

# 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)

蔥燒百花釀鱈魚 438

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

 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

蟹黃蟹膏蝦球 398

Wok-fried Shrimp Ball with Crab Coral

蔥香芥末澳洲和牛 每位 368

Wok-fried Australian Wagyu with Scallions and Mustard

 海苔家鄉脆藕餅 268

Crispy Lotus Root Cake with Seaweed

家鄉拆魚羹 每位 198

Braised Minced Fish Thick Soup

蟹粉蔥油拌麵 每位 188

Hairy Crab Coral with Noodles in Spring Onion Oil

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

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If you have any concern regarding food allergies, please inform your server upon placing your order.

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# 餐前小食

## Appetisers

港幣  
HKD

- |   |  |                   |
|---|--|-------------------|
|   | <b>古越龍山20年南非6頭鮮鮑魚(4隻)</b>  | 498               |
|   | Marinated 6-head South African Fresh Abalone in Aged Chinese Yellow Rice Wine (4 pcs)              |                   |
|    | <b>松露蜜糖燕窩釀雞翼 (請於24小時前預訂)</b>   | 每隻<br>Each<br>138 |
|   | Braised Chicken Wing Stuffed with Bird's Nest and Truffle Honey (Please order 24 hours in advance) |                   |
|  | <b>大澳馬友鹹魚茸煎肉餅</b>  | 118               |
|   | Pan-fried Pork Patty with Tai O Salted Threadfin Fish  |                   |
|  | <b>XO醬蔥油海蜇花</b>  | 118               |
|   | Marinated Jellyfish with Scallion Oil and XO Sauce   |                   |
|  | <b>黑松露大蝦多士</b>   | 112               |
|   | Deep-fried Shrimp Toasts with Black Truffle  |                   |
|  | <b>鮑汁鳳爪</b>  | 92                |
|   | Braised Chicken Feet in Abalone Sauce  |                   |
|   | <b>黑松露雞絲粉皮</b>   | 88                |
|   | Shredded Chicken with Mung Bean Noodles and Black Truffle  |                   |
|  | <b>酒香豬仔腳</b>   | 88                |
|   | Marinated Pig's Trotter in Chinese Wine  |                   |
|  | <b>話梅番茄</b>  | 88                |
|   | Marinated Cherry Tomato with Preserved Plum Sauce  |                   |
|  | <b>金磚豆腐</b>  | 88                |
|   | Deep-fried Tofu  |                   |
|  | <b>蜜味素叉燒</b>   | 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><br>Double-boiled Fish Maw Soup with Sea Conch and Matsutake Mushrooms in Whole Coconut | 每位<br>Per Person<br><b>398</b> |
|   | <b>九年百合杏汁燉花膠</b><br>Double-boiled Fish Maw Soup with Almond Cream and 9-year Lily Bulbs                 | 每位<br>Per Person<br><b>288</b> |
|    | <b>濃湯花膠雞絲羹</b><br>Braised Fish Maw Thick Soup with Shredded Chicken                                     | 每位<br>Per Person<br><b>198</b> |
|    | <b>小海葵冬瓜湯</b><br>Double-boiled Winter Melon Soup  | 每位<br>Per Person<br><b>168</b> |
|    | <b>北菇竹筍燉菜膽</b><br>Double-boiled Chinese Cabbage with Shiitake Mushrooms and Bamboo Piths                | 每位<br>Per Person<br><b>168</b> |
|   | <b>生拆蟹肉粟米羹</b><br>Sweet Corn and Fresh Crabmeat Soup  | 每位<br>Per Person<br><b>158</b> |
|   | <b>宮廷海皇酸辣湯</b><br>Hot and Sour Soup with Assorted Seafood   | 每位<br>Per Person<br><b>138</b> |
|    | <b>杏汁燉白肺湯</b><br>Double-boiled Pork Lung Soup with Chinese Cabbage and Almond Cream                     | 每位<br>Per Person<br><b>98</b>  |
|    | <b>豐料老火湯</b><br>Soup of the Day   | 每位<br>Per Person<br><b>88</b>  |

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# 明爐燒味

## Chinese Barbecue

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 	<b>金陵脆皮乳豬</b> Roast Whole Suckling Pig	例牌 Regular 398	半隻 Half 788	原隻 Whole 1,488
	<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

