



The Story of Redhouse

Inspired by the symbolism of the colour RED in Chinese culture, which represents luck, vitality and prosperity, Redhouse is designed to simulate the energetic yet opulent setting of the alluring city life in Hong Kong, while relaxed and cozy enough for an intimate dining experience.

Redhouse menu features a strong Chinese identity that is rooted upon authenticity instead of traditionalism. With a refreshingly modern take on traditional Chinese essences, our team of highly skilled chefs have creatively injected the element of RED into our dishes, through exquisite visual, sensory and gastronomy experiences.

Featuring an extensive menu that ranges from Redhouse Signature Roast Meats and Premium Seafood Dishes to Vegetarian Bites and Dim Sum, guests are encouraged to embrace the customary approach of sharing dishes that is deeply rooted in the Chinese culture.

點心 Dim Sum

- | | | |
|------------|--|-------------|
| 001 | 香檳金蝦餃 | \$52 |
| S | Rose Gold Har Gao | |
| 002 | 蟹籽黑豚肉燒賣 | \$44 |
| S | Kurobuta Pork Siu Mai with Crab Roe | |
| 011 | 秘制醬油抄手 | \$48 |
| C | Prawn and Pork Dumpling in Chili Oil | |
| 017 | 太極馬拉糕(原味和黑芝麻口味) | \$42 |
| S V | Yin Yang Style Sponge Cake (Original & Black Sesame flavors) | |
| 018 | 蘋果流沙包 | \$42 |
| V | Apple Lava Custard Buns | |

V Vegetarian **S** Signature **C** Chili Spicy

茗茶或白開水每位港幣12元正。所有價格，加10%服務費均以港幣結算。

Tea or water charge is HK\$12 per person.

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【 冷盤 】 Cold

041	麻辣海蜇頭	\$68
	● Ma La Spicy Jelly Fish	
042	木耳海蜇青瓜	\$68
	Chilled Fungus with Cucumber and Jelly Fish	
043	特式茄子豆腐	\$68
	● ● Silken Eggplant Tofu	
044	涼拌茄子	\$62
	● Chilled Eggplant	
045	魚子醬糖心燻蛋	\$58
	Smoked Eggs with Caviar	
046	川味白肉粉皮	\$78
	● Sichuan-style Sliced Pork with Mung Bean Noodles	
047	紅樓川味麻辣雞	\$108
	● Sichuan Style Spicy Chicken	
048	花雕醉雞	\$108
	● Drunken Chicken	
049	冰鎮鮑魚	\$128
	Chilled Abalone	

● Vegetarian ● Signature ● Chili Spicy

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【 小吃 】 Small Bites

- | | | |
|------------|--|--------------|
| 061 | 椒鹽豆腐 | \$68 |
| | S V Crispy Tofu with Salt & Pepper | |
| 062 | 脆皮煙燻素鵝 | \$78 |
| | S V Pan-fried Vegetarian Bean Curd Skin | |
| 063 | 魚子醬蝦多士 | \$78 |
| | Caviar Shrimp Toast | |
| 064 | 西川虎皮尖椒 | \$78 |
| | Stuffed Green Chilli Peppers | |
| 065 | 椒鹽九肚魚 | \$88 |
| | S Crispy Bombay Duck Fish with Salt & Pepper | |
| 066 | 芹香芝麻脆膳 | \$98 |
| | Crispy Fried Eel in Sweet & Sour Sauce | |
| 067 | 椒鹽鮮鮑魚粒 | \$168 |
| | Crispy Fresh Abalone Cubes with Salt & Pepper | |

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紅樓特色招牌燒味

Redhouse Signature Roast Favourites

金牌片皮烤鴨 Signature Peking Duck

	特價 Special Price
🍷 088 半隻 Half	\$398
🍷 089 原隻 Whole	\$698

另加 Add On +\$68

冶味鴨鬆生菜盞 或 燒鴨夾包 或 鴨絲泡飯

Lettuce Wrap with Stir-fry Minced Duck or Roast Duck in Chinese Buns
or Shredded Duck Crispy Rice in Supreme Broth

Redhouse's Signature Peking Duck is prepared using whole premium duck that is roasted to succulent perfection. Slicing is performed at the dining area and the crispy duck skin can be enjoyed with our homemade thin flour wrap, along with six different side dishes such as cucumbers, carrots, ginger, scallions, sugar and in-house special sauce. The tender duck meat can be further enjoyed as Lettuce Wrap with Minced Duck or Shredded Duck Crispy Rice in Supreme Broth for the ultimate taste enjoyment.

