

# 廚師菜式推介

## Chef's Specialties

港幣  
HKD

### 蟹粉花膠扒

Braised Fish Maw with Hairy Crab Coral

2988

### 迷你佛跳牆

Buddha Jumps Over the Wall

每位  
Per Person

588

### 蟹粉燴關東遼參

Braised Kanto Sea Cucumber with Hairy Crab Coral

每位  
Per Person

458

### 蟹粉脆皮海參

Crispy Sea Cucumber with Hairy Crab Coral

每位  
Per Person

398

### 蟹粉蔥油拌麵

Hairy Crab Coral with Noodles in Spring Onion Oil

每位  
Per Person

188

### 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)

半隻  
Half

468

原隻  
Whole

888

### 蝦籽蝦汁百花釀遼參

Braised Stuffed Sea Cucumber with Minced Prawn

每位  
Per Person

388

### 秘製瑤柱貴妃雞

Poached Chicken with Conpoy

半隻  
Half

308

原隻  
Whole

598

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# 大閘蟹菜式推介

## Hairy Crab Specials

港幣  
HKD

### 清蒸江蘇大閘蟹

Steamed Hairy Crab

公蟹 Male 約6兩taels 每隻 \$318/pc

公蟹 Male 約5兩taels 每隻 \$268/pc

### 花雕醉江蘇大閘蟹

Drunken Hairy Crab in Chinese Hua Diao Wine

公蟹 Male 約6兩taels 每隻 \$318/pc

公蟹 Male 約5兩taels 每隻 \$268/pc

### 蟹粉脆皮釀日本遼參

Crispy Sea Cucumber with Hairy Crab Coral

每位  
Per Person

418

### 金湯蟹粉燴官燕

Braised Bird's Nest Soup with Hairy Crab Coral

每位  
Per Person

398

### 蟹粉燴龍蝦球

Braised Lobster with Hairy Crab Coral

每位  
Per Person

338

### 石鍋鮑魚蟹粉燴飯

Braised Rice with Hairy Crab Coral and Whole Abalone served in Casserole

每位  
Per Person

198

### 蟹粉小籠包

Steamed Minced Pork Dumpling with Hairy Crab Coral

每件  
Per Pc

58

### 蟹粉鍋巴脆蝦球

Crispy Prawn with Hairy Crab Coral on Rice Cracker

例牌  
Regular

398

### 蟹粉滑豆腐

Braised Beancured with Hairy Crab Coral

例牌  
Regular

268

### 蟹粉花膠絲扒菜苗

Braised Vegetables with Shredded Fish Maw and Hairy Crab Coral

例牌  
Regular

268

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# 點心

## Dim Sum

### 蒸類

#### Steamed

	港幣 HKD
  黑松露鮮蟹肉菜苗餃 (3件) Steamed Crab Meat Dumplings with Black Truffle and Vegetables (3 pcs)	88
  花膠牛肝菌瑤柱灌湯餃 Jumbo Dumpling with Fish Maw, Dried Scallop and Porcini Mushrooms in Supreme Broth	每位 Per Person 88
 蟹籽鮮蝦燒賣 (4件) Steamed Pork Dumplings with Shrimp and Crab Roe (4 pcs)	88
 蟹肉金魚餃 (2件) Steamed Crab Meat and Shrimp Dumplings (2 pcs)	88
 南翔灌湯小籠包 (3件) Steamed Minced Pork Dumplings, in Shanghainese Style (3 pcs)	68
筍尖鮮蝦餃 (4件) Steamed Shrimp Dumplings with Bamboo Shoots (4 pcs)	88
  羊肚菌竹筍上素餃 (3件) Steamed Morel Mushroom and Bamboo Pith Dumplings (3 pcs)	62
 清湯牛肉球 (3件) Beef Meatballs in Clear Broth (3 pcs)	62
 潮州粉果 (3件) Steamed Pork Dumplings, in Chiu Chow Style (3 pcs)	62
 至尊蠔皇叉燒包 (3件) Steamed Barbecued Pork Buns (3 pcs)	58
 蟹粉小籠包 Steamed Minced Pork Dumpling with Hairy Crab Coral	每件 Per Pc 58

