



「粵菜」又名廣東菜源自嶺南，是中國傳統八大菜系之一，食材隨季節時令而變化，以巧手廚藝、質鮮味美、養生保健等特點而名揚天下。如粵滬中菜廳揉合經典及創新菜式，以時令新鮮食材，誠意為您呈獻一趟獨特的美食旅程。

Cantonese Cuisine or Guangdong cuisine, originated in Lingnan, is one of Chinese's most prevailing Eight Culinary Tradition. Its embracing character of great variety of seasonal ingredients, skillful mastery of cooking techniques required and composition of light, delectable and nourishing dishes paved its way for being popular among food lovers around the world.

With intriguing combination of classic and creative dishes, we hope you enjoy your visit at Ru Chinese Restaurant and savor a culinary journey of Chinese delicacies.

活出綠色生活，由健康飲食做起！

本餐廳支持顧客因應自己的食量點餐，或可要求減少食物份量，亦鼓勵客人將餘下的食物帶走，做到「人人惜食」。

假如想吃得更「有營」，我們更為客人提供少鹽、少油、少糖的餐飲選擇。現在就一起坐言起行，輕鬆打造健康綠色生活。請珍惜食物，減少浪費。

A healthy diet to cultivate green lifestyle

We encourage our guest to order food according to appetite. Ask for smaller portion or request for take away service to avoid unnecessary wastage.

Less oil, less salt, less sugar dining options are also available. Let's join hand to reduce carbon footprint and improve health together! Please cherish our food and avoid wastage.



茗茶

Chinese Tea

雲南遠年普洱

Yunnan Aged Pu Erh

浙江特級龍井

Zhejiang Super Long Jing

安溪特級鐵觀音

Anxi Super Tie Guan Yin

福鼎白牡丹

Fuding White Peony

雀舌香片

Bird's Tongue Jasmine

杭州菊花

Hangzhou Chrysanthemum

人參烏龍 - 每位另加\$48

Ginseng Oolong - additional \$48 per person

香茗 / 開水 Tea / water

\$20 / 位 per person

酸菜 Appetizer

\$18 / 碟 per dish

白飯 / 白粥 Steamed Rice / Congee

\$20 / 碗 per bowl

小食

Snacks

	港幣 HKD
柚子雞絲沙律 Salad, Shreaded Chicken with Pomelo and Grapefruit	198
日式沙律鮑魚 Abalone, Salad, Japanese Style	138
生煎花姿餅 Pan-fried Cuttlefish Cake	138
和風魚柳卷 (3件) Japanese Style Stuffed Fish Roll (3 pieces)	128
涼拌青瓜海參 Sea Cucumber, Spicy Cucumber	108
麻辣口水雞 Chicken, Chili, Peppercorn	108
百花炸釀蟹鉗 (兩位起) Deep-fried Crab Claw with Shrimp Paste (Minimum 2 persons)	每隻 each 88
XO醬海蜇 Jellyfish with Homemade XO Sauce	98
滷水鵝掌翼 Marinated Goose Web	98
孜然窩貼蝦多士 Deep-fried Prawn Toast	88
金磚七味豆腐 Deep-fried Tofu, Spices	78
蜜味素叉燒 Vegetarian Barbecued Pork in Honey Sauce	68
酥炸大磨菇 Deep-fried Portobello Mushroom	68
陳醋芹香雲耳 Black Fungus, Celery, Black Vinegar, Chilled	58

