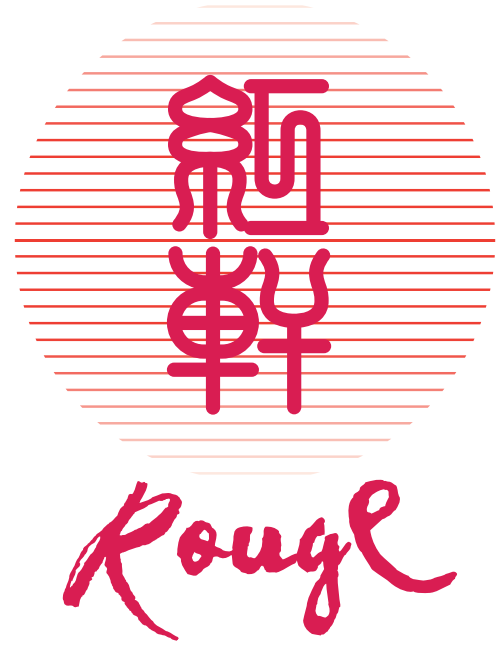




Rough



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，務求帶出饌菜的原汁原味。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.

集團得獎菜 *Group Award Winning Dishes*



黃金芙蓉蝦

Golden Prawns with Salty Egg Yolk and Sautéed Fresh Milk

HK\$538

五隻 5 pieces



茶皇燻雞

Smoked Crispy Chicken with Supreme Tea Leaves

HK\$538

一隻 whole bird

HK\$288

半隻 half bird

集團得獎菜 *Group Award Winning Dishes*



富貴櫻花蝦蛋白炒飯

Fried Rice with Dried Baby Shrimps and Ham

HK\$228



金湯珍珠香茜魚蓉羹

Braised Fish Soup with Egg White and Carrot

HK\$138

每位 per person

系列招牌菜式

Brand Signature Dishes



蝦籽雙冬炒龍蝦球

Stir-fried Lobster with Assorted Bamboo Shoots and Shrimp Roes

HK\$728



北京填鴨 *須一天前預訂

*Beijing Duck *Please order one day in advance*

HK\$598

每隻 whole



陳香牛小排煲

*Braised Beef Brisket in
Black Pepper Sauce in Claypot*

HK\$568



二窩頭鮮沙薑煎雞窩

*Pan-fried Chicken with Fresh
Sand Ginger in Sorghum Liquor*

HK\$288

半隻 half

HK\$538

