



走地玫瑰豉油雞
Soy Free Range Chicken

半隻 \$25.⁹⁸ 全隻 \$49.⁹⁸
Half Whole



當紅炸子雞
Deep Fried Crispy Skin Chicken
半隻 \$25.⁹⁸ 全隻 \$49.⁹⁸
Half Whole



走地貴妃雞
Marinated Range Chicken
半隻 \$25.⁹⁸ 全隻 \$49.⁹⁸
Half Whole



南乳吊燒雞
Deep Fried Brown Bean
Crispy Skin Chicken
半隻 \$25.⁹⁸ 全隻 \$49.⁹⁸
Half Whole

鴻星燒鴨皇

Redstar Specialty BBQ Duck

半隻 \$33.⁹⁸ 全隻 \$66.⁹⁸
Half Whole

金陵片皮鴨 \$99.⁹⁸

Peking Duck

Marinated in a special sauce. A two-course meal.
The coated & cooked skin of the duck, a particular delicacy,
is served before the duck meat is presented





乳豬大拼盤 \$128.⁹⁸
Sucking Pig Platter



汾酒牛肉 \$20.⁹⁸
Wine Beef Slices



佛山燻蹄 \$17.⁹⁸
Cold Sliced Pork Hock



蜜汁叉燒 \$17.⁹⁸
Barbecued Pork



香麻海蜇 \$18.⁹⁸
Spicy Marinated Jelly Fish

乳豬三拼盤 \$76.⁹⁸
Sucking Pig Combination

A little bit of everything.
Recommended for newcomers to Cantonese cuisine.
It consists of sample-sized portions of suckling pig.
And your choice of 2 barbecued items.

燒味雙拼盤 \$38.⁹⁸
Your Choices of 2 Barbecued Items

燒味三式拼盤 \$56.⁹⁸
Your Choices of 3 Barbecued Items

拼盤選項：

鴻星燒鴨皇、玫瑰桶子豉油雞、蜜汁叉燒、
汾酒牛肉、佛山燻蹄或香麻海蜇

Choices of Barbecued Items for Combination：
Redstar Specialty Barbecued Duck, Soy Chicken,
Barbecued Pork, Wine Beef Slices, Cold Sliced Pork
Hock & Spicy Marinated Jelly Fish.



全體片皮琵琶小乳豬 \$388.⁰⁰
Whole Suckling Pig (order in advanced)

Marinated in a special sauce and slow-cooked on a rotisserie.
Served pre-cut with special bread and spring onion, sugar and special sauce.

化皮乳豬 (例) \$48.⁹⁸
Suckling Pig