



走地玫瑰豉油雞  
Soy Free Range Chicken

半隻 \$25.<sup>98</sup> 全隻 \$49.<sup>98</sup>  
Half Whole



當紅炸子雞  
Deep Fried Crispy Skin Chicken  
半隻 \$21.<sup>98</sup> 全隻 \$39.<sup>98</sup>  
Half Whole



走地貴妃雞  
Marinated Range Chicken  
半隻 \$25.<sup>98</sup> 全隻 \$49.<sup>98</sup>  
Half Whole



南乳吊燒雞  
Deep Fried Brown Bean  
Crispy Skin Chicken  
半隻 \$21.<sup>98</sup> 全隻 \$39.<sup>98</sup>  
Half Whole

鴻星燒鴨皇  
Redstar Specialty BBQ Duck  
半隻 \$33.<sup>98</sup> 全隻 \$66.<sup>98</sup>  
Half Whole

金陵片皮鴨 \$99.<sup>98</sup>  
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.<sup>98</sup>  
Sucking Pig Platter



**汾酒牛肉** \$20.<sup>98</sup>  
Wine Beef Slices



**佛山燻蹄** \$17.<sup>98</sup>  
Cold Sliced Pork Hock



**蜜汁叉燒** \$17.<sup>98</sup>  
Barbecued Pork



**香麻海蜇** \$18.<sup>98</sup>  
Spicy Marinated Jelly Fish

**乳豬三拼盤** \$76.<sup>98</sup>  
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.<sup>98</sup>  
Your Choices of 2 Barbecued Items

**燒味三式拼盤** \$56.<sup>98</sup>  
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.<sup>00</sup>  
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.<sup>98</sup>  
Suckling Pig