所有價格須另收茶芥及加一服務費

All prices are subject to tea, condiments and 10% service charge

廚師推介

Chef's Recommendations

港幣 HKD

三弄波士頓龍蝦		588
雙式龍蝦鉗【芫茜皮蛋蒸龍蝦鉗、百花炸釀龍蝦鉗】		
蝦籽筍角燜龍蝦尾		
Boston Lobster in Three Courses		
Steamed Lobster Claw with Coriander and Preserved Egg		
Deep-fried Lobster Claw with Shrimp Mousse		
Braised Lobster Fillet with Bamboo Shoot and Dried Shrimp Roe		
黑松露蘆筍炒帶子		388
Sautéed Scallop, Japanese Teriyaki Sauce, Black Truffle		
珊瑚鮮蟹肉星斑球	每位 per person	338
Steamed Garoupa, Egg White with Fresh Crab Meat		
香草忌廉焗斑球 (6件)		328
Baked Garoupa Fillet in Creamy Herb Sauce (6 pieces)		
翡翠千絲帶子伴蝦球		298
Deep-fried Shrimp Paste, Scallop, Prawm		
黑魚籽芙蓉蒸龍蝦球	每位 per person	268
Steamed Lobster, Egg White Topped with Black Caviar		
順德炒鮮奶		268
Stir-fried Milk with Seafood in Shunde Style		
千層南非8頭鮑魚酥	每隻 each	238
Baked Abalone Puffs (8ppk)		
順德炒鮮奶		268
Stir-fried Milk with Seafood in Shunde Style		
玉帶雪梨香伴西芹蝦仁		238
Scallop, Shrimp, Bamboo Fungus and Papaya in Soup		
上湯竹筍木瓜南澳帶子 (4件)	每位 per person	128
Scallop, Bamboo Fungus, and Papaya in Soup (4 pieces)		
生扣蘿蔔大鱔煲		298
Braised Eel, Pot with Radish		
炭燒安格斯牛肋骨		288
Angus Beef Short Ribs, Charcoal-grilled		
烤菠蘿咕嚕肉		188
Stir-fried Sweet and Sour Pork, Pineapple		

所有價格須另收茶芥及加一服務費

All prices are subject to tea, condiments and 10% service charge

魚翅

Shark's Fin

	港幣 HKD
極品高湯大群翅 (二兩) Superior Shark's Fin, Superior Broth, Braised (2 Tael)	每位 per person 1,688
清湯大鮑翅 (二兩) Superior Shark's Fin, Clear Broth, Braised (2 Tael)	每位 per person 588
紅燒大鮑翅 (二兩) Superior Shark's Fin, Brown Sauce, Braised (2 Tael)	每位 per person 588
紅燒生翅 Shark's Fin, Brown Sauce, Braised	每位 per person 468
紅燒蟹肉生翅 Shark's Fin, Crab Meat, Brown Sauce, Braised	每位 per person 398 例 regular 1,080
紅燒竹笙生翅 Shark's Fin, Bamboo Pith, Brown Sauce, Braised	每位 per person 368 例 regular 980
桂花炒魚翅 Scrambled Egg, Shark's Fin, Sprout, Stir-fried	488

鮑魚、海參、花膠

Abalone, Sea Cucumber & Fish Maw

		港幣 HKD
皇冠33頭吉品鮑扣鵝掌 Yoshihama Abalone (33ppk), Goose Web	每位 per person	788
皇冠33頭吉品鮑 Yoshihama Abalone (33ppk)	每隻 each	748
蠔皇原隻南非鮑魚 (6頭) South Africa Abalone (6ppk), Oyster Sauce	每隻 each	268
翡翠原隻南非鮑魚 (8頭) South Africa Abalone (8ppk), Oyster Sauce	每隻 each	238
蠔皇海味 (南非8頭鮑魚、海參、花膠) Abalone, Sea Cucumber, Fish Maw, Oyster Sauce	每位 per person	298
關東原條遼參扣鵝掌 Dried Kanto Sea Cucumber, Goose Web	每位 per person	398
鮑汁原條刺參 Whole Sea Cucumber, Abalone Sauce	每隻 each	198
鮑汁花膠扒鵝掌 Fish Maw, Goose Web, Oyster Sauce	每位 per person	238

