





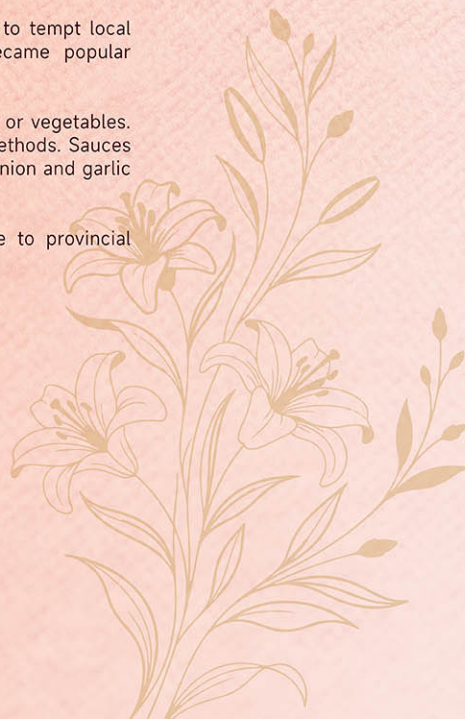
紅軒特色之處在於揉合傳統粵菜及特色四川菜，迎合各地區客人之口味。廣東菜式源自中國南部，並經各地廣東移民宣揚，令其菜式發揚光大。此菜式提倡短時間烹調以保留食物的鮮味，不論是海鮮、蔬菜或其他食材，務求帶出饌菜的原汁原味。除此之外，廣東菜的烹調方法以炒、蒸、煎及炸最為普遍，醬汁則主要以豉油、醋、糖、鹽、薑、蔥及蒜頭烹調而成，提升菜式的鮮味。

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.



① 茶皇燻雞



② 富貴櫻花蝦蛋白炒飯

集得獎菜



Group Award
Winning Dishes

集得獎菜



Group Award
Winning Dishes

芙蓉黃金蝦

Fried Golden Prawn with Salty Egg Yolk
and Sauteed Fresh Milk

HK\$ 538
/ 5隻 pcs

1 茶皇燻雞

Smoked Crispy Chicken
with Supreme Tea Leaf

HK\$ 288
/ 半隻 half bird

HK\$ 538
/ 一隻 whole bird

2 富貴櫻花蝦蛋白炒飯

Fried Rice with Dried Baby Shrimps,
Ham and Egg White

HK\$ 228
/ 每位 per person

金湯珍珠香茜魚蓉羹

Braised Fish Soup with Egg White and Carrot

HK\$ 138
/ 每位 per person



🌶️ 辛辣 Spicy and Chili

🌿 素食 Vegetarian

致敏源資訊

本餐廳亦同時處理含穀麥、蝦、蛋、大豆、魚、甲殼類動物、花生、堅果和奶類等成分的食物。
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Allergy Information

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4 二窩頭鮮沙薑煎雞窩



3 娘惹咖喱大虎蝦球伴窩巴



5 玻璃藤椒乳鴿



招牌菜式



Signature Dishes

招牌菜式

Signature Dishes



3 娘惹咖喱大虎蝦球 伴窩巴

Nyonya Curry King Prawns with Crispy Rice Crust

HK\$ 488
/ 5隻 pcs



4 二窩頭鮮沙薑煎雞窩

Pan-fried Chicken with Fresh Sand Ginger
in Sorghum Liquor

HK\$ 238 HK\$ 468
/ 半隻 half bird / 每隻 whole bird



5 玻璃藤椒乳鴿

Crispy Pigeon in Sichuan Style

HK\$ 188
/ 每隻 whole bird

順德拆魚羹

Minced Fish Soup with Fungus and Tangerine Peel

HK\$ 168
/ 每位 per person



沙嗲牛肉刀削麵

Satay Beef with Sliced Noodles in Clay Pot

HK\$ 148
/ 每位 per person



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小食



Snacks



🌶️ 6 五香麻辣牛腩



🌶️ 7 芥末鮮掌



🌶️ 8 XO醬涼拌海蜇花

小食



Snacks



- | | | |
|---|--|----------|
|  |  6 五香麻辣牛腩 | HK\$ 158 |
| | Marinated Beef Shank in Spicy Sauce | |
|  | 7 芥末鮮掌 | HK\$ 168 |
| | Boneless Duck Web in Mustard and Wasabi Sauce | |
|  | 8 XO醬涼拌海蜇花 | HK\$ 168 |
| | Chilled Jelly Fish in XO Sauce | |
|  | 芥末香葱牛腩粒 | HK\$ 168 |
| | Wok-fried Beef Tongues with Wasabi and Scallion | |
|  | 陳香素千層 | HK\$ 128 |
| | Steamed Marinated Fresh Bean Curd Sheet | |
|  | 金磚脆豆腐 | HK\$ 118 |
| | Deep-fried Diced Bean Curd | |
|  | 涼拌小木耳青瓜 | HK\$ 118 |
| | Chilled Cucumber with Black Fungus | |



