

女兒紅

Nu Er Hong

在「女兒紅」，我們以誠心、細膩與好客之道，為您慶祝生命中的每一個重要時刻。我們的菜單深受浙江、福建與廣東沿海風味的啟發，映照出海上絲綢之路交織而成的百年文化底蘊。

每一份食材均經過悉心挑選，每一道料理皆展現了對傳統的嚴謹與尊重。作為清真認證的慶典殿堂，我們誠摯歡迎家人、朋友與各方社群在此齊聚，於同桌共餐之際，建立連結並創造全新的美好回憶。

秉持誠信烹調，傳遞優雅款待，共享和諧滋味。

At Nu Er Hong, we celebrate life's milestones with intention, care, and hospitality. Inspired by the coastal cuisines of Zhejiang, Fujian, and Guangdong, our menu reflects centuries of heritage shaped by the Maritime Silk Road.

Every ingredient is thoughtfully sourced. Every dish is prepared with precision and respect for tradition. As a halal-certified house of celebration, we welcome families, friends, and communities to gather, connect, and create new memories around one table.

Prepared with integrity. Served with grace.
Shared in harmony.

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廚師精選菜系 | Chef's Specialty

順德白豉油焗叉燒鱈魚 | 298 🕒
Baked Char Siu Cod Fish with Premium Sauce, Shùndé Style

準備時間約為 30分鐘
Preparation time: Approximately 30 minutes

自製紅油青咖喱泡海明蝦球 | 68 🍴 🥗
Sautéed Prawns in Green Curry Topped with Homemade Red Chili Oil

老廣脆腸粉撈鹽煙雞 (半隻) | 68 🕒
Old Canton Tossed Crispy Rice Noodle Roll
with Smoked Salted Chicken (Half bird)

準備時間約為 30分鐘
Preparation time: Approximately 30 minutes

前菜 | Appetizer

老成都蔥油手撕馬草雞 | 68 🍴 🥗 🕒
Hand-Shredded Chicken in Chengdu Scallion Oil

準備時間約為 30分鐘
Preparation time: Approximately 30 minutes

葱醬佐鮑魚塔塔 | 88 🍴
Abalone Tartare Tart with Scallion Sauce


雪花蜘蛛蟹肉酪梨柚汁沙律 | 88 🍴
Spider Crab Meat and Avocado Salad in Yuzu Dressing

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湯羹 | Soup

每位 Per Person

杞皇燉雞茸 | 28 

Double-boiled Chicken Soup with Dried Scallops and Imperial Goji

黑蒜药膳雞汤 | 28

Double-boiled Chicken Soup with Chinese Herbs and Black Garlic


手撕蟹肉粟米羹 | 28 

Braised Sweetcorn Broth with Crab Meat

陳醋酸辣雪蟹海鮮羹 | 38  

Braised Hot and Sour Broth with Snow Crab Meat and Seafood

燒味拼 | Barbeque Specialty

女兒紅掛爐烤鴨 | 188 

Nu Er Hong Roasted Duck

準備時間約為 30分鐘

Preparation time: Approximately 30 minutes

配·中式餅皮，時令配菜和廚師特色醬料

Served with Mandarin Pancakes, Seasonal Garnishes & Chef's Signature Sauces

叫花童風沙燒雞（半隻） | 58

Zhejiang 'Feng Sha' Roasted Chicken (Half bird)

白斬福建河田雞（半隻） | 48

Fujian Steamed Chicken

Served with Minced Coriander Ginger Sauce (Half bird)

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鮑魚海寶類 | Sea Treasures Selections

黃燜鮑汁脆花膠 (每位) | 98

Braised Fish Maw with Pumpkin Abalone Sauce (Per Person)

皇上皇一品鍋 | 188 


Imperial 'Treasure Pot'

with 10-head Abalone, Fish Maw, Sea Cucumber, Pacific Clams, and Dried Scallops

福建公館二頭鮑魚 (每位) | 188

Fujian Braised 2-head Supreme Abalone
with Signature King Oyster Sauce (Per Person)


海鮮小炒類 | Seafood Selections

金沙皇帶子 | 118 


Wok-fried Scallops with Golden Salted Egg Yolks

花枝鹽山棧 | 48

Salt and Pepper Crispy Cuttlefish

油爆炒蝦仁 | 68 

Wok-seared Prawns in Chef's Special Sweet Sauce

老廚房豉油煎腸粉九層塔蝦煲 | 68 

Wok-seared Prawns and Rice Noodle Roll
Served in Claypot with Thai Basil

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魚類 | Fish Selections

每100克 | Per 100g

忘不了 (需3日預定) | 280
Empurau (Only Available for Orders 3 Days in Advance)

七星斑 | 28
Leopard Coral Grouper

龍虎斑 | 25
Dragon-Tiger Grouper

鱈魚 (最少300克) | 58
Cod Fish (Min. order 300g)

煮法 Cooking Style

可依賓客喜好客製呈現, 悉以當日實際情況為準
Custom serving preferences can be arranged upon request

油炸 Deep-fried with Premium Soy Sauce	港式清蒸 Steamed in Hong Kong style	特製豉油淋汁 Premium Soy Sauce	薑蔥香油 Ginger and Scallion Oil
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剁椒鹹肉蒸 
Hand-chopped
Fermented
Chili Steam
Minced Chicken

黃燜
Yellow-braised

芫荽薑茸
Minced Coriander
Ginger

松子菊花魚 (經典菜餚, 以其造型獨特、酸甜可口)
僅適用於七星班或龍虎班  
Sweet & Sour Sauce Served with Crispy Pine Nuts in Chrysantemum Shape
(Only Served for Leopard Coral Grouper or Dragon-Tiger Grouper)