一隻 whole



粉絲海蝦煲

*Stir-fried Prawns with
Vermicelli in Casserole*

HK\$348

系列招牌菜式

Brand Signature Dishes



 玻璃藤椒鴿
Crispy Pigeon in Sichuan Style

HK\$148
每隻 whole



松茸琵琶豆腐
*Fried Minced Bean Curd Stuffed
with Shrimp Paste and Matsutake*

HK\$268



沙嗲牛肉刀削麵
*Satay Beef with Sliced Noodles in
Casserole*

HK\$148
每位 per person 



順德拆魚羹
*Minced Fish Soup with Fungus
and Tangerine Peel*

HK\$188
每位 per person



杏汁燉白肺
*Double-boiled Pig's Lung Soup
with Almond Cream*

HK\$108
每位 per person

小食 *Snack*



五香麻辣牛脰

Chilled Marinated Beef Shank in Spicy Sauce

HK\$168

芥末鮮掌

Chilled Boneless Duck Web in Mustard and Wasabi Sauce

HK\$168



XO醬涼拌海蜇花
Chilled Jelly Fish in XO Sauce

HK\$168



蒜香魷魚鬚
Deep-fried Squids Tentacles in Crispy Garlic

HK\$138

一隻 whole bird

小食 *Snack*



🌿 脆炸牛肝菌素鵝

Crispy Fresh Bean Curd Sheet Roll wrapped Porcini and Vegetables

HK\$128

🌿 陳香素千層

Steamed Marinated Fresh Bean Curd Sheet

HK\$128



金磚脆豆腐

Deep-fried Diced Bean Curd

