



Red Lantern blends contemporary gastronomy with refined Chinese culinary expertise, showcasing delectable Cantonese specialties to create a truly exceptional fine dining destination. It is a celebration of the finest ingredients and regional flavors, crafted with culinary flair, and distinguished by its artistic sensibility and elegant ambiance.

红灯笼餐厅将现代烹饪艺术与中华精粹厨艺完美融合, 呈现令人赞叹的粤式珍馐, 缔造非凡的顶级飨宴。我们严选顶级食材与地域风味, 以烹艺匠心雕琢每一道佳肴。在艺术格调与典雅氛围的交织中, 红灯笼为您奉上铭刻于心的用餐体验。



# 厨师推荐

CHEF WONG SIGNATURE DISHES

豉油皇椒子焗虎虾 <b>New</b> 🐟 🌿 🌶️	2888
Pan-seared tiger prawn with garlic and hot bean chili sauce	
天下第一牛肉 <b>New</b> 🐟 🌿	3988
Pan-fried M3 ribeye beef (beef box)	
焗酿鲜蟹盖 <b>New</b> 🐟 🌿	828
Baked crab meat, mushroom, onion and cream in crab shell	
至尊松露琵琶鸭 <b>New</b> 🥜 🌿 🍷	2888
Roasted pipa duck with black truffle sauce	Half   半只
古法东坡肉 <b>New</b> 🐟 🌿 🍷	1688
Chef Wong "Dong Po" pork belly	

New 新 New

🌶️ 辣 Spicy

🌿 麸质 Gluten

👨🍳 厨师推荐 Chef recommend

🌱 可持续采购 Sustainably Sourced

🥜 坚果 Nut

🐟 海鲜 Seafood

🌿 素 Vegetarian

1

询问厨师您选择的菜式是否提供无麸质选项

Ask the chef if your chosen selections are available in gluten-free option

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潮式煎蚝烙 New    
Teochew pan-fried oyster omelette

1288

潮式芋头浓鱼汤 New 

Live sliced garoupa, cabbage with taro in superior fish broth

市价 | 시장가  
Market Price



# 小吃, 冷盘

APPETIZER AND COLD DISHES

凉拌拍黄瓜 🌿 🌾 498  
Chilled cucumber with minced garlic and vinegar

软壳蟹 **New** 🐟 🌿 888  
Soft shell crab

么么芥末手撕鸡 6pcs **New** 🌿 688  
Marinated shredded chicken wrapper  
with momo skin wasabi oil

水晶猪蹄 🌿 688  
Chilled crystal pork knuckle terrine

潮式卤水拼盘 (牛肚, 豆腐, 卤鸭, 墨鱼) **New** 🌿  
Teochew simmered meat platter **New** 🌿  
Beef stomach, bean curd,  
marinated duck and marinated cuttlefish

Two kinds   两拼	Three kinds   三拼
1888	2488

金沙脆鱼皮 **New** 🐟 🌿 🍴 888  
Crispy fish skin, salted egg yolk and curry leaves

七味椒盐鲜鱿 🐟 🌿 888  
Salt and pepper squid

葱油海蜇伴酸姜皮蛋 **New** 🐟 🌿 🍴 888  
Marinated jellyfish, onion oil, century egg and pickled ginger

川味口水鸡 **New** 🌿 🍴 688  
Poached chicken with spicy Sichuan sauce

碧绿蒜泥白肉 **New** 🌿 🍴 688  
Sliced pork belly with cucumber, garlic,  
chili and vinaigrette dressing




藜麦肉松脆茄子 New 🌿🌾🍷 688  
Deep-fried eggplant coated with meat floss and quinoa



潮州酥炸虾枣 New 🐟🌿 688  
Teochew crispy prawn roll (8 pieces)






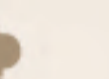
# 汤


## SOUPS

蟹肉粟米羹  498  
 Braised sweet corn broth with crab meat

海鲜酸辣羹   498  
 Seafood hot and sour soup


潮式干贝蟹肉鱼鳔羹 **New**   1228  
 Teochew-style thick soup with fried fish maw and conpoy


