



The Story of Redhouse

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

Located in the heart of Lan Kwai Fong set against the Hong Kong's most iconic city view, Redhouse menu features a strong Chinese identity that is rooted upon authenticity instead of traditionalism. Utilising only premium ingredients sourced from carefully selected suppliers, our team of highly skilled chefs ensure that our contemporary dishes retain the essence of conventional Chinese cuisine.

With 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

只於午市供應 - Lunch Only

• 蒸點 Steamed •

001	香檳金蝦餃 S Rose Gold Har Gao	\$52
002	蟹籽黑豚肉燒賣 S Kurobuta Pork Siu Mai with Crab Roe	\$52
003	子薑牛肉球 Steamed Beef and Water Chestnut Balls	\$38
004	XO醬蒸鳳爪 Steamed Chicken Claws in XO Sauce	\$38
005	香芋蒸排骨 Steamed Pork Ribs with Chinese Yam	\$48
006	紫羅水晶餃 S Crystal Dumpling	\$42
007	娥姐三色粉果 S Tricolor Steamed Dumplings with Prawn, Veggie & Pine Nuts	\$46
008	黑豚肉小籠包 Kurobuta Pork Xiao Long Bao	\$52
009	秘制醬油抄手 C Prawn and Pork Dumpling in Chili Oil	\$48
010	魚翅頂級上湯灌湯餃 S Steamed Dumpling in Supreme Broth	\$88
011	紅糙米糯米雞 S Glutinous Brown Rice wrapped in Lotus Leaf	\$52
012	包包 (燒鴨夾包/叉燒夾包/豚肉夾包) S Bao Bao (Roast Duck/BBQ Pork/Pork Belly) (需等15分鐘 15mins wait time)	\$42/pc
013	黑豚肉叉燒包 Kurobuta Barbecued Pork Buns	\$48
014	如意碧綠蔬菜包 V Veggie Buns	\$38
015	香煎梅菜扣肉包 Pork Belly Buns with Chinese Preserved Vegetables	\$42
016	太極馬拉糕 (原味和黑芝麻口味) S V Yin Yang Style Sponge Cake (Original & Black Sesame flavors)	\$46

V Vegetarian S Signature C Chili Spicy

茗茶或白開水每位港幣15元正。所有價格，加10%服務費均以港幣結算。

Tea or water charge is HK\$15 per person.

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點心 Dim Sum

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• 煎 · 焗 · 炸點 Pan-fried, Baked, Deep-fried •

020	一口手工煎餃	\$52
S	Pan-fried Handmade Pork Dumpling Bites	
021	香芋春卷	\$38
	Taro Spring Rolls	
022	花之戀(蟹籽春卷)	\$46
S	Fried Spring Rolls topped with Crab Roe	
023	高橋蘿蔔糕	\$38
	Pan-fried Turnip Cake	
024	流心紫蕃薯	\$42
S V	Purple Lava Buns	
025	珍菌黑松露球	\$48
S	Stuffed Truffle Balls with Minced Meat and Mushrooms	
026	松露天鵝酥	\$42
	Crispy Taro Puffs with Foie Gras, Pork, and Dried Shrimp	
027	酥皮菠蘿黑豚肉叉燒包	\$48
S	Baked Barbecued Kurobuta Pork Buns (即焗15分鐘 15mins bake time)	
028	迷你酥皮蛋撻	\$42
V	Egg Tart Bites (即焗15分鐘 15mins bake time)	
029	迷你酥皮燕窩蛋撻	\$68
V	Birdnest Egg Tart Bites (即焗15分鐘 15mins bake time)	

• 腸粉 Steamed Rice Rolls •

030	黑豚肉叉燒腸粉	\$68
S	Steamed Rice Flour Rolls with Kurobuta Barbecued Pork	
031	鮮蝦仁腸粉	\$68
	Steamed Rice Flour Rolls with Fresh Shrimp	
032	女兒紅帶子腸粉	\$68
	Steamed Rice Flour Rolls with Fresh Scallops	
033	那些年腸粉	\$48
	Steamed Rice Flour Rolls	
034	炸兩腸粉	\$52
	Steamed Rice Flour Rolls with Fried Dough Sticks	
035	沙爹牛肉腸粉	\$88
S	Steamed Rice Flour Rolls with Satay Beef	