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湯羹

Soup & Broth

12 鮮杏汁燉白肺



9 松茸螺頭燉花膠



11 牛肝菌金粟豆腐羹



10 野生紅菇螺頭燉雞



湯羹

Soup & Broth



9 松茸螺頭燉花膠

Double-boiled Fish Maw Soup
with Sea Whelk and Matsutake

HK\$ 228
/ 每位 per person

10 野生紅菇螺頭燉雞

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

HK\$ 198
/ 每位 per person

蟹肉粟米羹

Braised Sweet Corn Soup with Crab Meat

HK\$ 148
/ 每位 per person

11 牛肝菌金粟豆腐羹

Braised Porcini and Sweet Corn
with Bean Curd Broth

HK\$ 128
/ 每位 per person

12 鮮杏汁燉白肺

Double-boiled Pig's Lung Soup
with Almond Cream

HK\$ 158
/ 每位 per person

外婆老火湯

Soup of The Day

HK\$ 78
/ 每位 per person

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14 金湯藜麥燴刺參



鮑魚海味燕窩
魚肚

Abalone
Dried Seafood
Fish Maw and
Bird's Nest

13 翡翠蠔皇南非十頭乾鮑*



鮑魚海味燕窩

Abalone
Dried Seafood
Fish Maw and
Bird's Nest



13 翡翠蠔皇南非十頭乾鮑*

Braised Whole 10 Head Dried Abalone
with Vegetable in Oyster Sauce

HK\$ 1,288
/ 每位 per person

花膠扣六頭鮑魚*

Braised 6 Head Abalone and Fish Maw
in Oyster Sauce

HK\$ 288
/ 每位 per person

鮮蟹肉蟹粉燴燕窩*

Stewed Bird's Nest with Fresh Crab Meat
and Crab Roes

HK\$ 388
/ 每位 per person

海參扣六頭鮑魚*

Braised 6 Head Abalone and Sea Cucumber
in Oyster Sauce

HK\$ 288
/ 每位 per person

14 金湯藜麥燴刺參*

Braised Sea Cucumber with Quinoa
in Pumpkin Soup

HK\$ 238
/ 每位 per person

蠔皇花菇扒鵝掌*

Braised Goose Web and Black Mushroom
in Oyster Sauce

HK\$ 188
/ 每位 per person

*所有優惠不適用於此推廣菜式
Discounts are not applicable to these dishes



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明爐 燒味



Barbecued
Items



明爐燒味

Barbecued Items

15 化皮脆乳豬

Barbecued Suckling Pig
(原隻乳豬須一天前預訂)
(Please order the whole suckling pig one day in advance)