準備時間約為 25分鐘
Preparation time approximately 25 minutes

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家禽類 | Poultry

鳳梨山楂冰鎮糖醋雞 | 48



Icy Wok-fried Sweet and Sour Chicken, Pineapple and Hawthorn

薑蔥末油爆雞柳 | 48

Wok-seared Chicken Strips, Ginger and Scallion Oil

新派沙嗲雞 (半隻) | 68  

Satay-glazed Roasted Chicken (Half bird)

香酥鴨 (半隻) | 148  

Crispy Aromatic Duck with Duck Sauce (Half bird)

準備時間約為 30分鐘

Preparation time approximately 30 minutes

肉類 | Meat Selections

炭燒羊馬鞍 | 88

Charcoal Grilled Lamb Chops in Premium Soy Sauce with Garlic

傳統竹枝炆羊腩煲 | 98

Braised Lamb Brisket and Bean Curd Stick in Claypot

招牌雪花牛骨王 | 358

Black Angus Beef Short Rib with Chef's Special Sauce

茶熏焗米脆粒和牛腩仔 | 358

Tea-smoked Wagyu Beef Brisket with Crispy Rice

烟熏牛肉腩仔搭配脆米，質感豐富，風味獨特

Smoked beef brisket paired with crispy rice, offering rich texture and a distinctive flavor.

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豆腐及蔬菜類 | Bean Curd and Vegetables

鮮青胡椒炒菌蔬 | 42


Wok-fried Mushrooms and Vegetables with Fresh Green Peppercorn

文公豆腐肉餅 | 42  

Steamed Bean Curd and Minced Chicken Served with Prawns and Broccoli

金銀窩蛋肉碎煲時蔬 | 42 

Poached Seasonal Vegetables Topped
with Two Types of Eggs and Minced Chicken

扳指干貝釀白蘿蔔 | 68 



Stuffed Chicken and Scallops in White Radish with Seasonal Greens

飯麵類 | Rice & Noodle


每位 Per Person

女兒紅招牌極醬炒香飯 | 38  

Nu Er Hong Wok-fried Fragrant Rice, Prawns and Chicken,
in Crispy Chili Garlic Paste

海鮮豉油王炒麵 | 38  


Fried Noodles and Seafood in Premium Soy Sauce

興化新派炒米粉 | 38 

Wok-fried Vermicelli with Smoked Duck

懷舊式鑊氣炒牛河 | 38

Wok-fried Hor Fun Noodles with Beef Slices

薑蔥大頭蝦燜香港伊府面 | 88 

Braised Hong Kong Efu Noodles, King Prawns and Ginger Scallions

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甜品類 | Dessert

每位 Per Person

清燉萬壽果 (冷/ 热) | 18

Double-boiled Hawaii Papaya and Snow Fungus (Cold / Hot)

傳統絲襪滑花生糊 | 18 

Warm Traditional Silky Peanut Paste

冰糖桂花糕 | 18

Chilled Osmanthus Jelly Sweetened with Rock Sugar

新派楊枝甘露 | 38

Chilled Mango, Sago Cream, Yogurt, Grapefruit and Soy Milk

紅棗冰糖燉燕窩盞 (冷/ 热) | 88

Double-boiled Sweetened Bird's Nest with Red Dates (Cold / Hot)



蛋類
Egg



花生
Peanuts



堅果
Nuts



貝類
Shellfish



辣
Spicy



素食
Vegetarian

雖然我們採取一切預防措施以降低風險並安全處理致敏原，但仍可能發生交叉污染。若您有任何飲食限制或對特定食物過敏，請告知我們，我們將盡力配合您的需求。

While we take every precaution to minimize risk and handle allergens safely, cross-contamination may still occur. If you have any dietary requirements or food allergies, kindly inform us, and we will do our best to accommodate your needs.

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無酒精飲料 | NON ALCOHOLIC BEVERAGES

氣水 SOFT DRINK	罐 CAN	
可樂, 零度可樂, 雪碧, 乾薑氣水 Coke, Coke Zero, Sprite, Ginger Ale	10	
湯力水, 蘇打水, 100 號 Tonic Water, Soda Water, 100 Plus		
礦泉水 MINERAL WATER	瓶 BOTTLE	
依雲天然礦泉水 Evian Still Water 50CL	15	
義大利氣泡礦泉水 San Pellegrino Sparkling Water 50CL	22	
鮮榨果汁 FRESH JUICE	杯 GLASS	札 JUG
西瓜汁, 鮮柳橙汁, 黃梨汁 Watermelon, Orange, Pineapple	15	28
咖啡系列 CLASSIC COFFEE SELECTIONS	杯 GLASS	
濃縮咖啡 Espresso	8	
美式咖啡 Americano	10	
雙份濃縮咖啡, 卡布奇諾, 拿鐵 Double Espresso, Cappuccino, Café latte	13	

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中国茗茶系列 CHINESE PREMIUM TEA	每位 PER PERSON
綠茶 Green Tea	
高山單叢綠茶 High Mountain Green Tea	6
烏龍茶系列 Oolong Tea	
清香鐵觀音 Fragrant Tie Guan Yin	6
清香烏龍茶 Classic Oolong Tea	6
花茶系列 Flower Tea	
茉莉香花茶 Fragrant Jasmine Tea	6
乾香菊花茶 Chrysanthemum Tea	8
普洱系列 Pu'er Tea	
普洱菊花茶 Chrysanthemum Pu'er Tea	8
茗賓自携茶 Bring Your Own Tea	6

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