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【 冷盤 Cold 】

- | | | |
|------------|---|--------------|
| 040 | 胡麻醬秋葵沙律 | \$68 |
| | 🍃 Sesame Okra Salad | |
| 041 | 紅樓沙律 | \$78 |
| | 🍃 Redhouse Special Salad | |
| 042 | 特式茄子豆腐 | \$68 |
| | 🍷🍃 Silken Eggplant Tofu | |
| 043 | 冰鎮鮑魚 | \$128 |
| | 🍷 Chilled Abalone | |
| 044 | 秘製辣牛腩 | \$118 |
| | 🌶️ Spicy Beef Shank | |
| 045 | 涼拌雞絲粉皮 | \$78 |
| | Mung Bean Noodles with Shredded Chicken and Ground Sesame Sauce | |
| 046 | 子薑皮蛋 | \$52 |
| | Preserved Egg with Pickled Ginger | |
| 047 | 木耳海蜇青瓜 | \$68 |
| | Chilled Fungus with Cucumber and Jelly Fish | |

🍃 Vegetarian 🍷 Signature 🌶️ Chili Spicy

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小吃 Small Bites

050	椒鹽豆腐 V Crispy Tofu with Salt & Pepper	\$68
051	蓮藕脆片 V Crispy Lotus Root with 8 Spices	\$68
052	魚子醬蝦多士 S Caviar Shrimp Toast	\$78
053	酥炸金針菇 V Golden Fried Enoki Mushrooms	\$68
054	椒鹽九肚魚 S Crispy Bombay Duck Fish with Salt & Pepper	\$88
055	椒鹽魷魚鬚 Crispy Squid with Salt & Pepper	\$78
056	椒鹽鮮鮑魚粒 Crispy Fresh Abalone Cubes with Salt & Pepper	\$178
057	脆皮煙燻素鵝 V Pan-fried Vegetarian Bean Curd Skin	\$78
058	燒汁百花茄子 Stuffed Eggplants in Teriyaki Sauce	\$78
059	煎釀三寶 Stuffed Three Treasures (Bell Pepper, Eggplant, Japanese Shishito Peppers)	\$78
060	酥炸雞軟骨 Crispy Fried Chicken Cartilage	\$68
061	芥末M5和牛粒 S Stir-fried M5 Wagyu Beef and Wasabi	\$168
062	煎釀藕節餅 Pan-fried Lotus Root Meat Patty	\$88

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紅樓特色招牌燒味

Redhouse Signature Roast Favourites

紅樓片皮烤鴨

Redhouse Peking Duck

🍷 077	例牌 Regular	\$298
🍷 078	原隻 Whole	\$498
🍷 079	二食 Two-Flavour	\$598

生菜包鴨鬆 或 鴨絲泡飯

Lettuce Wrap with Minced Duck 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。

🍷 210 堂弄手撕初生豬

Crispy Roasted Suckling Pig

\$688

(即烤45分鐘 Preparation Time: 45 mins)

Redhouse's Crispy Roasted Suckling Pig is prepared using 4-lb piglet that is roasted to perfection with precise timing. Crispy suckling pig can be enjoyed with in-house special sauce for an enhanced flavour experience!