- |   |                  |
|---|------------------|
|  日本皇冠20頭吉品鮑魚 | 每位<br>Per Person |
| Braised Yoshihama Kippin Abalone (20-head) in Oyster Sauce                                    | 3,388            |
|  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 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 with Goose Web in Oyster Sauce                            | 298              |
|  港式薑蔥花膠煲   | 例牌<br>Regular    |
| Braised Fish Maw with Ginger, Scallion and Garlic served in Clay Pot                          | 388              |

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# 海鮮

## Seafood

港幣  
HKD

- |   |  |                         |
|---|--|-------------------------|
|       | <b>XO醬碧綠炒斑球</b><br>Sautéed Garoupa Fillets with Assorted Vegetables in XO Sauce                            | 388                     |
|    | <b>金沙明蝦球</b><br>Crispy Prawn with Egg Yolks  | 368                     |
|   | <b>豉油皇煎大花蝦</b><br>Pan-fried King Prawns in Supreme Soy Sauce   | 368                     |
|    | <b>金湯酸菜魚</b><br>Poached Garoupa Fillets with Pickled Vegetables in Broth                                   | 368                     |
|   | <b>欖菜肉鬆生蠔煲</b><br>Braised Oyster with Minced Pork and Preserved Vegetables served in Clay Pot              | 368                     |
|   | <b>乾煸蟹肉粉絲煲</b><br>Braised Crab Meat with Bean Vermicelli and Fermented Chili Bean Paste served in Clay Pot | 318                     |
|   | <b>翡翠珊瑚百花煎釀帶子</b><br>Pan-fried Scallops Stuffed with Shrimp Paste  | 288                     |
|   | <b>金沙軟殼蝦</b><br>Pan-fried Soft Shell Prawns in Salted Egg Yolk   | 268                     |
|   | <b>鳳梨咕嚕蝦球</b><br>Sweet and Sour Prawns with Fresh Lily Bulbs and Pineapple                                 | 268                     |
|    | <b>脆釀焗鮮蟹蓋</b><br>Baked Crab Shell Stuffed with Crabmeat and Onion  | 每位<br>Per Person<br>248 |

「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

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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

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HKD

			原隻 Whole
	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)		888
如	招牌富貴鹽焗雞 (請於72小時前預訂) Fortune Chicken (Please order 48 hours in advance)		原隻 Whole 788
如	當紅脆皮炸子雞 Deep-fried Crispy Chicken	半隻 Half 308	原隻 Whole 598
	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
如	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

 孜然煎焗羊扒 338

Pan-fried Lamb Rack with Cumin

蒜片九年百合牛柳粒 298

Sautéed Diced Beef with Sliced Garlic  
and 9-year Dried Lily Bulbs

 果仁黑醋西班牙豬柳 298


Wok-fried Spanish Pork Loin with Nuts in Black Vinegar

  醬皇野菌牛柳條 298


Wok-fried Sirloin Strip with  
Wild Mushrooms in XO Chili Sauce

 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

 手剁蒸肉餅 198

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

 燒汁安格斯牛肋骨 每位 198

Per Person

Braised Angus Beef Rib with Gravy

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# 蔬菜

## Vegetables

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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

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-   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
-  鮑魚荷葉飯 138 每位  
Per Person  
Steamed Fried Rice with Whole Abalone Wrapped in Lotus Leaf
-  上湯菜遠蝦球生麵 138 每位  
Per Person  
Noodles with Prawns in Supreme Soup

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# 甜品

## Desserts

港幣  
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- |    |   |                         |
|----|---|-------------------------|
|    | 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  |
| 👩🍳 | 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  |
| 👩🍳 | 蝶豆花豆腐凍<br>Tofu Pudding with Butterfly Pea   | 每位<br>Per Person<br>58  |
|    | 迷你酥皮蛋撻 (3件)<br>Mini Flaky Egg Tart (3 pcs)<br>需時約20分鐘<br>Please allows 20 minutes of preparation time | 68                      |
| 👩🍳 | 懷舊芝麻卷 (3件)<br>Homemade Black Sesame Rolls (3 pcs)   | 58                      |
|    | 新疆棗皇糕 (3件)<br>Red Date Pudding (3 pcs)  | 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  
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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