HK\$108



涼拌小木耳青瓜
*Chilled Cucumber with
Black Fungus*

HK\$108

燕窩·湯羹 *Bird's Nest · Soup*



高湯蟹肉撈燕窩

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

HK\$488

每位 per person

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



松茸螺頭燉花膠

Double-boiled Fish Maw Soup with Sea Whelk and Matsutake

HK\$328

每位 per person

燕窩·湯羹 *Bird's Nest · Soup*



黑虎掌菌花菇燉螺頭

Double-boiled Sea Whelk Soup with Dried Sarcodon Aspratus and Black Mushroom

HK\$208

每位 per person



野生紅菇螺頭燉雞

Double-boiled Chicken Soup with Dried Wild Russula and Sea Whelk

HK\$208

每位 per person



牛肝菌金粟豆腐羹

Braised Porcini and Sweet Corn with Bean Curd Broth

HK\$128

每位 per person



外婆老火湯

Soup of The Day

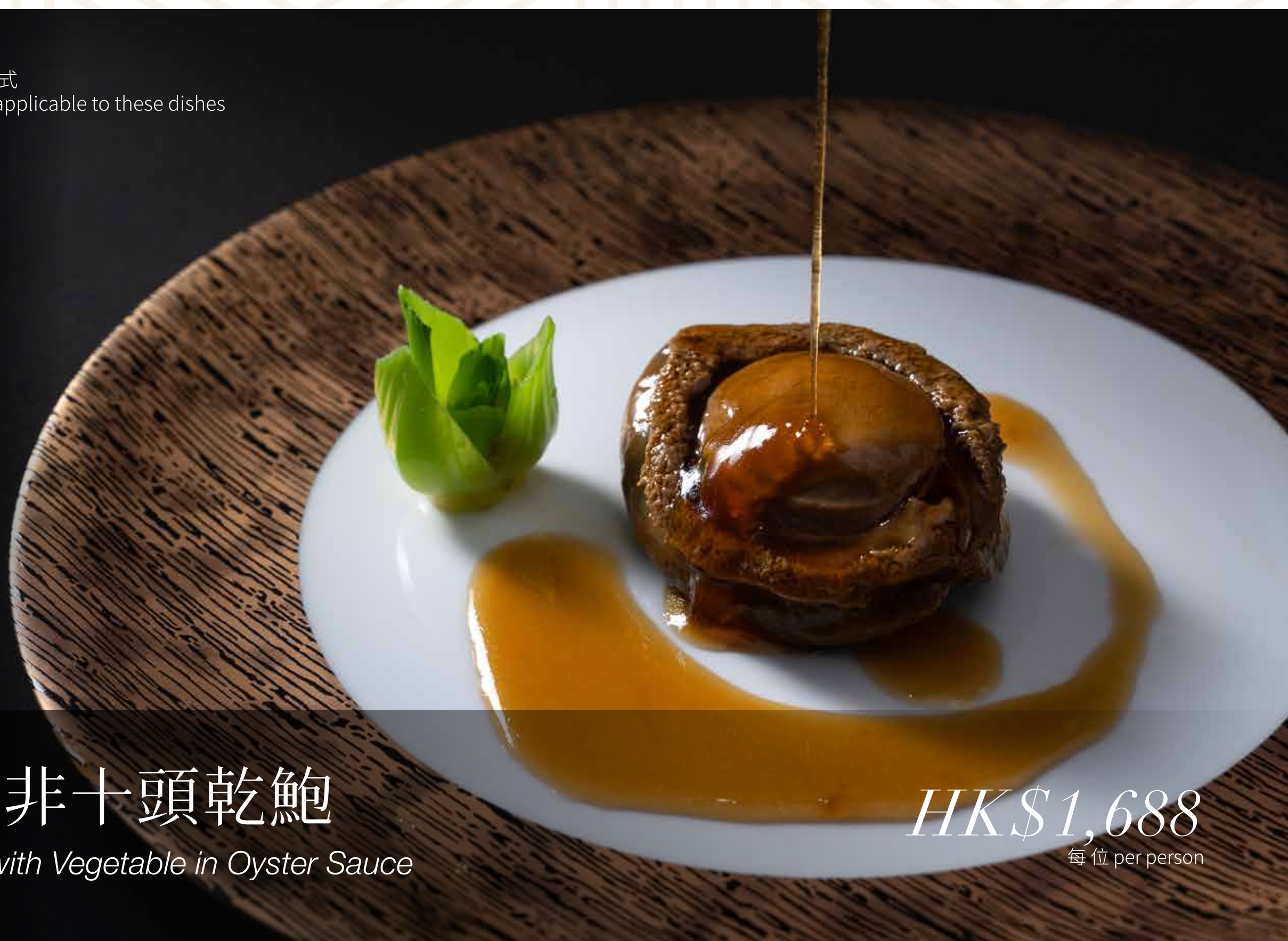
HK\$98

每位 per person

鮑魚·海味

Abalone and Dried Seafood

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



翡翠蠔皇南非十頭乾鮑

Braised Thick Abalone with Vegetable in Oyster Sauce

HK\$1,688

每位 per person

