

特级日本干鲍鱼 JAPANESE SPECIAL GRADE DRIED ABALONE

	每只 (Each)
皇冠六头日本网鲍	Rp 15,000,00
Japanese Crown Amidori Abalone (6ppc)	
皇冠八头日本网鲍	Rp 9,800,000
Japanese Crown Amidori Abalone (8ppc)	
皇冠十头日本网鲍	Rp 6,000,000
Japanese Crown Amidori Abalone (10ppc)	
十八头日本吉品鲍	Rp 5,600,000
Japanese Yoshihama Abalone (18ppc)	
二十头日本吉品鲍	Rp 3,700.000
Japanese Yoshihama Abalone (20ppc)	
二十二头日本吉品鲍	Rp 2,900,000
Japanese Yoshihama Abalone (22ppc)	
二十五头日本吉品鲍	Rp 1,500,000
Japanese Yoshihama Abalone (25ppc)	

北海道精选干鲍

SELECTED GREENLIP DRIED ABALONE

	每只(Each)
阿一秘制六头青边鲍	Rp 3,950,000
"Ah Yat" Dried Green lip Abalone (6ppc)	
阿一秘制八头青边鲍	Rp 2,900,000
"Ah Yat" Dried Green lip Abalone (8ppc)	
阿一秘制十头青边鲍	Rp 2,320,000
"Ah Yat" Dried Green lip Abalone (10ppc)	
阿一秘制十二头青边鲍	Rp 2,000,000
"Ah Yat" Dried Green lip Abalone (12ppc)	

* Current Prices Change Will Without Notice *



阿一秘制精选鲍鱼 <u>"AH YAT" SPECIAL SELECTED ABALONE</u>

每只 (Each)

南非四头鲜鲍 Rp 480,000

South African Fresh Abalone (4ppc)

青边二头鲜鲍 Rp 980,000

Fresh Green lip Abalone (2ppc)

墨西哥二头鲜鲍 Rp 1,600,000

Fresh Mexican Abalone (2ppc)

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小食 <u>APPETIZERS</u>

	例(R	legular)
香花汁鸭胸	Rp	80,000
Sliced Duck Breast w/ Special Sauce		
芝士炸虾丸	Rp	120,000
Deep-fried Shrimp Ball w/ Cheese		
海蜇千层峰	Rp	70,000
Marinated Jelly Fish & Pig Ears Roll		
五香牛腱	Rp	80,000
Spiced Beef Shank w/ "Wu Xiang"		
椒盐脆豆腐	Rp	60,000
Crispy Diced Beancurd w/ Spicy Salt		
脆皮炸大肠	Rp	70,000
Deep-fried Crispy Pig Intestine		
京式拍青瓜	Rp	35,000
Marinated Cucumber Peking Style		
虾酱炸鸡翼	Rp	70,000
Deep-fried Chicken Wing w/ Shrimp Paste		
椒盐金针菇	Rp	50,000
Deep-fried Honshemeje Mushroom in Spicy Salt		
卤水鸭舌	Rp	85,000
Delicious Duck Tongue		
千层萝卜	Rp	80,000
Marinated Turnip		



烧味

BARBEQUE

化皮烧乳猪		
Roasted Suckling Pig	半只 (Half)	Rp 980,000
	一只 (Whole)	Rp 1,800,000
北京片皮鸭	半只 (Half)	Rp 300,000
Roasted Peking Duck	一只 (Whole)	Rp 550,000
		例(Small)
乳猪拼盘		Rp 250,000
Roasted Suckling Pig Combination		
烧味双拼		Rp 180,000
B.B.Q Meat Selection (Two Choices)		
(Kindly check with the waiter/waitress)		
脆皮烧鸭	半只 (Half)	Rp 250,000
Roasted Duck	一只 (Whole)	Rp 550.000
玫瑰豉油鸡	半只 (Half)	Rp 150,000
Poached Chicken w/ Soya Sauce	一只 (Whole)	Rp 300.000
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脆皮烧腩		Rp 140,000
Roasted Crispy Belly		
香烧乳鸽	每只 Each	Rp 160,000
Roasted Pigeon		
蜜汁叉烧		Rp 140,000
B.B.Q Pork		

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滋补汤水 NOURISHING SOUP

	每位	Per Pax
原盅佛跳墙	Rp	480,000
Mini Buddha Jump Over the Wall		
花旗参炖竹丝鸡	Rp	220,000
Double-boiled Black Chicken w/ American Ginseng		
羊肚菌炖辽参	Rp	380,000
Double-boiled Superb Sea Cucumber w/ Yellow Morel Mushroom		
松茸菇炖花胶汤	Rp	380,000
Double-boiled Fish Maw w/ Matsutake Mushroom		