HK\$ 488
/ 每碟 regular

HK\$ 988
/ 半隻 half

HK\$ 1,588
/ 每隻 whole

紅軒脆皮雞

Rouge Crispy Chicken

HK\$ 288
/ 半隻 half bird

HK\$ 538
/ 每隻 whole bird

蜜餞西班牙黑毛豬叉燒

Roasted Iberico Barbecued Pork with Honey

HK\$ 288

脆皮燒腩仔

Roasted Crispy Pork Belly

HK\$ 198

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18 四川蔥爆牛仔肉



17 蝦球麻婆豆腐



16 水煮星斑片



四川
美饌
Sichuan
Dishes

四川美饌

Sichuan Dishes



16 水煮星斑片

Poached Sliced Spotted Grouper
in Chili Oil

HK\$ 488



17 蝦球麻婆豆腐

Stir-fried Prawns with Minced Pork
and Bean Curd

HK\$ 288



四川蝦球

Sautéed Prawns with Garlic and Chili

HK\$ 288



川辣牛柳粒

Stir-fried Diced Beef Tenderloin in Sichuan Style

HK\$ 268



18 四川蔥爆牛仔肉

Sautéed Beef with Spring Onion and Chili

HK\$ 268



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20 黑松露醬千島汁蝦球



海鮮

Seafood



19 油泡韭黃星斑球



海鮮

Seafood



19 油泡韭黃星斑球

Sautéed Spotted Grouper Fillet with Chives

HK\$ 388

豉油皇煎鱈魚

Pan-fried Cod Fish in Soy Sauce

HK\$ 368

粉絲海蝦煲

Stir-fried Prawns with Vermicelli in Clay Pot

HK\$ 328

香葱沙薑鮮蠔煲

Braised Oyster with Ginger and Scallion in Clay Pot

HK\$ 328

20 黑松露醬千島汁蝦球

Sautéed Prawns with Black Truffle Sauce and Thousand Island Dressing

HK\$ 298



 辛辣 Spicy and Chili

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家畜

Poultry
Pork and
Beef



家畜

Poultry
Pork and
Beef



玫瑰豉油雞

Marinated Soy Sauce Chicken

HK\$ 288
/ 半隻 half bird

HK\$ 538
/ 每隻 whole bird

宮廷貴妃雞

Poached Chicken

HK\$ 288
/ 半隻 half bird

HK\$ 538
/ 每隻 whole bird



黑椒葱爆牛柳粒

Sautéed Diced Beef Tenderloin
in Spring Onion and Black Pepper

HK\$ 268

21

鮮鳳梨咕嚕黑豚肉

Sweet and Sour Iberico Pork
with Fresh Pineapple

HK\$ 268



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23 砂窩蝦乾啫青蔬



輕盈之選

Fresh & Light

22 魚湯蝦乾瑤柱浸菜苗



輕盈之選

Fresh & Light



上湯野菌帶子浸菜苗

Poached Vegetables with Assorted Mushrooms
in Supreme Soup

HK\$ 268

22 魚湯蝦乾瑤柱浸菜苗

Poached Vegetables with Conpoy
and Dried Shrimps in Fish Soup

HK\$ 248

23 砂窩蝦乾啫青蔬

Clay Pot of Dried Shrimps and Minced Pork
with Vegetables

HK\$ 228



雙耳扒菜苗

Stewed Vegetable with Elm Fungus
and Yellow Fungus

HK\$ 188



黑松露醬炒珍菌

Sautéed Assorted Mushrooms
in Black Truffle Sauce

HK\$ 198



牛肝菌醬鮮露筍炒素丁

Wok-fried Asparagus with Diced Vegetables
In Porcini Sauce

HK\$ 198

惠州梅菜蒸茄段

Steamed Eggplant with Preserved Vegetables

HK\$ 198



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26 頭抽乾炒牛肉河粉



24 黑松露滑蛋帶子炒河粉



25 紅軒炒飯

飯
麵
粥

Rice
Noodles
Congee



飯麵粥

Rice Noodles Congee



24 黑松露滑蛋帶子炒河粉

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

HK\$ 288

雪菜龍躉球魚湯素麵

Somen with Grouper Fillet
with Preserved Vegetables in Fish Soup

HK\$ 288

瑤柱蝦球蛋白炒飯

Fried Rice with Prawns, Conpoy and Egg White

HK\$ 288

蟹肉燴伊麵

Stewed E-Fu Noodles with Crab Meat

HK\$ 248

25 紅軒炒飯

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

HK\$ 238

瑤柱南瓜茸龍躉球生滾粥

Congee with Giant Grouper, Conpoy and Mashed Pumpkin

HK\$ 288

薑蔥叉燒絲撈粗麵

Stewed Noodles with Shredded Barbecued Pork Ginger
and Spring Onion

HK\$ 238

窩燒鮑汁瑤柱雞粒炆飯

Braised Fried Rice with Diced Chicken,
Conpoy and Abalone Sauce in Clay Pot

HK\$ 268

26 頭抽乾炒牛肉河粉

Fried Rice Flake Noodles with Sliced Beef
and Bean Sprout

HK\$ 228



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清水及茗茶

Water and Chinese Tea

HK\$ 25

/ 每位 per person

小食

Welcome Snack

HK\$ 28

/ 每份 per portion

白飯

Steamed Rice

HK\$ 22

/ 每碗 per bowl

白粥

Congee

HK\$ 22

/ 每碗 per bowl

開瓶費

Corkage

HK\$ 200

/ 每瓶 per bottle

另收茶芥及加一服務費

Prices are subject to tea, condiments and 10% service charge