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



蠔皇扣三頭湯鮑

Braised 3 Head Abalone in Oyster Sauce

HK\$588

每位 per person

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



濃汁扣花膠扒

*須一天前預訂
Braised Fish Maw in Thick Sauce

HK\$388

每位 per person

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



海參扣六頭鮑魚

Braised 6 Head Abalone and Sea Cucumber in Oyster Sauce

HK\$328

每位 per person



蠔皇花菇扒鵝掌

Braised Goose Web and Black Mushroom in Oyster Sauce

HK\$168

每位 per person

燒味 *Barbecued*



化皮脆乳豬

Barbecued Suckling Pig

HK\$538

例 regular

HK\$988

半隻 half

HK\$1,888

一隻 whole

一隻須一天前預訂
Please order one day in advance



宮廷貴妃雞

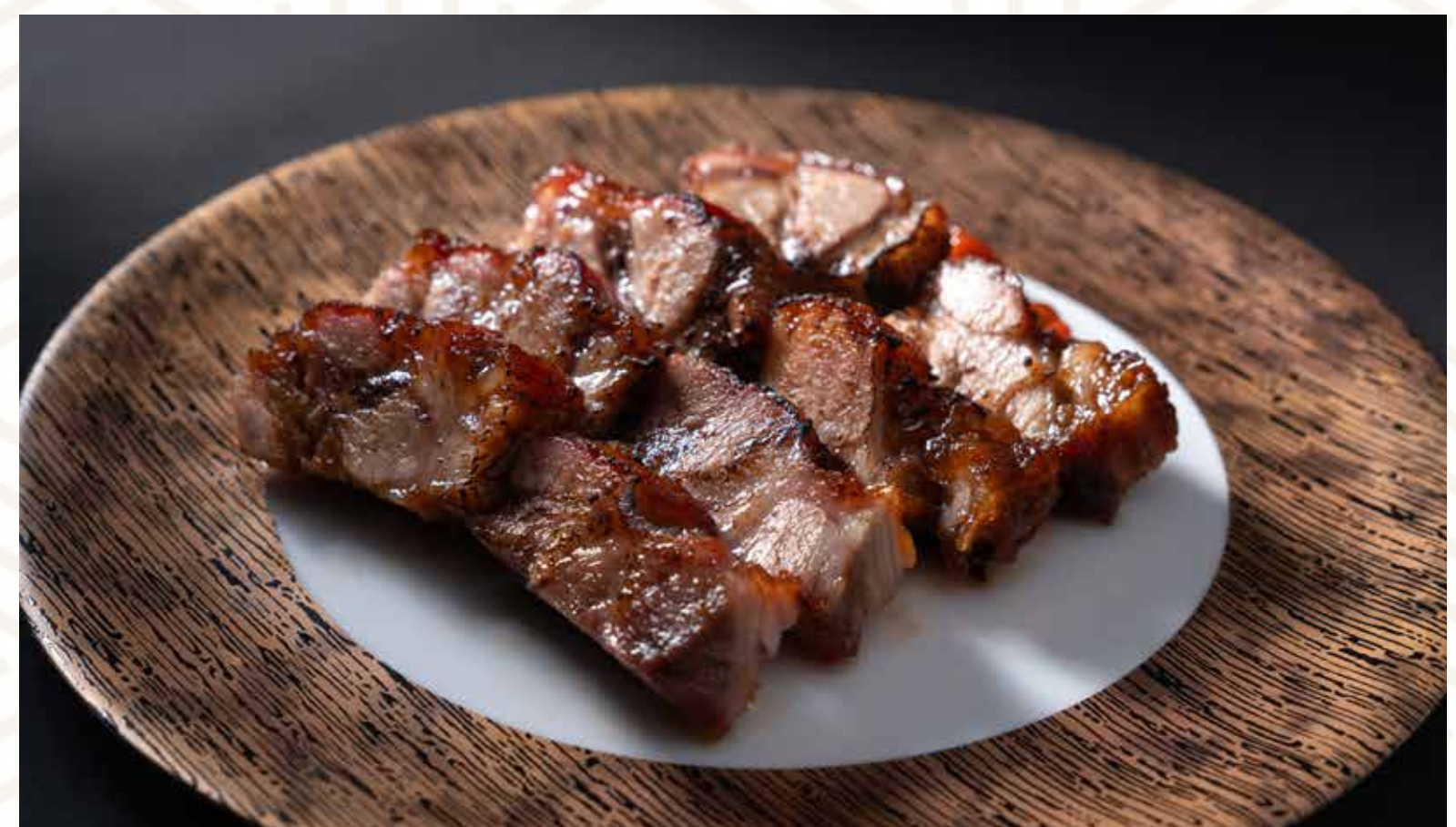
Poached Chicken

HK\$288

半隻 half

HK\$538

一隻 whole



蜜餞西班牙黑毛豬叉燒

*Roasted Iberico Barbecued Pork
with Honey Sauce*

HK\$348



脆皮燒腩仔

Roasted Crispy Pork Belly

HK\$188

四川菜 *Sichuan Dishes*



 水煮牛三寶毛血旺

Boiled Beef Stomach, Brisket, Tendon with Pig Blood Curd in Chili Oil

