RŮN

THE ST. REGIS HONG KONG

MENUS

Executive Chinese Chef Hung Chi-Kwong

Lunch 12:00 PM - 2:30 PM · Dinner 6:00 PM - 12:00 AM

DIM SUM MENU

Last order at 2:15 PM

STEAMED DIM SUM

Steamed Shanghainese dumpling, hairy crab roe (1 piece) Per person	98
Steamed lobster dumpling, shrimp, garlic (1 piece) Per person	78
Steamed pork dumpling, scallop paste, shrimp, mullet roe (4 pieces)	138
Steamed shrimp dumpling, bamboo shoot (4 pieces)	108
Steamed morel mushroom dumpling (3 pieces)	98

RICE ROLL

Steamed rice roll, barbecued Mangalica pork (6 pieces)	288
Steamed rice roll, asparagus, scallop (4 pieces)	288

DEEP-FRIED, BAKED DIM SUM

Deep-fried cod fish spring roll, pickled vegetables (3 pieces)	268
Baked chicken pie, hairy crab roe (2 pieces)	148
Deep-fried diced Wagyu beef puff, black pepper sauce (3 pieces)	148
Crispy taro pastries, abalone, diced chicken (3 pieces)	138
Deep-fried glutinous dumpling, spicy sauce, Nyonya style (3 pieces)	98
Baked barbecued pork puff, tangerine peel (3 pieces) Please allow 20 minutes of preparation time	98

All prices are subject to 10% service charge

All prices are subject to 10% service charge

EXECUTIVE LUNCH MENU

Last order at 2:15 PM. Minimum order of 2 persons or above

PER PERSON	SOMMELIER'S SELECTION, RED OR WHITE, PER GLASS	WINE EXPERIENCE, 3 GLASSES (100ML PER GLASS)
828	128	348

LUNCH

Steamed shrimp dumpling, bamboo shoot

Steamed pork dumpling, scallop paste, shrimp, mullet roe

Deep-fried glutinous dumpling, spicy sauce, Nyonya style

Braised crab meat soup, minced chicken, conpoy, chicken broth

Stir-fried fresh South African abalone, Choy Sum, dried shrimp roe

Steamed spotted garoupa fillet, mung bean sheet, pickled chili

Chilled pink guava cream, sago, coconut jelly

Chinese petit fours

All prices are subject to 10% service charge

All prices are subject to 10% service charge

RÙN WINTER DELICACIES OF ELEGANCE

Last order at 2:15 PM and 9:00 PM

WINTER DELICACIES

Pan-fried turnip cake, dried shrimp, hairy crab roe	288
Braised hot and sour soup, puff pastry, crab meat, pumpkin, hairy crab roe Per person. Please allow 40 minutes of preparation time. Available for dinner period only	388
Crispy chicken wing, fish maw, hairy crab roe Per person	188
Deep-fried crab shell, hairy crab roe, onion, salted egg yolk Per person	228
Pan-fried glutinous rice cake, chestnut, shredded preserved duck, lotus root (3 pieces)	198
Braised lamb belly, mushroom, bamboo shoot, water chestnut Please allow 20 minutes of preparation time. Available for dinner period only	888
Stewed chicken, Chinese dates, codonopsis root, black and white fungus, yellow wine Please allow 20 minutes of preparation time	368

All prices are subject to 10% service charge

All prices are subject to 10% service charge

CHEF HUNG'S SPECIALTIES

Last order at 9:00 PM. Minimum order of 2 persons or above

PER PERSON	WINE EXPERIENCE, 2 GLASSES (100ML PER GLASS)	WINE EXPERIENCE, 5 GLASSES (100ML PER GLASS)
1888	488	888

SET MENU

Marinated smoked duck liver, crispy toast

Deep-fried cod fish spring roll, pickled vegetables

Marinated jellyfish, sesame oil, vinegar

Braised superior bird's nest soup, crab meat, minced chicken, conpoy, chicken broth

OR

Double-boiled fish maw soup, conch, cordyceps (Add HKD 388)