馳名燒味

Barbecued Section

		港幣 HKD
招牌秘制醬燒乳豬	每隻 whole	1,480
Roasted Suckling Pig	半隻 half	780
潮蓮燒鵝	每隻 whole	880
Roasted Goose	半隻 half	450
	1/4隻 pc	238
桶子豉油雞	每隻 whole	480
Marinated Chicken, Superior Soya Sauce	半隻 half	250
(敬請預留45分鐘製作 Please allow 45 minutes for preparation)		
京都片皮鴨	一食 1 st course	588
Peking Duck	二食 2 nd course	688
宮廷貴妃雞	每隻 whole	480
Marinated Herbal chicken	半隻 half	250
潮式滷水鴨	每隻 whole	480
Marinated Duck, Chiu Chow Style	半隻 half	250
燒味雙拼		288
Barbecued Meat Duo		
至尊黑豚肉叉燒		268
Barbecued Pork		
如心燒腩仔		148
Roasted Pork Belly		
豉油皇浸乳鴿	每隻 whole	128
Poached Pigeon, Superior Soy Sauce		
原隻脆皮妙齡乳鴿	每隻 whole	128
Deep-fried Pigeon		

所有價格須另收茶芥及加一服務費

All prices are subject to tea, condiments and 10% service charge

湯羹

Soups

	港幣 HKD
雲南野生菌螺頭燉花膠筒 (4 - 6位用) Marinated Chicken, Superior Soya Sauce (for 4 - 6 persons) (敬請於6小時前預訂 Please order 6 hours in advance)	680
佛跳牆 Abalone, Fish Maw, Shark's Fin, Double-boiled	每位 per person 388
鮑參翅肚羹 Shark's Fin, Abalone, Sea Cucumber, Braised	328
竹笙海皇羹 Seafood, Bamboo Pith, Braised	168
杏汁百合燉花膠 Fish Maw, Almond Cream, Lily Bulbs, Braised	每位 per person 168
松茸元貝燉水鴨湯 Shiitake Mushroom, Dried Scallop, Duck, Doubled-boiled	每位 per person 168
天然人參響螺燉烏雞 Sea Whelk, Ginseng, Silkie Chicken, Doubled-boiled	每位 per person 168
花膠筒響螺爵士湯 Honeydew Melon, Fish Maw, Sea Whelk, Doubled-boiled	每位 per person 168
如心老火湯 Soup of the Day	每位 per person 68

海鮮

Seafood

海杉斑 Flowery Garoupa

海黃皮老虎斑 Brown-marbled Garoupa

海星斑 Spotted Garoupa

沙巴老虎斑 Sabah Tiger Garoupa

海紅瓜子斑 Red Flag Garoupa

東星斑 Coral Garoupa

海青衣 Green Wrasse

黃皮老虎斑 Yellow-marbled Garoupa

蘇鼠斑 Humpback Garoupa

海中蝦 Prawn

大元貝 Jumbo Scallop (4隻起 minimum order of 4 pieces)