紅樓的 **堂弄手撕初生豬** 是以約四斤重的乳豬以爐火燒烤而成，燒烤時間精心掌控。乳豬皮薄脆，肉鬆嫩，骨香酥，吃時可配上自家秘制醬料以增加風味。

🌿 Vegetarian 🍷 Signature 🌶️ Chili Spicy

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【 燒味 BBQ 】

- 070** 黑豚肉叉燒皇(例牌) \$188
Premium Kurobuta Char Siu (Regular)
- 玫瑰豉油雞
Rose Wine Soy Marinated Chicken
- 071** 例牌 Regular \$98
072 半隻 Half \$168
073 原隻 Whole \$288
- 即燒脆皮燒鵝
Roast Goose
- 074** 例牌 Regular \$128
075 半隻 Half \$256
076 原隻 Whole \$498

【 湯品 Soup 】

(一人份 for one person)

- 080** 西湖牛肉羹 \$68
Supreme Beef Stew
- 081** 鮮蟹肉粟米羹 \$68
Sweet Corn Soup with Jumbo Crab Meat
- 082** 正宗酸辣羹 \$68
C Hot & Sour Soup
- 084** 竹筍海皇羹 \$148
Supreme Bamboo Fungus Seafood Stew
- 085** 椰皇花膠蟲草花燉雞湯 \$168
S Double-boiled Chicken Soup with Fish Maw,
Coconut & Cordyceps Flower
- 086** 花膠滋補養生燉湯 \$298
S Double-Boiled Fish Maw Nourishing Soup

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

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紅樓招牌 Redhouse Signature

🍵 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)

090 招牌花膠滋補養生鍋配和牛片

Signature Fish Maw Nourishing Pot with Wagyu Beef Slices

\$888

(10秒鐘燙熟 10 seconds cook time)

091 招牌花膠滋補養生鍋配龍蝦片

Signature Fish Maw Nourishing Pot with Fresh Lobster

\$888

(另加花膠 Add Fish Maw \$250/pc)

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 Main 】

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|------------|---|-------|
| 100 | 鮮鳳梨咕嚕肉
S Sweet & Sour Pork with Fresh Pineapple | \$148 |
| 101 | 菜脯肉鬆煎蛋
Pan-fried Egg with Preserved Vegetables and Minced Pork | \$128 |
| 102 | 竹筍雙耳炆鮮竹
V Redhouse Vegetarian Delight | \$148 |
| 103 | 宮保腰果雞丁
Kung Pao Style Cashew Chicken | \$148 |
| 104 | 風味川椒雞
C Sze Chuan Pepper Chicken | \$148 |
| 105 | 西檸香煎雞
Pan-fried Lime Chicken | \$168 |
| 106 | 香草石鍋三杯雞
Fragrant Three-Cup Chicken in Sizzling Stone Pot | \$168 |
| 107 | 脆皮吊燒雞(半隻)
Roasted Soy Chicken (half) | \$238 |
| 108 | 鮑魚蒸肉餅
S Steamed Pork Patty with Abalone | \$228 |
| 109 | 雪花蟹肉扒竹筍
Braised Crab Meat with Egg White and Bamboo Fungus | \$168 |
| 110 | 蟹肉桂花翅
S Sautéed Shark's Fin with Crab Meat and Bean Sprouts | \$268 |
| 111 | 花膠小炒皇
S Sautéed Fish Maw with Shrimp, Chinese Kale and Cashew Nut | \$228 |
| 112 | 玉米斑塊
Deep-Fried Grouper Fish Fillet with Sweet Corn Sauce | \$198 |
| 113 | 錦荔枝斑塊
Steamed Grouper Fish with Bitter Melon | \$198 |
| 114 | 羅勒和牛鬆茄子煲
Minced Wagyu Eggplant Casserole with Basil | \$168 |
| 115 | 鮮茄玉子煮和牛片
Sautéed Wagyu Slices with Fresh Tomatoes and Egg | \$198 |
| 116 | 黑椒茄子牛仔骨煲
Black Pepper Beef Ribs Casserole with Eggplant | \$228 |
| 117 | 日本尖椒炒M5和牛
S Wok-Fried M5 Wagyu Beef with Shishito Peppers | \$238 |
| 118 | 秘制牛肋骨
Special House-made Beef Ribs | \$288 |
| 119 | 水煮和牛片
C Poached Wagyu Beef Slices in Chili Oil | \$298 |