羊肚菌虫草花炖排骨汤 **New**   1178  
 Double-boiled spare ribs soup  
 with morel mushroom and cordyceps flowers


黑菌黄焖海味羹 **New**   1378  
 Braised sea treasure soup with black truffle


碧绿西湖牛肉羹 **New**    498  
 Braised minced beef soup with egg white  and spinach


**New** 新 New


 辣 Spicy


 麸质 Gluten

 厨师推荐 Chef recommend

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 坚果 Nut

 海鲜 Seafood

 素 Vegetarian

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御品佛跳墙   
Imperial buddha's soup

3948

滋补螺头炖鸡汤 New    
Double-boiled soup with sea conch, chicken and red dates

1178



# 顶级燕窝

SUPERIOR BIRD'S NEST

- 蟹肉蟹黄烩官燕 **New** 🐟 3788  
Braised superior bird's nest with crab meat and roe
- 大良官燕玉带炒鲜奶 **New** 🐟 🌿 3888  
Sauteed bird's nest with dried scallop and egg white 🌿
- 红烧官燕 **New** 🌿 3688  
Braised birdnest with 'Kam Hua' ham in superior soup

# 鲍鱼海味

THE DRIED SEAFOOD, ABALONE AND SEA TREASURE

- 生扣花胶皇 **New** 🐟 4388  
Braised superior tick fish maw in brown sauce
- 红烧原只澳洲鲜鲍 🐟 🌿 4438  
Braised whole 2-head Australian abalone in brown sauce
- 和风冰镇 2 头澳洲鲜鲍角 **New** 🐟 🌿 4438  
Chilled 2-head Australian abalone, with coriander and chili in calamansi sauce
- 海参北菇西兰花 **New** 🐟 🌿 2888  
Braised sea cucumber, shiitake mushrooms in abalone sauce

7

**New** 新 New

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鲍汁脆皮黄肉参 New  

1888

Crispy sea cucumber with abalone sauce (per person)



# 生猛海鲜

LIVE SEAFOOD

市价  
Market Price



# 鱼类

LIVE FISH

老鼠斑  
PACIFIC GAROUPA

东星斑  
STAR GAROUPA

海石斑  
GREEN GAROUPA

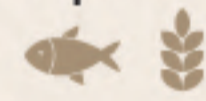
西沙龙虎斑  
TIGER GAROUPA

市价  
Market Price

## 烹调方法 COOKING STYLE

### 港式蒸

Steamed with supreme soya sauce



### 潮式蒸

Steamed in Teochew style



### 榄角蒸

Steamed with black olive



### 鱼香茄子焖

Braised with egg plant, minced pork, chili



### 二味 - 五柳糖醋炸, 七味椒盐

Duo flavour - deep-fried with sweet and sour sauce / salt and pepper



### 潮式津白芋头汤

Taro, beancurd and white cabbage soup



### 金汤酸菜煮

Poached with preserved pickled vegetables and enoki mushroom



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# 龙虾

LIVE ROCK LOBSTER/BOSTON LOBSTER

西澳龙虾  
WESTERN ROCK LOBSTER

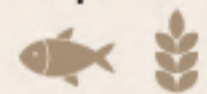
波士顿龙虾  
BOSTON LOBSTER

青虎龙  
GREEN TIGER LOBSTER

市价  
Market Price

烹调方法  
COOKING STYLE

上汤开边焗  
Baked, supreme broth



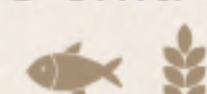
脆米避风塘  
Stir-fried, harbour front style



金银蒜粉丝蒸  
Steamed, garlic and vermicelli



星洲辣椒炒 - 伴炸馒头  
Stir-fried, Singapore chili sauce with mantou



黄金咸香焗  
Wok-fried, salted egg yolk, curry leaves and chili



龙虾芝士焗

Baked with superior stock and cheese



# 蟹 | 虾类

LIVE CRAB AND PRAWN

青螃蟹 | 加拿大白雪蟹 | 活虾 | 螳螂虾  
GREEN CRAB | CANADIAN SNOW CRAB | PRAWN | MANTIS SHRIMP