陳皮蒸南非鮑 South African Abalone, Dried Tangerine Peel, Steamed

深海大花蟹 Flower Crab

澳洲龍蝦 Australian lobster

避風塘瀨尿蝦 Mantis Shrimp, Chili, Fried

時價，以每兩計算

Market price, measured in taels

請向餐廳團隊查詢是日供應海鮮，各種海鮮可按閣下喜好烹調

Please ask your server for today's catch, prepared per your preference

所有價格須另收茶芥及加一服務費

All prices are subject to tea, condiments and 10% service charge

海鮮

Seafood

港幣 HKD

大海斑兩味 花雕蛋白蒸海斑片、美極鹽燒海斑頭腩 Tiger Garoupa in Two Courses Steamed Sliced Tiger Garoupa, Egg White, Chinese Wine Sautéed Tiger Garoupa Head, Soy Sauce	498
油泡斑球 Fried Sliced Tiger Garoupa	398
XO醬翡翠鴛鴦蚌 (珊瑚蚌、桂花蚌) Sautéed Twin Coral Clam, Vegetables, XO Sauce	398
蔥燒煎銀鱈魚 Pan-fried Cod Fish, Spring Onion, Gravy	398
南瓜芝士焗銀鱈魚 Baked Cod Fish, Pumpkin, Cheese	398
豉油皇煎大蝦 (4隻) Poached Pigeon, Superior Soy Sauce (4 pieces)	338
北菇花膠筒鵝掌煲 Dried Mushroom, Fish Maw, Goose Web, Braised in Clay Pot	338
蒜香粉絲蝦球煲 Prawn, Bean Vermicelli, Garlic, Served in Clay Pot	298
黑松露千島汁蝦球 Deep-fried Prawn with Black Truffle, Thousand Island Sauce	268
法式焗釀蟹蓋 Baked Stuffed Crab Shell	每隻 whole 238
桂花瑤柱蟹肉 Sautéed Scramble Egg, Crab Meat, Conpoy	188
順德煎焗魚咀 (兩位起) Pan-fried Fish Head, Ginger, Spring Onion (Minimum 2 persons)	每位 per person 98

所有價格須另收茶芥及加一服務費
All prices are subject to tea, condiments and 10% service charge

四川風味

Taste of Sichuan

	港幣 HKD
重慶辣鷄煲 Spicy Chicken Pot	每隻 whole 480 半隻 half 250
水煮斑球 Poached Garoupa, Chili Oil	328
金湯酸菜魚 Poached Fish, Preserved Vegetables	328
水煮牛肉 Poached Beef, Chili Oil	168
酸辣椰菜花 Stir-fried Cauliflower, Sour & Spicy	138
乾扁四季豆 Stir-fried String Bean, Dried Shrimp, Garlic, Chili	138
川味麻婆豆腐 Stir-fried Tofu, Chili Oil	138
四川酸辣羹 Sichuan Hot and Sour Soup	每位 per person 128

肉類/家禽

Meat / Poultry

		港幣 HKD
正宗鹽焗雞	每隻 whole	568
Traditional Salt Baked Chicken	半隻 half	288
脆皮炸子雞	每隻 whole	250
Deep Fried Crispy Chicken	半隻 half	480
菜膽上湯雞	每隻 whole	250
Poached Whole Chicken, Vegetables, Superior Soup	半隻 half	480
乾蔥南非8頭鮑魚焗雞		468
Braised South African Abalone (8ppk), Chicken, Shallot		
姬松茸雲耳花雕蒸滑雞		168
Steamed Chicken, Matsutake Mushroom, Black Fungus, Shao Xing Rice Wine		
紅酒洋蔥牛肋骨煲		238
Deep-fried Beef Brisket with Red Wine		
野菌燒汁牛柳粒		168
Sautéed Cubed Beef, Wild Mushroom Gravy		
孜然蔥爆紐西蘭羊肉		268
Sautéed Mutton, Cumin, Spring Onion		
黑豚肉茄子黃金窩巴 (6件)		288
Spanish Pork, Eggplant, Salted Egg Yolk, Rice Cracker (6 pieces)		
豉味涼瓜排骨		198
Pork Rib, Bitter Melon, Braised, Served in Claypot		
脆豆腐拼蒜香骨		198
Deep-fried Tofu, Spare Ribs, Garlic		

所有價格須另收茶芥及加一服務費

All prices are subject to tea, condiments and 10% service charge

健康素菜

Vegetarian

	港幣 HKD
紅燒竹筍素翅 Braised Shark's Fin Soup, Bamboo Pith	198
牛肝菌銀杏燴上素 Stir-fried Boletus, Ginkgo, Vegetables	168
素鮑片扒時蔬 Braised Vegetarian Abalone, Seasonal Vegetables	198
竹筍扒榆耳 Braised Bamboo Pith, Fungi Elm	168
菜苗豆腐羹 Braised Bean Curd, Minced Vegetables	148
鵲巢彩虹素丁 Sautéed Diced Beans, Fungus	138
鮮菇北菇燒豆腐 Braised Bean Curd, Mixed Mushroom	138
藕片炒雜錦 Stir-fried Assorted Vegetables, Sliced Lotus Root	138
松露荷塘珍菌 (兩位起) Simmered Vegetables, Truffle ,superior Soup (Minimum 2 persons)	每位 per person 78