紅樓片皮烤鴨 是選用脂肪平衡，肉質鮮嫩之上等北京填鴨燒製，鴨皮香脆卻不會太油膩。片皮鴨配上自家製的薄餅皮及六款配料，有青瓜，胡蘿蔔，子薑，京蔥，砂糖和秘制醬料，讓食客任意配搭。剩餘的鴨肉可食為生菜包鴨鬆或鴨絲泡飯，充分滿足味覺享受。

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【 燒味 BBQ 】

- 081** 黑豚肉叉燒皇(例牌) \$178
S Premium Kurobuta Char Siu (Regular)
- 082** 貴妃雞(例牌) \$98
 Chinese Steamed Chicken (Regular)
- 083** 貴妃雞(半隻) \$168
 Chinese Steamed Chicken (Half)
- 084** 貴妃雞(原隻) \$278
 Chinese Steamed Chicken (Whole)
- 085** 紅燒乳鴿 \$98
 Roast Squab
- 087** 紅樓火焰酒香糯米雞 \$598
S Redhouse Signature Flaming Whole Chicken with
 Glutinous Rice
 (提前預訂 Pre-order)

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【 湯品 Soup 】

(一人份 for one person)

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|------------|---|--------------|
| 101 | 正宗酸辣羹 | \$68 |
| C | Hot & Sour Soup | |
| 102 | 翡翠魚羹 | \$78 |
| | Hearty Fish Stew | |
| 103 | 椰皇蟲草花螺頭燉湯 | \$138 |
| | Double-Boiled Soup with Coconut, Sea Conch & Cordyceps Flower | |
| 104 | 椰皇花膠滋補養生燉湯 | \$218 |
| S | Double-Boiled Fish Maw Nourishing Soup in Coconut | |

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紅樓招牌 Redhouse Signature

🍷 105 招牌花膠滋補養生鍋

Signature Fish Maw Nourishing Pot
(慢火清燉12小時 Double-Boiled for 12 hours)

\$888

可選 Choice of

和牛片 Wagyu Beef Slices

(10秒鐘燙熟 10 seconds cook time)

或 OR

龍蝦片 Lobster

106 招牌花膠滋補養生鍋(無配料)

Signature Fish Maw Nourishing Pot (Without Topping)
(慢火清燉12小時 Double-Boiled for 12 hours)

\$688

Our **Redhouse Signature Fish Maw Nourishing Pot** is prepared by double-boiling Fish Maw with a premium mix of Chinese Herbs in a supreme broth for 12 hours to extract the maximum flavours while preserving the nutritional value of each ingredient.

Fish Maw is one of the highly precious traditional Chinese ingredients due to its rich nutritional content. It is very high in collagen, which is effective in preserving fine complexion and invigorating blood circulation - a crucial ingredient for skin care.

Our soup is all-natural and contains no MSG or any other artificial seasonings, just like the home-style nourishing soups that you grew up with.

招牌花膠滋補養生鍋

紅樓的 **招牌花膠滋補養生鍋** 採用了最上等的花膠，與靈芝菇，乾螺頭，蟲草花，豬骨，紅棗，杞子及其他私房食材一同慢火清燉12小時，配上龍蝦及進口和牛片，既好食又健康！

花膠不僅含有豐富的骨膠原蛋白及低卡路里，對肌膚也有特好的美顏之效。

紅樓的招牌花膠滋補養生鍋

· 全天然 · 無味精 · 低鹽 · 少油 · 健康之選

外賣需一天前預訂 + \$100 (連煲)

Pre-order available one-day in advance +\$100 (pot included)