市价  
Market Price

烹调方法  
COOKING STYLE

清蒸 Hong Kong-style steamed 🐟🌿	姜葱炒 Stir-fried with ginger and scallion 🐟🌿
黑椒炒 Singapore-style black pepper 🐟	脆米避风塘 Stir-fried, harbour front style 🐟🌿
星洲辣椒炒 - 伴炸馒头 Stir-fried, Singapore chili sauce with mantou 🌿🐟🌿	
黄金咸香焗 Wok-fried, salted egg yolk, curry leaves and chili 🐟🌿	

# 鲍鱼 | 带子 | 蚌

LIVE ABALONE | SCALLOP | CLAM

鲍鱼 | 生带子 | 贵妃蚌  
ABALONE | SCALLOP | SHORT NECK CLAM

市价  
Market Price

烹调方法  
COOKING STYLE

蒜茸粉丝蒸 Steamed with garlic and vermicelli 🐟🌿
星洲辣椒炒 - 伴炸馒头 Stir-fried, Singapore chili sauce with mantou 🐟🌿🌿

New 新 New

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# 明炉烧味

RED LANTERN SIGNATURE CANTONESE BARBECUE

至尊松露琵琶鸭 <b>New</b> 🌰 🌿	2888
Roasted pipa duck with black truffle sauce	Half   半只
古早蜜汁西班牙黑豚肉烧腩叉 <b>New</b> 🌰 🌿	888
Traditional barbecued Iberian pork belly glazed with honey	
冰烧三层肉 🌿	888
Crispy roasted pork belly	
潮式卤水鸭 <b>New</b> 🌿	2388
Teochew marinated braised duck	Half   半只



13

New 新 New

🌶️ 辣 Spicy

🌿 麸质 Gluten

👨🍳 厨师推荐 Chef recommend

♻️ 可持续采购 Sustainably Sourced

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葱油沙姜贵妃鸡 🌿  
Hong Kong -style poached chicken  
with sand ginger, scallion and onion oil

1688

当红蒜香童子鸡 **New**  
Deep-fried garlic chicken with special Chinese sauce

1688

Selection 两拼

烧味拼盘 🍷 🌿  
BBQ combination platter

Two kinds | 两拼

2088

Three kinds | 三拼

3088

冰烧三层肉 | 古早蜜汁西班牙黑豚肉烧腩叉 | 葱油沙姜贵妃鸡 | 当红蒜香童子鸡

Crispy roasted pork belly 🌿 | Traditional barbecued Iberian pork belly glazed with honey 🍷 🌿

Hong Kong -style poached chicken with sand ginger, scallion and onion oil 🌿 | Deep-fried garlic chicken with special Chinese sauce 🌿

大红片皮乳猪 半只 🐷 🌿

9788

Red Lantern roasted suckling pig (Half)



北京片皮鸭



Peking duck

3188

Half | 半只

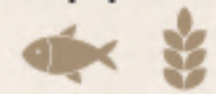


## 第一吃

First Way

### 片皮卷饼

Sliced duck wrapped with pancake



## 第二吃

Second Way

请选择以下一项 | Choice of one dish from below

### 生菜片鸭松

Stir-fried minced duck meat served with lettuce



### 黑椒鲜菌炒鸭肉

Stir-fried duck meat with mushroom in black pepper sauce



# 锦绣海鲜

SEAFOOD

牛油煎焗鳕鱼件 New 🐟 🌿 1688  
Pan-fried Chilean seabass fillet chef's sauce

家乡虫草花蒸鳕鱼 New 🐟 🌿 🍄 1688  
Steamed Chilean seabass with cordyceps flower

粗姜椒仔蒸银鳕鱼 New 🌿 🐟 🌿 1688  
Steamed Chilean seabass in Teochew style

日式焗鳕鱼 New 🐟 🌿 1688  
Baked Chilean seabass with Japanese miso sauce

姜豉蒸斑球 🐟 🌿 1888  
Steamed grouper fish fillets with  
minced ginger and black bean