HK\$588



水煮星斑片

Poached Sliced Spotted Grouper in Chili Oil

HK\$548



川辣和牛粒

Stir-fried Wagyu Beef Sichuan Style

HK\$328



四川蝦球

Sauteed Prawns with Garlic and Chili

HK\$288



麻香回鍋小炒肉

Wok-fried Sliced Pork and Bamboo Shoot with Bell Pepper in Chili

HK\$258



海鮮 Seafood



龍蝦球麻婆豆腐

*Stir-fried Lobster Fillet with
Minced Beef and Bean Curd*

HK\$688



黑雞縱菌三葱爆帶子

*Wok-fried Scallop and Black Termitite
Mushroom with Assorted Onion*

HK\$398



油泡韭黃星斑球

*Sautéed Spotted Grouper Fillet
with Chives*

HK\$398



豉油皇煎斑球

Pan-fried Grouper Fillet in Soy Sauce

HK\$368



黑松露醬千島汁蝦球

*Sautéed Prawn with Black Truffle
Sauce and Thousand Island Sauce*

HK\$338



避風塘星斑腩

*Deep-fried Grouper Belly with
Crispy Garlic and Chili*

HK\$288



家禽 · 豬 · 牛 *Poultry · Pork · Beef*

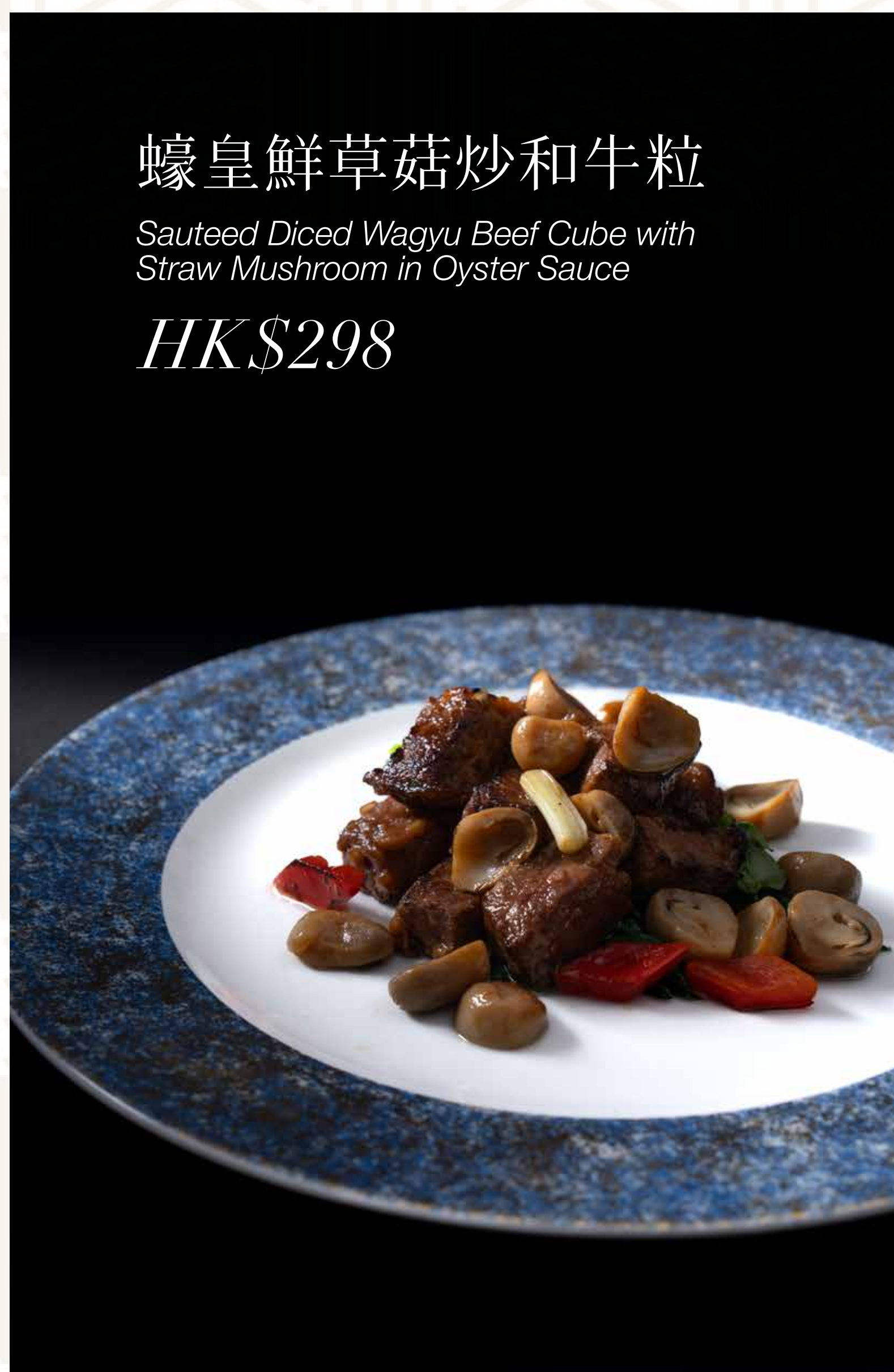


紅軒生炸脆皮雞

Rouge Crispy Chicken

HK\$288
半隻 half

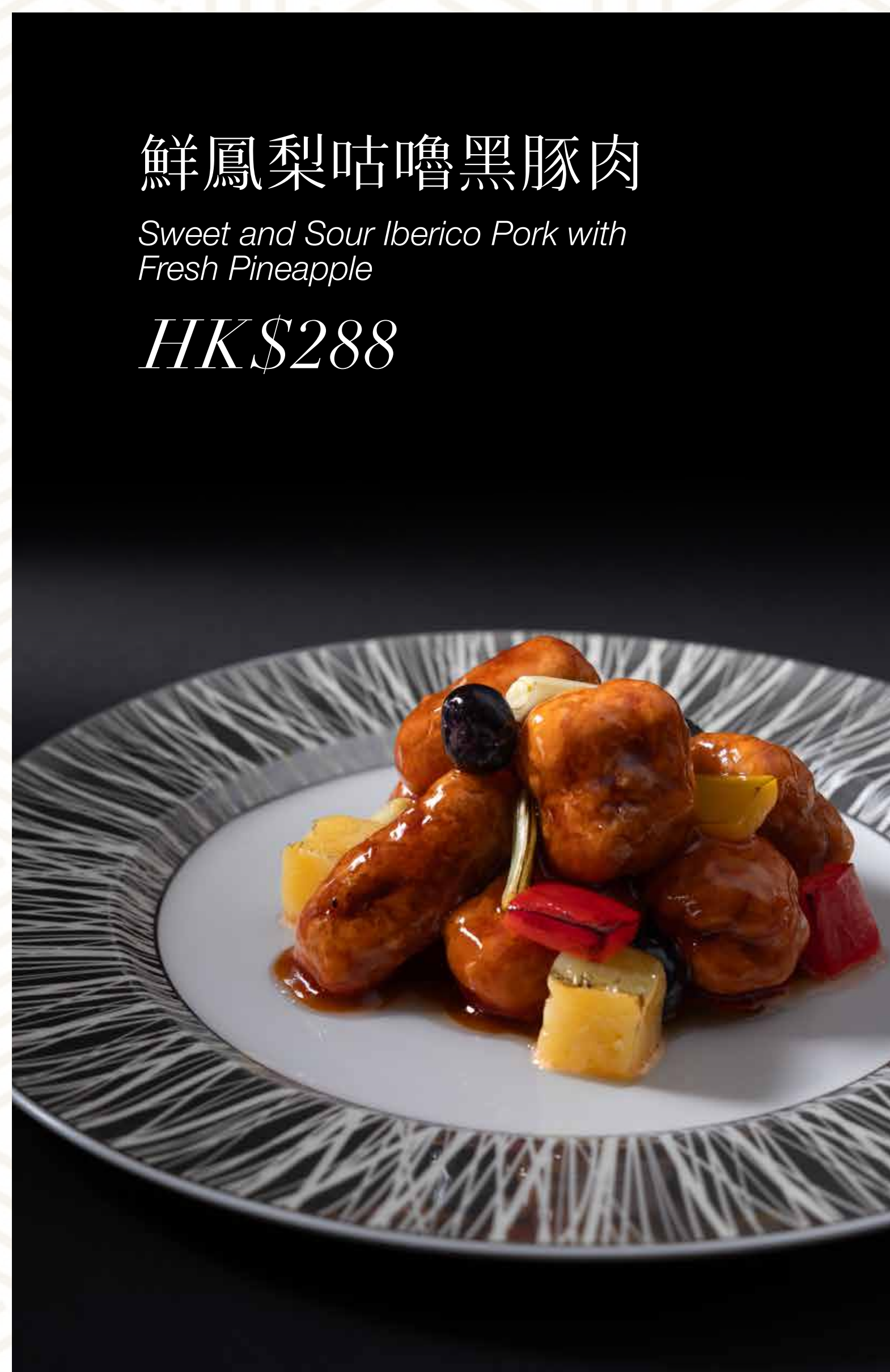
HK\$538
一隻 whole



蠔皇鮮草菇炒和牛粒

*Sauteed Diced Wagyu Beef Cube with