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【 主菜 Mains 】

121	麻婆豆腐	\$98
C	Ma Po Tofu	
122	肉碎菜脯煎蛋	\$128
	Minced Pork with Pickled Vegetables Omelette	
123	宮保腰果雞丁	\$138
C	Kung Pao Style Cashew Chicken	
124	風味辣子雞	\$138
C	Sichuan Pepper Chicken	
125	鮮鳳梨咕嚕肉	\$148
S	Sweet & Sour Pork with Fresh Pineapple	
126	梅菜扣肉	\$138
	Braised Pork Belly with Chinese Preserved Vegetables	
127	燒汁炒安格斯牛粒	\$168
	Stir-fried Angus Beef Cubes in Teriyaki Sauce.....	
128	川式安格斯牛粒	\$168
C	Sichuan Style Angus Beef Cubes	
086	瓦罉豉油雞	
	Supreme Soy Chicken	
	086A 原隻 Whole	\$368
	086B 半隻 Half	\$188
129	脆皮吊燒雞 (半隻)	\$188
	Roasted Soy Chicken (half)	
130	紅樓秘制牛肋骨	\$268
	Special House-made Beef Ribs	
131	四川水煮和牛片	\$268
C	Poached Wagyu Beef Slices in Sichuan Chili Oil	
132	原隻龍蝦麻婆豆腐	\$328
S C	Whole Lobster Ma Po Tofu	

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【 海鮮類 From the Sea 】

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|------------|---|--------------|
| 151 | 有機滑蛋炒大蝦 | \$158 |
| | Stir-fried Prawns with Silky Organic Egg | |
| 152 | 黑松露蜜豆河蝦仁 | \$178 |
| S | Black Truffle River Shrimps with Honey Beans | |
| 153 | 川味水煮蝦 | \$198 |
| C | Poached Prawns in Chilli Oil | |
| 154 | 秘制辣椒炒蝦球 | \$228 |
| S C | Redhouse-style Chili Stir-Fried Prawns | |
| 155 | 宮保蝦球 | \$228 |
| C | Kung Pao Fresh Prawns | |
| 156 | 黃金蝦球 | \$238 |
| | Salted Egg Yolk Prawns | |
| 157 | 糖醋桂花魚 | \$278 |
| | Sweet & Sour Fish Blossom | |
| 158 | 薑蔥龍蝦兩麵王 | \$318 |
| | Stir-fried Lobster Noodles with Ginger & Scallions | |
| 159 | 秘制XO醬辣炒原隻龍蝦配四季豆 | \$318 |
| | Wok-fried Whole Lobsters in House-made Spicy XO Sauce with String Beans | |
| 160 | 龍蝦賽螃蟹 | \$328 |
| S | Sauteed Egg White with Lobster and Fish Strips | |
| 161 | 紅樓招牌川味烤魚 | \$368 |
| S C | Redhouse Signature Sichuan Spicy Fish | |
| 162 | 鮑汁燴花膠扒 | \$388 |
| | Braised Fish Maw in Abalone Reduction | |
| 163 | 南非15頭乾鮑伴花膠扒 | \$768 |
| | Braised South African Abalone with Fish Maw | |

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【 海鮮類 】 From the Sea

- | | | |
|------------|--|--------------|
| 164 | 高湯燴螃蟹粉絲煲 | \$578 |
| | Braised Crab & Vermicelli Clay Pot in Supreme Broth | |
| 165 | 薑蔥炒肉蟹 | \$578 |
| | Stir-fried Crab with Ginger and Scallion | |
| 166 | 秘制辣椒炒蟹 | \$578 |
| | S C Redhouse Chili Crab | |
| 167 | 黑胡椒炒蟹 | \$578 |
| | C Black Pepper Crab | |

Mud Crab originated from a variety of countries, such as Vietnam, Philipine, Sri Lanka and Singapore. It is heralded for it's snow-white flesh that is exceptionally sweet, juicy and meaty.

This succulent crustacean soaks up every bits of rich, piquant flavour that tastes exceptionally well in our **Signature Chili Sauce**. Our experienced chefs skilfully combined a myriad of spices, together with fresh ripe tomatoes and eggs to create a flavourful blend of sweet and sour flavours with a hint of spiciness and egg fragrance.