豉汁蒸玉带水晶粉 **New** 🐟 🌿 2788  
 Steamed scallop with black bean sauce and crystal noodles

黎麦芥末虾球 **New** 🐟 1888  
 Crispy quinoa wasabi prawn with mango

鱼香茄子斑球煲 🌙 🐟 🌿 968  
 Braised eggplant with garouper fillets in Sichuan style

金沙虾球 🐟 🌿 1888  
 Deep-fried tiger prawns with salted egg yolk

极酱碧绿炒带子 🌙 🐟 🌿 2888  
 Wok-fried scallop with X.O. sauce and asparagus

星洲辣椒虾球 **New** 🌙 🐟 🌿 1888  
 Sautéed prawn with Singapore-style chilli sauce

海皇一品煲 **New** 🐟 🌿 1888  
 Royal sea treasure in stone pot

# 家禽与肉类

POULTRY AND MEAT

- 手剁海鲜咸鱼煎伊比利猪肉饼 **New** 🐟🌿 1888  
Steamed or pan-fried Iberico pork patty with salted fish and seafood
- 古法东坡肉 **New** 🐟🌿 1688  
Chef Wong "Dong Po" pork belly
- 菠萝咕嚕肉 🌿🍌 928  
Sweet and sour pork
- 蒜香一字排 🌿🌿 988  
Deep-fried spare ribs with garlic pepper salt
- 天府回锅肉 🐟🌿🌿 888  
Wok-fried sliced boiled pork belly with Chinese onions
- 药膳黄酒蒸鸡 **New** 🐟🌿🍌 888  
Steamed sliced chicken with Chinese yellow wine and herbs



虾酱炸花腩 New 🌿 🐟 🌙 888  
Deep-fried pork belly with Macau shrimp paste

香煎味淋黑毛肉 New 🌿 🐟 1388  
Pan-fried Kurobuta pork chop with mirin sauce





柚子香杏沙律鸡 🌿🐟🥜 888  
 Deep-fried boneless chicken with almond flakes,  
 pomelo bits and black pepper mayonnaise

三杯鸡 **New** 🌿🐟 888  
 Braised sliced chicken with shallots,  
 onion and 'san bei ji' sauce

清炖牛腩牛根白萝卜 **New** 1288  
 Stew beef brisket, beef tendon and Korean radish

黑椒蒜片和牛粒 🌿🐟🌙 1688  
 Black pepper wagyu beef with garlic



鲜菌烧汁牛仔粒 🌿🐟🌙 1788  
 Wok-fried Angus beef cubes,  
 fresh mushrooms and barbecue sauce

水煮安格斯牛肉 **New** 🌿🌙🥜 1788  
 Poached Angus beef in Sichuan style

羊城煎焗纽西兰羊架 **New** 🌿🐟 1888  
 Grilled NZ lamb cutlets with kung pao wine sauce

古法双冬焖羊腩 **New** 🌿🐟🥜 1688  
 Braised lamb belly casserole,  
 shiitake mushroom and bamboo shoot



天下第一牛肉 New    
Pan-fried M3 ribeye beef (beef box)

3988



# 田园时蔬, 豆腐

VEGETABLES & TOFU

香港奶白菜 | 西兰花 | 菠菜 | 芦笋 | 茄子 | 油麦  
HONG KONG BOK CHOY | BROCCOLI | SPINACH | ASPARAGUS | EGG PLANT | ROMAINE LETTUCE

728  
EACH

## 烹调方法 COOKING STYLE

干煸蒜子炒  
Wok-fried with garlic



蚝皇汁扒  
Oyster sauce



豉油皇白灼  
Poached with soya sauce



虾米辣椒酱炒  
Stir-fried with hibi chili sauce



金银蛋上汤  
Century egg, egg white and salted egg broth



New 新 New

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👨🍳 厨师推荐 Chef recommend

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🐟 海鲜 Seafood

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23

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蟹肉鱼鳔大芥菜 New 🌿🐟 1288  
Braised mustard green with fish maw and crab meat

金蒜松菇扒粟米豆腐 New 🌿🐟 788  
Homemade sweet corn bean curd  
with shimeiji mushroom and garlic