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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   | 108 |
| Baked Whole Abalone Puff   |     |
|  芥末海皇紫菜角 (3件)   | 88  |
| Deep-fried Shrimp Cakes with Seaweed and Mustard (3 pcs)   |     |
|  家鄉炒蘿蔔糕   | 78  |
| Wok-fried Turnip Cakes   |     |
|  松露珍菌生煎包 (2件)   | 68  |
| Pan-fried Wild Mushrooms Buns with Black Truffle (2 pcs)   |     |
|   蘿蔔手作千絲酥 (3件) | 68  |
| Deep-fried Homemade Turnip Puffs (3 pcs)   |     |
|   香檸鳳梨叉燒酥 (3件) | 68  |
| Baked Barbecued Pork Puffs with Pineapple (3 pcs)  |     |
|  雪山叉燒包 (3件)   | 68  |
| Baked Barbecued Pork Buns (3 pcs)  |     |
|  京蔥和牛黃橋燒餅 (3件)  | 68  |
| Pan-fried Sesame Cakes with Wagyu and Leek (3 pcs)   |     |
| 蒜香蝦春卷 (3件)   | 62  |
| Crispy Spring Rolls with Prawn and Garlic (3 pcs)  |     |
|  蘋果鹹水角 (3件)   | 58  |
| Deep-fried Dumplings with Minced Pork (3 pcs)  |     |

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# 點心

## Dim Sum

# 腸粉

## Rice Rolls

港幣  
HKD

- |  |    |
|--|----|
|  海龍皇脆皮紅米腸   | 82 |
| Steamed Red Rice Rolls with Seafood and Crisps   |    |
|  XO醬脆煎腸粉  | 78 |
| Stir-fried Rice Rolls with XO Sauce  |    |
| 韭黃鮮蝦腸粉   | 78 |
| Steamed Rice Rolls with Shrimps and Yellow Chives  |    |
|   梅菜蜜汁叉燒腸粉 | 68 |
| Steamed Rice Rolls with Barbecued Pork   |    |
| 牛肉腸粉   | 68 |
| Steamed Rice Rolls with Beef   |    |

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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 (2隻起)

Marinated 6-head South African Fresh Abalone  
in Aged Chinese Yellow Rice Wine (Min. 2 pcs)

每隻  
Each  
168

### 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)

每隻  
Each  
138

### 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

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# 湯

## Soup

港幣  
HKD

- |   |  |                  |
|---|--|------------------|
|   | <b>天籽蘭松茸燉花膠</b>  | 每位<br>Per Person |
|   | Double-boiled Fish Maw Soup with<br>Matsutake Mushroom and Dendrobium Orchid | 298              |
|    | <b>九年百合杏汁燉花膠</b>   | 每位<br>Per Person |
|   | Double-boiled Fish Maw Soup with<br>Almond Cream and 9-year Lily Bulbs       | 288              |
|    | <b>小海葵冬瓜湯</b>  | 每位<br>Per Person |
|   | Double-boiled Winter Melon Soup  | 168              |
|    | <b>北菇竹筴燉菜膽</b>   | 每位<br>Per Person |
|   | Double-boiled Chinese Cabbage with<br>Shiitake Mushrooms and Bamboo Piths    | 168              |
|   | <b>生拆蟹肉粟米羹</b>   | 每位<br>Per Person |
|   | Sweet Corn and Fresh Crabmeat Soup   | 158              |
|   | <b>宮廷海皇酸辣湯</b>   | 每位<br>Per Person |
|   | Hot and Sour Soup with Assorted Seafood                                      | 138              |
|    | <b>杏汁燉白肺湯</b>  | 每位<br>Per Person |
|   | Double-boiled Pork Lung Soup with Chinese Cabbage<br>and Almond Cream        | 98               |
|    | <b>豐料老火湯</b>   | 每位<br>Per Person |
|   | Soup of the Day  | 88               |

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# 明爐燒味

## Chinese Barbecue

港幣  
HKD

 	<b>金陵脆皮乳豬</b> Roast Whole Suckling Pig	例牌 Regular 398	半隻 Half 788	原隻 Whole 1488
	<b>明爐脆皮燒鵝</b> Roast Goose with Chinese Herbs	例牌 Regular 238	半隻 Half 468	原隻 Whole 928
	<b>傳統掛爐片皮鴨</b> Roast Traditional Peking Duck			原隻 Whole 788
	<b>醬汁皇浸油雞</b> Simmered Chicken in Supreme Soy Sauce		半隻 Half 308	原隻 Whole 598
 	<b>至尊蜜汁叉燒</b> Superior Barbecued Pork with Honey			298
	<b>金牌脆皮燒腩仔</b> Crispy Pork Belly			158