Straw Mushroom in Oyster Sauce*

HK\$298



鮮鳳梨咕嚕黑豚肉

*Sweet and Sour Iberico Pork with
Fresh Pineapple*

HK\$288

健康素食 *Healthy, Vegetarian Dishes*



上湯野菌帶子浸菜苗

HK\$298

Braised Vegetables with Assorted Mushrooms in Supreme Soup

雞縱菌炒素丁

*Wok-fried Diced Assorted Vegetables
with Termite Mushroom*

HK\$198



魚湯蝦乾瑤柱浸菜苗

*Braised Vegetables with Conpoy
and Dried Shrimps in Fish Soup*

HK\$248



健康素食 *Healthy, Vegetarian Dishes*



🌿 雙耳扒菜苗

Braised Vegetable with Elm Fungus and Yellow Fungus

HK\$228



🌿 粟米素魚塊

*Deep-fried Fishless Fillet
Served with Sweet Corn Sauce*

HK\$198



粉絲雜菜煲

*Braised Assorted Vegetables
and Vermicelli in Clay Pot*

HK\$218



惠州梅菜蒸茄子

*Steamed Eggplant
with Preserved Vegetable*

HK\$188

飯·麵·粥 *Rice · Noodles · Congee*



薑蔥花膠蝦籽撈粗麵

Braised Thick Noodles with Fish Maw, Shrimp Roes, Spring Onion and Ginger

HK\$368

黑松露滑蛋帶子炒河粉

Wok-fried Flake Rice Noodles with Scallop in Scramble Egg and Black Truffle Sauce