石锅海鲜豆腐煲 New 🌿🐟 1288  
Braised homemade bean curd with assorted seafood

X.O.火腩海参豆腐煲 New 🌿🐟🌙 1688  
Braised beancurd with X.O. sauce,  
sea cucumber and roasted pork

干贝蟹肉扒豆腐 New 🌿🐟 1688  
Braised bean curd with dried scallop  
and crab meat sauce



荷塘月色 🌿🍄 788  
Sautéed celery, mushroom,  
water chestnut and lotus root



# 饭, 面

RICE AND NOODLES

- 辣豆豉家乡炒米粉 🌿 🐟 🌶️ 🌾 638  
Wok-fried vermicelli with barbecued pork, shrimp and vegetables in spicy fermented bean
- 滑蛋大虾脆皮河粉 **New** 🌿 🐟 1278  
Crispy hor fan with tiger prawn and egg broth
- 红灯笼鱼子扬州炒饭 🌿 🐟 888  
Red Lantern Yang Chow fried rice
- 黑菌肉丝干烧伊面 **New** 🌿 888  
Braised e-fu noodles with shredded pork and black truffle
- 干炒和牛河 **New** 🌿 🐟 888  
Stir-fried handmade rice noodles with sliced beef tenderloin
- 瑶柱蛋白蟹肉芦笋炒饭 🌿 🐟 1178  
Fried rice with crab meat, conpoy, asparagus and egg white
- 金衣海鲜炒面线 🌿 🐟 1278  
Wok-fried mee sua with assorted seafood
- 松菇金粟和牛炒饭 **New** 🌿 1278  
Wagyu beef fried rice with shimeiji mushroom and sweet corn

红灯笼鱼子三蟹炒饭 New  

1278

Red Lantern signature "three" crab fried rice  
(crab meat, roe, tobiko)



# 甜点

DESSERTS

- 红枣雪梨银耳汤 (冷) 🍄 328  
Chilled snow fungus, red dates in snow pear
- 杨枝玉甘露 (冷) 328  
Chilled mango puree with sago and pomelo
- 远年橙皮红豆沙汤圆(热) New 🍄 328  
Red bean cream, aged tangerine peel, sesame dumpling (hot)
- 红莲冰糖炖官燕 (热/冷) 🍄 2888  
Double-boiled bird nest in red lotus and crystal sugar (hot/chilled)
- 即焗燕窝奶酪蛋挞 New 🍄 2888  
Baked egg 🍄 tartlet topping with bird's nest (3 pieces)  
(需時 25 分鐘 please allow 25 minutes of preparation time)

流沙天鹅酥 New ❸

Lava salted egg swan puff (4 pieces)

488





鳄梨龙须卷 🌿 🍷

328

Deep-fried 'Kataifi roll' with avocado paste


雪媚娘

328




Chilled snow lady with fresh cream and seasonal fruit







荔枝黑金芝麻球   328  
 Deep-fried black sesame ball (5 pieces)


芦荟香茅冻 **New** 328  
 Chilled lemon grass jelly with aloe vera


奶皇千层马来糕 **New**    338  
 Steamed milk custard layer cake (3 pieces)


怀旧莲蓉寿桃 **New**  889  
 Longevity buns stuffed with lotus paste (6 pieces)


时令鲜果盘 888  
 Seasonal fruit platter


 New 新 New


 辣 Spicy


 麸质 Gluten

 厨师推荐 Chef recommend

 可持续采购 Sustainably Sourced

 坚果 Nut

 海鲜 Seafood

 素 Vegetarian

询问厨师您选择的菜式是否提供无麸质选项

Ask the chef if your chosen selections are available in gluten-free option

价格为菲律宾比索，已含消费税，需另付地方税和10%服务费

Prices are in PHP, inclusive of VAT, and subject to local taxes and 10% service charge

如果您有任何食物过敏，忌口或特殊饮食要求，请在点餐前告知我们的服务团队

Please advise our service team prior to ordering should you have any food allergies, intolerances, or special dietary requirements.