scallops and Prawns with Shrimp Roe

\$348

滑蛋玉帶煎脆麵

Crispy Noodles with Scallops in Scramble Egg

\$328

瑤柱蝦球蛋白炒飯

Fried Rice with Prawns and Conpoy in Egg White

\$288

蟹肉燴伊麵

Braised E-Fu Noodles with Crab Meat

\$268

紅軒炒飯

Fried Rice with Diced Duck Meat, Shrimp and Vegetables in Shrimp Oil

\$268

頭抽乾炒牛肉河粉

Fried Flake Rice Noodles with Sliced Beef and Bean Sprouts

\$218

沙嗲雞球炒河粉

Fried Flake Rice Noodles with Boneless Chicken in Satay Sauce

\$218

蝦籽野菌燒伊麵

Braised E-Fu Noodles with Assorted Mushrooms and Shrimp Roe


\$208

另收茶芥及加一服務費

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Spicy & Chili
辛辣



茗茶每位	<i>Tea Per Person</i>	\$25
小食每份	<i>Welcome Snack Per Portion</i>	\$30
白飯每碗	<i>Steamed Rice Per Bowl</i>	\$20
白粥每碗	<i>Congee Per Bowl</i>	\$20
開瓶費每瓶	<i>Corkage Per Bottle</i>	\$200

另收茶芥及加一服務費
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如果您對任何食物有過敏反應或特別飲食要求，請告知我們。
Please inform us if you have any food allergies or dietary preferences.