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【 海鮮 From the Sea 】

120	有機滑蛋炒大蝦 S Stir-fried Prawns with Organic Silky Egg	\$168
121	香脆椒鹽海中蝦 Crispy Tiger Prawns with Salt & Pepper	\$228
122	老胡同干燒明蝦 S C Pan-fried Tiger Prawns	\$228
123	宮保蝦球 Kung Pao Fresh Prawns	\$238
124	松子蘆筍炒蝦球 Sautéed Asparagus with Prawns and Pine Nuts	\$238
125	特色胡椒海中蝦 Peppery Tiger Prawns	\$248
126	鴛鴦蝦球(鹹蛋·芥末) S Yin Yang Style Salted Egg Yolk and Horseradish Prawns	\$248
127	原隻龍蝦麻婆豆腐 S C Whole Lobster Ma Po Tofu	\$328
128	秘制XO醬辣炒原隻龍蝦配蘆筍 S C Wok-fried Whole Lobsters in House-made Spicy XO Sauce with Asparagus	\$328
129	甜酸松子桂魚 Sweet & Sour Fish Blossom	\$298
130	水煮桂花魚片 C Poached Fish Fillet in Chili Oil	\$298
131	蛋白蒸松葉蟹鉗 Steamed Crab Claws with Egg White	\$168
132	南非鮑魚伴花膠 Braised South African Abalone with Fish Maw	\$438
133	高湯龍蝦燴花膠 S Braised Fish Maw with Lobster in Supreme Broth	\$438
134	高湯燴螃蟹粉絲煲 Braised Crab & Vermicelli Clay Pot in Supreme Broth	\$598
135	薑蔥炒肉蟹 Stir-fried Crab with Ginger and Scallion	\$598
136	避風塘炒肉蟹 C Chili Stir-Fried Crab in Golden Garlic	\$598

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【 田園時蔬 】 Vegetable

- | | | |
|------------|---|--------------|
| 190 | 欖菜肉鬆炒四季豆
Stir-fried String Bean with Minced Pork and Chinese Preserved Vegetables | \$108 |
| 191 | 田園濃湯浸翡翠苗
Braised Pea Shoots in Supreme Broth | \$108 |
| 192 | 龍鬚芥蘭
Dragon's Back Chinese Kale
● 清炒 Simply Stir-fry
● 薑汁 Ginger Sauce
● 濃湯 Supreme Broth | \$98 |
| 193 | 清炒時蔬
Stir-fry Seasonal Vegetables | \$98 |
| 194 | 上湯時蔬
Seasonal Vegetables in Supreme Broth | \$98 |
| 195 | 黑松露炒什菌
Stir-fry Truffle Mushroom Medleys | \$118 |
| 196 | 花膠湯娃娃菜
Baby Chinese Cabbage in Fish Maw Supreme Broth | \$178 |

● Vegetarian ● Signature ● Chili Spicy

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【 麵點 Noodles 】

- | | | |
|------------|---|--------------|
| 140 | 黑松露XO醬撈麵 | \$128 |
| | ● Stir-fried Noodles in Black Truffle XO Sauce | |
| 141 | 招牌叉燒撈麵 | \$128 |
| | Signature Char Siu Braised Noodles | |
| 142 | 脆皮燒鵝撈麵 | \$128 |
| | Roast Goose Braised Noodles | |
| 143 | 頭抽銀芽炒麵 | \$118 |
| | Stir-fry Premium Soy Sauce Noodles with Bean Sprouts | |
| 144 | 雪菜鵝絲炆新竹米 | \$148 |
| | Braised Rice Noodles with Shredded Roast Goose and Preserved Mustard Greens | |
| 145 | 花膠鮑汁撈麵 | \$288 |
| | ● Fish Maw Braised Noodles in Abalone Reduction | |
| 146 | 南非鮑魚鮑汁撈麵 | \$398 |
| | South African Abalone Braised Noodles in Abalone Reduction | |
| 147 | 秘制龍蝦炒麵 | \$328 |
| | ● ● Signature Wok-Fried Supreme Lobster Noodles | |
| 148 | 乾炒和牛河 | \$168 |
| | Sautéed Flat Noodles with Wagyu Beef | |
| 149 | 招牌湯麵(叉燒/油雞/燒鵝) | \$118 |
| | Signature Soup Noodles
(BBQ Pork/Soy Chicken/Roast Goose) | |
| | ·河粉 Flat Noodles | |
| | ·粗麵 Thick Noodles | |
| | ·米線 Rice Noodles | |
| | ·新竹米 Thin Rice Noodles | |