HK\$338



豉汁蝦球煎脆麵

Crispy Noodles with Prawns Served with Black Pepper Sauce

HK\$298



蟹肉燴伊麵

Braised E-Fu Noodles with Crab Meat

HK\$268

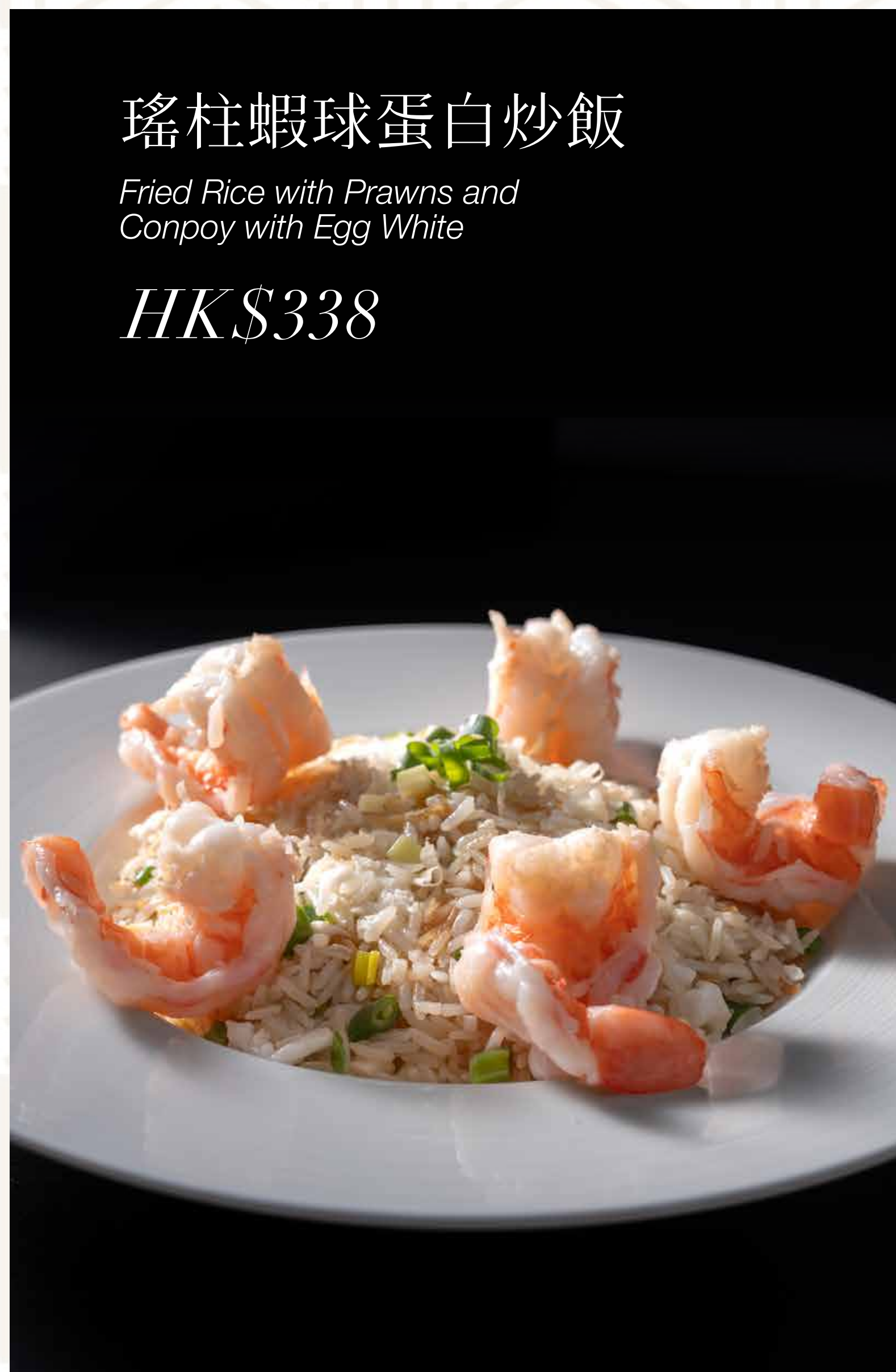
飯·麵·粥 *Rice · Noodles · Congee*



頭抽乾炒牛肉河粉

Fried Flake Rice Noodles with Sliced Beef and Bean Sprout in Soy Sauce

HK\$228



瑤柱蝦球蛋白炒飯

Fried Rice with Prawns and Conpoy with Egg White

HK\$338



紅軒炒飯

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

HK\$268



蟹皇蟹粉粥

Crab Roes and Crab Meat Congee

HK\$178

每位 per person

清水及茗茶每位

Water and Tea Per Person

HK\$25

白飯每碗

Rice Per Bowl

HK\$20

白粥每碗

Congee Per Bowl

HK\$20

小食每份

Welcome Snack Per Portion

HK\$30

開瓶費每瓶

Corkage Per Bottle

HK\$200

如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.