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# 海味

## Dried Seafood

港幣  
HKD

- |  |                  |
|--|------------------|
|  皇冠33頭吉品鮑   | 每位<br>Per Person |
| Braised Yoshihama Abalone (33-head) in Oyster Sauce  | 728              |
| 鮑汁花膠扒柚皮  | 每位<br>Per Person |
| Braised Pomelo Peel with Fish Maw in Abalone Sauce   | 428              |
| 南非30頭吉品鮑魚  | 每位<br>Per Person |
| Braised 30-head South African Dried Abalone  | 398              |
|  蝦籽蔥燒關東遼參 | 每位<br>Per Person |
| Braised Kanto Sea Cucumber<br>with Shrimp Roe and Shallots                                   | 398              |
| 蠔皇原隻6頭湯鮑扣鵝掌  | 每位<br>Per Person |
| Braised Whole Canned 6-head Abalone<br>with Goose Web in Oyster Sauce                        | 298              |
|  港式薑蔥花膠煲  | 388              |
| Braised Fish Maw with Ginger, Scallion<br>and Garlic served in Clay Pot                      |                  |

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# 海鮮

## Seafood

港幣  
HKD

- |   |  |                         |
|---|--|-------------------------|
|   | 松露帶子炒鮮奶  | 388                     |
|   | Stir-fried Milk with Scallops and Black Truffle                        |                         |
| 🍴 | XO醬碧綠炒斑球   | 388                     |
|   | Sautéed Garoupa Fillets with Assorted Vegetables in XO Sauce           |                         |
|   | 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               |                         |
|   | 玉液芙蓉蒸鮮蟹鉗 (請於48小時前預訂)   | 每位<br>Per Person<br>328 |
|   | Steamed Crab Claw with Egg White<br>(Please order 48 hours in advance) |                         |
|   | 玻璃蝦球 (請於48小時前預訂)   | 每位<br>Per Person<br>298 |
|   | Stir-fried King Prawn (Please order 48 hours in advance)               |                         |
|   | 翡翠珊瑚百花煎釀帶子   | 288                     |
|   | Pan-fried Scallops Stuffed with Shrimp Paste                           |                         |
|   | 金沙軟殼蝦  | 268                     |
|   | Pan-fried Soft Shell Prawns in Salted Egg Yolk                         |                         |
|   | 鳳梨咕嚕蝦球   | 268                     |
|   | Sweet and Sour Prawns with Fresh Lily Bulbs and Pineapple              |                         |
| 🍴 | 脆釀焗鮮蟹蓋   | 每位<br>Per Person<br>248 |
|   | Baked Crab Shell Stuffed with Crabmeat and Onion                       |                         |

「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    🍴 素食 Vegetarian    🍴 含豬肉 Contains Pork

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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

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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)

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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

 杭州富貴雞 (請於48小時前預訂)		原隻 Whole
Fortune Chicken (Please order 48 hours in advance)		788
 當紅脆皮炸子雞	半隻 Half	原隻 Whole
Deep-fried Crispy Chicken	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
瓦罉鮑魚滑雞煲		428
Stewed Abalone and Chicken served in Clay Pot		
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

 **黑皮雞樅菌炒和牛粒** 488  
Sautéed Diced Wagyu with Black Termite Mushrooms

**蒜片九年百合牛柳粒** 298  
Sautéed Diced Beef with Sliced Garlic  
and 9-year Dried Lily Bulbs

**紫羅炒鮮牛肉** 288  
Stir-fried Beef Tenderloin with Young Ginger

  **遠年陳皮意大利黑醋骨** 288  
Stir-fried Spare Ribs with Aged Tangerine Peel  
and Balsamic Vinegar

  **椒鹽脆香骨** 228  
Deep-fried Spare Ribs with Spicy Salt

 **鳳梨咕嚕肉** 208  
Sweet and Sour Pork with Fresh Lily Bulbs and Pineapple

 **紅燜獅子頭** 208  
Braised Pork Meatballs in Brown Sauce

 **手剁蒸肉餅** 198  
**配梅菜 / 土魷 / 鹹蛋**  
Steamed Minced Pork Patty  
with Preserved Vegetables / Dried Squid / Salted Egg

 **醬爆和牛鵝肝黃金盞** 每位  
Per Person 198  
Wok-fried Wagyu and Goose Liver with Spicy Sauce

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# 蔬菜

## Vegetables

港幣  
HKD

### 蟹粉扒豆苗

Stir-fried Pea Sprouts with Hairy Crab Coral

338

### 蒜茸炒豆苗

Stir-fried Pea Sprouts with Mashed Garlic

238

### 鮑汁蝦籽扒柚皮

Braised Pomelo Peel with Shrimp Roe in Abalone Sauce

198

### ☞ 雲慶鼎湖上素

Sautéed Vegetables with Mushrooms and Fungus

198

### ☞ 蝦乾蝦膏時蔬煲

Braised Seasonal Vegetables with Dried Shrimp and Shrimp Paste served in Clay Pot