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## RÚ Private Dining Rooms Facts and Information

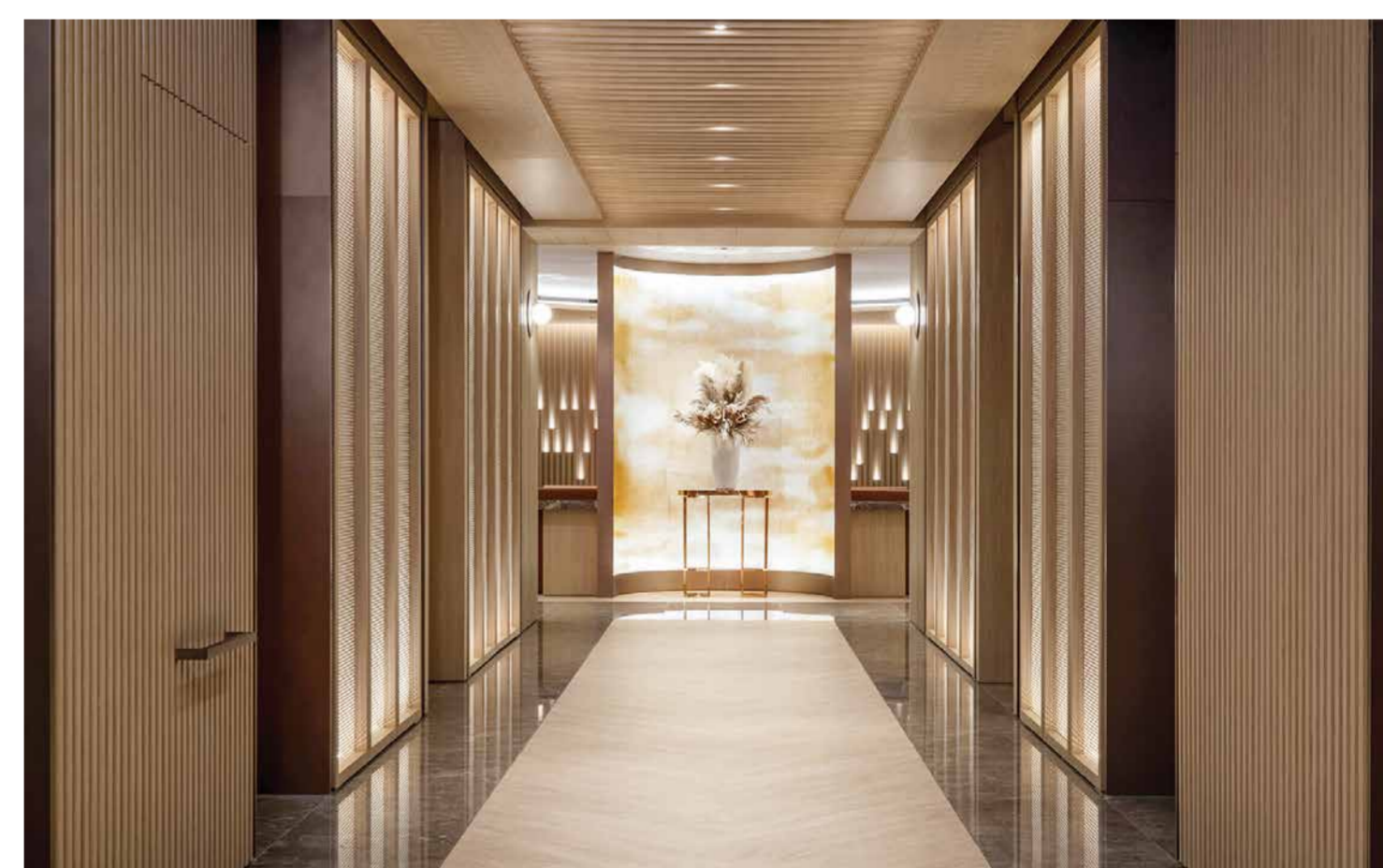
Located in the heart of Tsuen Wan, RÚ, the flagship restaurant of Nina Hospitality, is one of the finest across the entire New Territories.

### 「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		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