Pan-fried lobster tail, cognac, soy sauce

Braised whole South African abalone, sea cucumber, superior oyster sauce

OR

Braised whole Yoshihama abalone, superior oyster sauce (Add HKD 888)

Fried rice, French toothfish, sweet corn, pumpkin, XO sauce

Chilled pink guava cream, sago, coconut jelly

Chinese petit fours

All prices are subject to 10% service charge

All prices are subject to 10% service charge

A LA CARTE MENU

Last order at 2:15 PM and 9:00 PM

APPETISERS

Marinated smoked duck liver, crispy toast (4 pieces)	368
Deep-fried cod fish spring roll, pickled vegetables (3 pieces)	268
Deep-fried Bombay duck fish, crispy garlic, chili, fermented black beans	248
Marinated jellyfish, sesame oil, vinegar	208
Deep-fried cuttlefish and shrimp ball, salted egg yolk (4 pieces)	188
Marinated beef cheek, 20-year aged tangerine peel, Chinese Kale	228
Smoked bean curd sheet, assorted vegetables Vegetarian	138

BARBECUED SPECIALTIES

Barbecued Mangalica pork, honey	468
Roasted salted crispy chicken (Halved)	328

SOUPS, BROTHS

Double-boiled conch soup, cordyceps Per person. 24-hour advanced order required	688
Double-boiled abalone soup, kelp, goji, baby coconut Per person	388
Braised crab soup, bird's nest Per person	288
Braised minced fish soup, assorted vegetables Per person	288

All prices are subject to 10% service charge

A LA CARTE MENU

SOUPS, BROTHS · CONTINUED

Double-boiled morel mushroom soup, dried fig, sea coconut 268
Per person. Vegetarian

CATCH OF THE DAY

Spotted garoupa, Pacific garoupa, Red melon seed garoupa
Steamed ginger, spring onion, soya sauce; Steamed, tangerine peel, mushroom, pork; Steamed, chopped chili sauce

LOBSTER, PRAWN

Australian lobster, White-spotted lobster, South African lobster, Live shrimp
Wok-baked, butter, superior soup; Steamed, minced garlic; Wok-baked, ginger, spring onion

CRAB

Red crab, Mud crab, Alaskan king crab
Wok-baked, ginger, spring onion; Stir-fried, black bean sauce

ABALONE, DRIED SEAFOOD

Braised whole king fish maw, superior abalone sauce
3-day advanced order is required

Braised whole king fish maw, superior abalone sauce 7888
Per person. 3-day advanced order is required

Braised whole Yoshihama abalone (dried 37.5g) 8888
Per person. Please allow 60 minutes of preparation time

Braised whole Yoshihama abalone (dried 24g) 2888
Per person. Please allow 60 minutes of preparation time

Braised whole Yoshihama abalone (dried 20g) 1688
Per person. Please allow 60 minutes of preparation time

All prices are subject to 10% service charge

A LA CARTE MENU

ABALONE, DRIED SEAFOOD · CONTINUED

Braised superior abalone, sea cucumber, abalone sauce Per person. Please allow 30 minutes of preparation time	488
Braised whole South African abalone, Matsutake mushroom, superior oyster sauce Per person	368

BIRD'S NEST

Braised superior bird's nest, Jinhua ham, crab Per person	788
Braised superior bird's nest Per person	688
Double-boiled superior bird's nest, superior broth Per person	688

SEAFOOD

Steamed blue lobster, 20-year aged Hua Diao wine, egg white (Whole)	988
Wok-fried local spotted garoupa fillet	788
Wok-fried crab claw, dried shrimp, ginger, spring onion, Layered bean curd sheet Per person	428
Stir-fried fresh South African abalone, seaweed, spring onion, ginger	398
Steamed local spotted garoupa fillet, red date, ginger, tangerine peel Per person	368

POULTRY

Wok-fried diced chicken, pistachio, dried chili	328

All prices are subject to 10% service charge

A LA CARTE MENU

POULTRY · CONTINUED

Wok-fried pigeon fillet, morel mushroom, asparagus, Braised French quail leg, brown sauce 198
Per person