蔬菜

Vegetables

港幣 HKD

濃湯鮮竹花膠絲浸時蔬 Simmered Garden Green, Fish Maw, Fresh Bean Curd Sheet, Chicken Consomme	168
雜菌上湯雜菜煲 Mushrooms, Vegetables, Superior Soup, Served in Clay Pot	168
梅菜芯蒸茄子 Steamed Eggplant, Pickled Chinese Choy Sum	168
鮑汁羊肚菌紅燒豆腐 Braised Bean Curd, Morel Mushroom, Abalone Sauce	148
啫啫芥蘭煲 Sautéed Kale, Dried Shrimp, Garlic, Shallot	138
金銀蛋上湯浸菜苗 Poached Seasonal Vegetables, Preserved Egg, Superior Soup	138
魚肚絲肉碎浸翠苗 Simmered Shredded Fish Maw, Minced Pork, Alfalfa Sprout	138
蝦乾欖菜四季豆 Sautéed String Bean, Dried Shrimp, Preserved Vegetables	138
時令蔬菜 Seasonal Vegetables 清炒、蒜蓉炒、薑汁炒、魚湯泡 Sautéed, Sautéed with Garlic, Sautéed with Ginger Sauce, Poached in Fish Stock	138

粉麵飯 / 煲仔飯

Noodles & Rice / Rice in Clay Pot

港幣 HKD

碧綠海參蝦球燴飯 Braised Rice with Prawn and Sea Cucumber		268
南非鮑魚炒飯 Fried Rice South African Abalone		188
招牌富貴咖哩炒飯 Fried Rice Assorted Seafood, Curry		188
砂鍋海皇帶子炒飯 Diced Scallop, Mixed Seafood, Fried Rice, Served in Clay Pot		188
彩蛋芙蓉海鮮煎米粉 Pan-fried Vermicelli, Diced Seafood, Preserved Egg		188
鮮蝦水餃湯米線 Fresh Shrimp, Pork Dumpling, Rice Noodles, Superior Broth		180
至尊黑豚肉叉燒撈粗麵 Egg Flat Noodles, Barbequed Spanish Pork, Tossed		168
鮑汁花膠撈麵 Egg Noodles, Fish Maw, Abalone Sauce, Tossed		168
蝦籽蟹肉燒伊麵 Braised E-fu Noodles, Crab Meat, Shrimp Roe		168
頭抽雜菌豉油皇炒麵 Fried Doodles with Wild Mushrooms and Supreme Soy Sauce		148
如心食神飯 Barbequed Pork, Fried Egg, Japanese Rice		98
豉蒜大鱔煲仔飯 Eel, Black Beans, Garlic	中煲 medium	528
	例煲 regular	308
花菇滑雞煲仔飯 Steamed Chicken, Dried Mushrooms	中煲 medium	398
	例煲 regular	238
窩蛋免治牛肉飯 Minced Beef, Eggs	中煲 medium	398
	例煲 regular	238

煲仔飯需時約30分鐘

Please be informed that rice in clay pot takes 30 minutes for preparation

所有價格須另收茶芥及加一服務費

All prices are subject to tea, condiments and 10% service charge

甜品

Desserts

港幣 HKD

冰花燉官燕 Imperial Bird's Nest, Crystal Sugar, Double-boiled	398
養顏蛋白杏仁茶 Sweetened Almond Cream, Egg White, Double-boiled	48
順德燉雙皮奶 Sweetened Milk Pudding, Steamed	48
補腦合桃露 Sweetened Walnut Cream, Sweetened, Double-boiled	48
陳皮紅豆沙湯丸 Sweetened, Red Beans, Dried Tangerine Peel, Glutinous Rice Balls, Double-boiled	48
栗子茸西米焗布甸 Sago Pudding, Chestnut Cream, Baked	48
皇母蟠桃 (2件) Sweetened Chinese Birthday Bun (2 pieces)	36
椰汁紅豆糕 Sweetened red bean pudding	48