198

### 花膠絲鮮竹濃湯浸時蔬

Poached Vegetables with Shredded Fish Maw and Beancurd Sheet in Chicken Broth

188

### ☞ 如 紅燒榆耳豆腐

Braised Beancurd with Assorted Mushrooms and Bamboo Shoot

188

### ☞ 松露野菌炒蘆筍

Sautéed Asparagus with Wild Mushrooms in Truffle Sauce

188

### ☞ 泮水芹香艷

Sautéed Celery with Assorted Fungus, Water Chestnut, Lotus Root and Fresh Lily Bulbs

188

### 田園時蔬

菜心、芥蘭、唐生菜、菠菜  
清炒、蒜茸炒、上湯浸

168

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

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



# 飯麵

## Rice and Noodles

港幣  
HKD

- |   |  |                         |
|---|--|-------------------------|
|    | <b>砂鍋安格斯牛肉鵝肝飯</b>  | 298                     |
|   | Fried Rice with Angus Beef and<br>Goose Liver served in Clay Pot                   |                         |
|   | <b>海鮮炒麵</b>  | 288                     |
|   | Fried Noodles with Seafood   |                         |
|  | <b>薑蔥鮑汁蝦籽撈粗麵</b>   | 238                     |
|   | Braised Thick Egg Noodles with Shrimp Roe,<br>Ginger and Scallion in Abalone Sauce |                         |
|   | <b>古早醬油乾炒牛河</b>  | 198                     |
|   | Fried Rice Noodles with Sliced Beef and Supreme Soy Sauce                          |                         |
|  | <b>櫻花蝦揚州炒飯</b>   | 238                     |
|   | Fried Rice with Sakura Shrimps, in Yangzhou Style                                  |                         |
|   | <b>蟹肉桂花炒米粉</b>   | 238                     |
|   | Fried Rice Vermicelli with Crabmeat  |                         |
|   | <b>瑤柱蛋白炒飯</b>  | 238                     |
|   | Fried Rice with Conpoy and Egg White   |                         |
|   | <b>福建炒飯</b>  | 228                     |
|   | Fried Rice with Diced Chicken,<br>Roast Duck, Conpoy and Vegetables                |                         |
|  | <b>羅漢齋炒麵</b>   | 198                     |
|   | Fried Noodles with Assorted Fungus,<br>Bamboo Shoots and Mushrooms                 |                         |
|  | <b>上湯菜遠蝦球生麵</b>  | 每位<br>Per Person<br>138 |
|   | Noodles with Prawns in Supreme Soup  |                         |
|  | <b>上湯菜遠帶子米粉</b>  | 每位<br>Per Person<br>138 |
|   | Rice Vermicelli with Scallops in Supreme Soup                                      |                         |

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# 甜品

## Desserts

港幣  
HKD

- |   |   |                         |
|---|---|-------------------------|
|   | 杏汁冰花燉官燕<br>Double-boiled Imperial Bird's Nest with Almond Cream               | 每位<br>Per Person<br>398 |
| 🍵 | 薑茶水中豆腐花<br>Spicy Ginger Soup with Beancurd Blossom                            | 每位<br>Per Person<br>78  |
|   | 流沙妃子笑 (3件)<br>Lava Custard Glutinous Rice Dumplings (3 pcs)                   | 68                      |
| 👩 | 蛋白杏仁茶<br>Sweetened Almond Cream with Egg White                                | 每位<br>Per Person<br>58  |
| 🍵 | 遠年陳皮湘蓮紅豆沙<br>Sweetened Red Bean Cream with Lotus Seed and Aged Tangerine Peel | 每位<br>Per Person<br>58  |
|   | 楊枝甘露<br>Chilled Mango Cream with Sago and Pomelo                              | 每位<br>Per Person<br>58  |
| 👩 | 懷舊芝麻卷 (3件)<br>Homemade Black Sesame Rolls (3 pcs)                             | 58                      |
| 👩 | 蝶豆花豆腐凍<br>Tofu Pudding with Butterfly Pea                                     | 每位<br>Per Person<br>58  |
|   | 賀壽蟠桃 (6件)<br>Longevity Peach Buns (6 pcs)                                     | 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) Cake-Cutting for Brought-in Cakes (Per Cake)	200
餐前小食 (每小碟) Pre-meal Snacks (Each Small Plate)	28
指天椒絲豉油 (每小碟) Chinese Spicy Chili Soy Sauce (Each Small Plate)	30
XO醬 (每小碟) XO Chili Sauce (Each Small Plate)	30
片皮鴨薄餅 (每籠10塊) Chinese Pancake (Per Basket 10 pcs)	68
外賣包裝 (每套) Takeaway Packaging	5

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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 FÈNG, 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 <sup>2</sup> )	(ft <sup>2</sup> )	(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

