

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.

「ぬ」私人貴賓廳簡介

如心酒店集團旗艦餐廳一「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。





Authentic Chinese Culinary Arts by Executive Chinese Chef Edmond Ip

Chef Edmond respects Cantonese cuisine traditions but also loves exploring and reinterpreting age-old recipes for the modern tastebuds. At RÚ, ingredients are sourced locally and prepared as authentically as possible – an ode to the preservation of both the natural environment and our culture. Impress your guests with Chef Edmond's innovative and refined dishes that show off the authentic flavours of Cantonese cuisine. Tailor-made menus are available upon request.

葉振文師傅重現傳統粵菜

行政總廚葉振文一直喜愛傳統粵菜,並醉心以創新思維揉合傳統粵菜的精髓,以迎合現今新一代的口味。「如」肩負保護環境及本土文化的責任,堅持使用本地優質食材並以創新烹調手法呈現。葉師傅搜羅本地時令及符合可持續發展的食材,將一系列經典粵菜重新演繹,為饗客帶來煥然一新的粵菜餐飲體驗。

房間 Room	容納人數 Capacity (pax)	面積 Area (m²) (ft²)	樓高 Ceiling (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 FĒNG	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
TV 電	narge apply for lun 餐及晚餐時段均認 V 電視 Portable Partition: 可移動隔板		