MEAT

Wok-fried Japanese A5 Wagyu beef, rock salt, garlic 328
Per person

Stir-fried diced beef, sweet potato, black pepper 368

Wok-fried Mangalica pork, onion, seasonal fruit, balsamic vinegar 368

Sweet and sour pork, pineapple 258

ORGANIC, LOCAL VEGETABLE, BEAN CURD

Braised bean curd, sea cucumber, dried shrimp roe 388

Seasonal vegetables, Mantis shrimp, conpoy, chicken broth 368

Steamed luffa, dried shrimp, preserved vegetables 288

Wok-fried assorted vegetables, cashew nuts, lotus root, lily bulb 288
Vegetarian

String bean, minced pork, preserved vegetables 208

RICE, NOODLES

Fried rice, diced abalone, diced chicken, diced shrimp 388

Crispy egg noodles, Australian scallop, asparagus 388

Wok-fried silver pin noodles, barbecued Mangalica pork, shrimp, Shacha sauce 288

All prices are subject to 10% service charge

A LA CARTE MENU

RICE, NOODLES · CONTINUED

Stir-fried vermicelli, crab, shredded pork, egg	288
Fried rice, dried Sakura shrimp, mullet roe Per person	138
Fried rice, dried radish, pumpkin, cashew nuts Per person. Vegetarian	78

DESSERT

Double-boiled superior bird's nest. Your choice of sweetened red date or coconut milk Per person. Please allow 30 minutes of preparation time	688
Steamed Chinese date cake (3 pieces)	88
Deep-fried glutinous dumpling, black sesame (3 pieces) Please allow 15 minutes of preparation time	88
Baked egg custard tarts (3 pieces) Please allow 25 minutes of preparation time	88
Chestnut and kumquat mousse, Matcha crumble, dry meringue Per person	98
Chilled pink guava cream, sago, coconut jelly Per person	88
Double-boiled pear, snow fungus, peach gum, cili fruit Per person	88
Sweetened lotus seed and cashew nut cream Per person	88

All prices are subject to 10% service charge

All prices are subject to 10% service charge

GLUTEN FREE MENU

Last order at 2:15 PM and 9:00 PM

PER PERSON

928

SET MENU

Tossed black fungus, celtuce, sesame oil

Double-boiled morel mushroom soup, dried fig, sea coconut

Steamed spotted garoupa fillet, cordyceps flower

Wok-fried diced Wagyu beef, asparagus, fried garlic

Poached seasonal vegetables, porcini, bamboo fungus

Fried rice, wild mushroom, pumpkin, egg

Seasonal fruit platter

All prices are subject to 10% service charge

All prices are subject to 10% service charge

VEGETARIAN MENU

VEGETARIAN LUNCH MENU

LAST ORDER AT 2:15 PM 628

Steamed morel mushroom dumpling, Deep-fried vegetarian spring roll, Chilled celtuce, sesame oil

Double-boiled morel mushroom soup, dried fig, sea coconut

Wok-fried asparagus, lily bulb, pumpkin, goji

Braised bean curd, fresh yellow fungus, thelephora ganbajun

Fried rice, dried radish, pumpkin, cashew nuts

Chilled pink guava cream, sago, coconut jelly

VEGETARIAN DINNER MENU

LAST ORDER AT 9:00 PM 788

Chilled celtuce, sesame oil, Deep-fried vegetarian spring roll, Marinated black fungus, black vinegar

Double-boiled morel mushroom soup, dried fig, sea coconut

Wok-fried asparagus, yellow fungus, Chinese yam

Deep-fried Lion's mane mushroom, sweet and sour sauce

Poached seasonal vegetables, porcini, bamboo fungus

Braised E-fu noodles, wild mushroom, black truffle

Chilled pink guava cream, sago, coconut jelly

All prices are subject to 10% service charge

All prices are subject to 10% service charge