



red 紅 8 粥麵

客家地道滋味

即日起至2023年5月31日
每日24小時供應

客家菜講究保留食材的原汁原味，同時帶出豐富的味道層次，完美的平衡造就自成一派的濃香鮮味。大廚以嫩滑雞肉、甘香鴨肉、惹味梅菜等入饌，烹調出充滿鄉土風味的客家菜式，更有菜肉包、釀豆腐等正宗客家美食，帶您透過味蕾領略華南風情。

名廚推介 CHEF'S RECOMMENDATIONS

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| 沙薑手撕雞 | mop |
| Tossed shredded chicken with sand ginger | 128 |
| 九層塔燜鴨 | 168 |
| Braised duck with mushroom, garlic and basil | |
| 梅菜叉燒炒飯 | 138 |
| Fried rice with barbecued pork and preserved vegetables | |
| 桂花紅豆麻糬 | 68 |
| Red bean mochi with osmanthus | |

健康之選 HEALTHY DELIGHTS

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| 母子連心湯 | 98 |
| Double-boiled partridge soup with partridge eggs, ginseng and pork shank | |
| 上湯枸杞浸豬潤 | 138 |
| Poached pork liver soup with wolfberry leaves | |
| 客家燜釀豆腐 | 128 |
| Traditional braised bean curd stuffed with minced pork | |
| 客家菜肉包 | 58 |
| Steamed buns with wormwood, dried shrimps, mushroom and pork | |