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【 飯點 】 Rice

- 160** 招牌黑豚肉叉燒有機蛋飯..... \$148
S Signature Kurobuta BBQ Pork Rice with Organic Egg
- 161** 脆皮燒鵝腿有機蛋飯..... \$138
 Signature Roast Goose Thigh Rice with Organic Egg
- 162** 紅樓招牌炒飯..... \$138
S Redhouse Signature Fried Rice
- 163** 有機健康三色飯..... \$118
S V Healthy Organic Rice Trio
- 164** 欖菜松子玉米炒飯..... \$128
V Sweet Corn Fried Rice with Chinese Preserved Vegetables and Pine Nuts
- 165** 雪花蟹肉炒飯..... \$168
 Crab Meat Fried Rice with Egg White
- 166** 生炒和牛崧炒飯..... \$178
 Fried Rice with Wagyu Minced Beef
- 167** 濃湯鴨絲泡飯..... \$268
S Shredded Duck Rice in Supreme Broth

【 招牌蒸籠仔飯 】 Signature Lotus Rice

- 170** 鳳爪排骨鮑魚蒸荷葉飯..... \$138
S Steamed Lotus Rice with Chicken Claws, Pork Ribs and Abalone
- 171** 蒜蓉帶子蒸荷葉飯..... \$138
 Steamed Lotus Rice with Garlic Scallops
- 172** 土魷肉餅蒸荷葉飯..... \$138
 Steamed Lotus Rice with Cuttlefish Meat Patty
- 173** 花菇滑雞蒸荷葉飯..... \$138
 Steamed Lotus Rice with Tender Chicken and Mushroom

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甜品 Desserts

- 180 杞子桂花糕 \$52
Goji Osmanthus Crystal Cake
- 181 楊枝甘露 \$52
Sweet Mango Pomelo Sago Dessert
- 182 陳皮蓮子紅豆沙 \$48
Fragrant Red Bean Paste
- 183 脆香蛋散 \$58
Crispy Fried Egg Dough
- 184 雪耳燉木瓜 \$46
Stewed Snow Fungus with Sweet Papaya
- 185 木瓜燉燕窩 \$128
Stewed Bird Nest with Sweet Papaya
- 186 燉燕窩 (椰汁/冰糖) \$268
Stewed Bird Nest (Coconut Milk/ Rock Sugar)
- 187 燈影煎堆 \$88
S Redhouse Signature Pearl
- 188 蛋黃蓮蓉壽桃包 (六件) \$88
Steamed Longevity Buns with Lotus Paste and Egg Yolk (6 pcs)

其他 Miscellaneous

- | | |
|---|--|
| <ul style="list-style-type: none"> 200 秘制XO醬 \$20
House-made XO Sauce 201 鮮辣椒絲豉油 \$20
House-made Fresh Chili Soy Sauce 202 魚仔花生 \$15
Fried Baby Anchovies and Nuts 203 白飯 \$18
White Rice | <ul style="list-style-type: none"> 204 茶位 (每位) \$15
Tea (per person) 205 開瓶費 (每支) \$500
Corkage Fee (per bottle) 206 切餅費 (每個) \$200
Cake Cutting Fee (per cake) |
|---|--|

V Vegetarian S Signature C Chili Spicy

茗茶或白開水每位港幣15元正。所有價格，加10%服務費均以港幣結算。

Tea or water charge is HK\$15 per person.

All prices are in HKD and are subject to 10% service charge