紅軒

Rouge



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
集得團獎菜
Group Award
Winning Dishes

集團得獎大菜

Group Award Winning Dishes

芙蓉黃金蝦
Fried Gloden 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

粵

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。
如需進一步知悉食物的成分，請與本餐廳職員聯絡。

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 / 半隻 half bird
HK$ 468 / 每隻 whole bird

5 玻璃藤椒乳鴿
Crispy Pigeon in Sichuan Style
HK$ 198 / 每隻 whole bird

順德拆魚羹
Minced Fish Soup with Fungus and Tangerine Peel
HK$ 168 / 每位 per person

喇沙蝦球刀削麵
Laksa Prawns with Sliced Noodles in Clay Pot
HK$ 148 / 每位 per person

辛辣 Spicy and Chili　素食 Vegetarian

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小食

Snacks



6 五香麻辣牛腰



7 芥末鮮掌



8 XO醬涼拌海蜇花

小食

Snacks

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

辛辣 Spicy and Chili　素食 Vegetarian

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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

辛辣 Spicy and Chili　素食 Vegetarian

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14 金湯蔘麥燴刺參
13 翡翠蠔皇南非十頭乾鮑*
鮑魚魚肚 海味燕窩
Abalone
Dried Seafood
Fish Maw and
Bird's Nest

鮑魚魚肚 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

辛辣 Spicy and Chili　素食 Vegetarian

粵

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明爐燒味

Barbecued Items



15 化皮脆乳豬

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

辛辣 Spicy and Chili　素食 Vegetarian

粵

致敏源資訊

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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

辛辣 Spicy and Chili　素食 Vegetarian

粵

致敏源資訊

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海鮮

Seafood

20 黑松露醬千島汁蝦球

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
Briased 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　素食 Vegetarian

粵

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21 鮮鳳梨咕嚕黑豚肉

家禽豬牛

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

辛辣 Spicy and Chili　素食 Vegetarian

粵

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輕盈之選

Fresh & Light

23 砂窩蝦乾嗜青蔬





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

辛辣 Spicy and Chili　素食 Vegetarian

粵

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飯麵粥

Rice
Noodles
Congee

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

24 **黑松露滑蛋帶子炒河粉** HK$ 288
Wok-fried Rice Flake Noodles with Scallops
in Scramble Egg and Black Truffle Sauce

雪菜龍躉球魚湯素麵 HK$ 288
Somen with Grouper Fillet
with Preserved Vegetables in Fish Soup

瑤柱蝦球蛋白炒飯 HK$ 288
Fried Rice with Prawns, Conpoy and Egg White

蟹肉燴伊麵 HK$ 248
Stewed E-Fu Noodles with Crab Meat

25 **紅軒炒飯** HK$ 238
Fried Rice with Diced Duck Meat,Shrimp
and Vegetable in Shrimp Oil

瑤柱南瓜茸龍躉球生滾粥 HK$ 288
Congee with Giant Grouper, Conpoy and Mashed Pumpkin

薑蔥叉燒絲撈粗麵 HK$ 238
Stewed Noodles with Shredded Barbecued Pork Ginger
and Spring Onion

窩燒鮑汁瑤柱雞粒炆飯 HK$ 268
Braised Fried Rice with Diced Chicken,
Conpoy and Abalone Sauce in Clay Pot

26 **頭抽乾炒牛肉河粉** HK$ 228
Fried Rice Flake Noodles with Sliced Beef
and Bean Sprout

辛辣 Spicy and Chili　素食 Vegetarian

粵

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精選甜品

Dessert

26 欖仁馬拉糕





25 清香桂花糕



24 黑白芝麻卷

精選甜品

Dessert

順德脆皮炸鮮奶 (4 件) HK$ 128
Deep-fried Fresh Milk Roll (4 pieces)

24 黑白芝麻卷 (3 件) HK$ 75
Steamed Black Sesame with Coconut Juice Roll (3 pieces)

養顏紅棗糕 (4 件) HK$ 65
Steamed Red Dates Pudding (4 pieces)

25 清香桂花糕 (4 件) HK$ 65
Chilled Osmanthus Pudding (4 pieces)

26 欖仁馬拉糕 HK$ 56
Steamed Sweetened Sponge Cake

園林鮮果撻 HK$ 55
Fresh Fruit Tart

意大利咖啡蛋糕 HK$ 65
Classic Tiramisu

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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



紅軒

Rouge