青蟹源自於不同國家，例如越南，菲律賓，斯里蘭卡和新加坡。青蟹的肉質雪白鮮甜，肥厚多汁，廣受大眾的喜愛。紅樓的**秘制辣椒炒蟹**是選用了上等的新鮮青蟹，並配上不同辛香料，鮮番茄醬及雞蛋等精心調製而成，完美的體現出螃蟹香甜又結實的肉質。

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【 田園時蔬 Vegetable 】

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|------------|--|--------------|
| 181 | 時蔬 | \$88 |
| | Seasonal Vegetables | |
| | <ul style="list-style-type: none"> ● 清炒 Simply Stir-fry ● 蒜蓉 Mashed Garlic ● 濃湯 Supreme Broth | |
| 182 | 乾煸四季豆 | \$118 |
| | Stir-fry String Beans with Minced Pork | |
| 183 | 濃湯雲耳浸勝瓜 | \$118 |
| | Luffa with Black Fungus in Supreme Broth | |
| 184 | 田園濃湯浸翡翠苗 | \$108 |
| | ● Braised Pea Shoots in Supreme Broth | |
| 185 | 花膠湯浸時蔬 | \$168 |
| | Seasonal Vegetables in Fish Maw Supreme Broth | |

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【 麵點 】 Noodles

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|------------|--|--------------|
| 211 | 頭抽銀芽炒麵 | \$108 |
| | Stir-fry Premium Soy Sauce Noodles with Bean Sprouts | |
| 212 | 黑松露XO醬撈麵 | \$128 |
| | Stir-fried Noodles in Black Truffle XO Sauce | |
| 213 | 招牌叉燒撈麵 | \$128 |
| | Signature Char Siu Braised Noodles | |
| 214 | 乾炒牛河 | \$128 |
| | Sautéed Beef Flat Noodles | |
| 215 | 雪菜鴨絲炆新竹米 | \$138 |
| | Braised Rice Noodles with Shredded Roast Duck and Preserved Mustard Greens | |
| 216 | 秘制龍蝦炒麵 | \$328 |
| | Signature Wok-Fried Supreme Lobster Noodles | |
| 217 | 花膠鮑汁撈麵 | \$368 |
| | Fish Maw Braised Noodles in Abalone Reduction | |

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【 飯點 】 Rice

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|------------|--|--------------|
| 231 | 紅樓招牌炒飯 | \$128 |
| | S Redhouse Signature Fried Rice | |
| 232 | 招牌黑豚肉叉燒有機蛋飯 | \$138 |
| | S Signature Barbecued Kurobuta Pork Rice with Organic Egg | |
| 233 | 雪花蟹肉炒飯 | \$158 |
| | Crab Meat Fried Rice with Egg White | |
| 234 | 濃湯鴨絲泡飯 | \$188 |
| | S Shredded Duck Rice in Supreme Broth | |

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【 甜品 】 Desserts

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|------------|--|--------------|
| 250 | 杞子桂花糕 | \$52 |
| | Goji Osmanthus Crystal Cake | |
| 251 | 楊枝甘露 | \$48 |
| | Sweet Mango Pomelo Sago Dessert | |
| 252 | 生磨杏仁茶 | \$48 |
| | Housemade Almond Tea | |
| 253 | 脆香蛋散 | \$48 |
| | Crispy Fried Egg Dough | |
| 254 | 豆沙芝麻煎餅 | \$52 |
| | Sesame Red Beans Pancake | |
| 255 | 燕窩杏仁茶 | \$88 |
| | Almond Tea with Bird Nest | |
| 256 | 蛋黃蓮蓉壽桃包(六件) | \$108 |
| | Steamed Longevity Buns with Lotus Paste and Egg Yolk (6 pcs) | |
| 257 | 燉燕窩(椰汁/冰糖) | \$188 |
| | Stewed Bird Nest (Coconut Milk/ Rock Sugar) | |

【 其他 】 Miscellaneous

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|------------|----------------------------------|-------------|--|------------|-----------------------------|--------------|
| 260 | 秘制XO醬 | \$20 | | 263 | 蒸/炸饅頭(四件)..... | \$38 |
| | House-made XO Sauce | | | | Steamed/ Fried Buns (4 pcs) | |
| 261 | 鮮辣椒絲豉油 | \$20 | | 264 | 茶位 (每位) | \$12 |
| | House-made Fresh Chili Soy Sauce | | | | Tea (per person) | |
| 262 | 白飯 | \$15 | | 265 | 開瓶費 (每支) | \$200 |
| | White Rice | | | | Corkage Fee (per bottle) | |
| | | | | 266 | 切餅費 (每個) | \$200 |
| | | | | | Cake Cutting Fee (per cake) | |

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