官燕、汤羹 BIRD'S NEST & SOUP

	每位 I	Per Pax
红烧官燕盏	Rp	550,000
Braised Imperial Bird's Nest		
清鸡汤官燕	Rp	600,000
Double-boiled Imperial Bird's Nest in Chicken Stock		
黄耳燕窝羹	Rp	350,000
Braised Bird's Nest Thick Soup w/ Golden White-ear Fungus		
四宝瑶柱羹	Rp	77,000
Braised Conpoy Thick Soup w/ Four Treasures		
鲜蟹肉苋菜羹	Rp	70,000
Braised Chinese Spinach Thick Soup w/ Crab Meat		
金粟海皇羹	Rp	70,000
Braised Assorted Seafood Thick Soup w/ Golden Corn		
翡翠玉带牛肉羹	Rp	70,000
Braised Minced Beef Thick Soup w/ Diced Vegetable & Scallop		
四川酸辣汤	Rp	60,000
Sour & Spicy Thick Soup in Sichuan Style		
养颜冬瓜粒汤	Rp	60,000
Beauty Winter Melon Soup		
西红柿豆腐肉片汤	Rp	50,000
Sliced Pork Soup w/ Tomato & Bean curd		

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海味篇

DRIED SEAFOOD

每位 Per Pax

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鲍汁极品辽参		Rp	300,000
Stewed Superb Sea Cucumber w/ Abalone Sauce			
鲍汁鹅掌辽参		Rp	320,000
Stewed Superb Sea Cucumber & Goose Web w/ Abalone Sauce			
花胶扣鹅掌		Rp	550,000
Stewed Supreme Fish Maw & Goose Web			
天白菇扣花胶王		Rp	550,000
Stewed Japanese Mushroom & Superb Fish Maw			
黄焖花胶		Rp	250,000
Braised Supreme Fish Maw in Yellow Brown Sauce			
天白菇海参		Rp	140,000
Stewed Sea Cucumber w/ Japanese Mushroom & Shrimp Roe			
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厨师介绍 CHEF'S RECOMMENDATION		⇔ n.	
			Per Pax
官燕酿蟹盖		Rp	100,000
Stuffed Crab Shell w/ Bird's Nest			
香煎带子皇		Rp	80,000
Pan-fried King Scallop			
百花炸酿蟹排		Rp	100,000
Deep-fried Crab Claw Stuffed w/ Minced Shrimp			
白雪藏龙		Rp	90,000
Steamed Egg White Topped w/ Prawn			
烧焗银鳕鱼		Rp	130,000
Baked Cod Fish			
香煎羊架		Rp	120,000
Pan-fried Lamb Rack			
红酒牛肋骨		Rp	120,000
Stewed Beef Ribs w/ Red Wine			
秘制糯米酿鸡亦	一只	Rp	38,000
Deep-fried Chicken Wing Stuffed w/ Glutinous Rice	(Each)		

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时令小菜

SEASONAL DISHES

		(Sma	11)
椒麻水晶虾		Rp	170,000
Stir-fried Prawn w/ Chilli in "Sichuan" Style			
芝士焗大虾	2只	Rp	220,000
Baked King Prawn w/ Cheese	(2 pcs)		
金丝青芥末虾	2 只	Rp	180,000
Stir-fried Prawn w/ Wasabi Sauce	(2 pcs)		
西兰花带子		Rp	160,000
Stir-fried Scallop w/ Broccoli			
香荔炸带子		Rp	160,000
Deep-fried Scallop Stuffed w/ Mashed Taro			
百花煎酿带子		Rp	190,000
Pan-fried Scallop Stuffed w/ Minced Prawn			
XO 酱带子蒸豆腐		Rp	160,000
Steamed Bean curd w/ Scallop in XO Sauce			
石窝海鲜茄子		Rp	180,000
Braised Eggplant w/ Seafood in Stone Pot			
香草三杯鳕鱼球		Rp	220,000
Braised Three-cups Cod Fish Ball w/ Basil Leaves			
肘子扒津白		Rp	130,000
Braised "Tianjin" Cabbage w/ Yunnan Ham			
葱爆海参蹄筋		Rp	200,000
Wok-fried Sea Cucumber & Tendon w/ Spring Onion			

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川湘风味 SICHUAN & HUNAN SPECIALTY

图 (Regular)

巴蜀水煮牛肉

Rp 220,000

Poached Sliced Beef in Hot Chili Oil in "Bashu" Style

川府宫保明虾

Rp 160,000

Stir-fried Prawn w/ Dried Chilli in "Chuanfu" Style

川府麻婆豆腐

Rp 130,000

Braised "Mapo" Bean curd in "Chuanfu" Style



猪、牛 PORK & BEEF

	例(Small)
蜜豆安格斯牛仔粒	Rp	150,000
Stir-fried Angus Beef Cube w/ Sweet Pea		
中式煎牛柳	Rp	135,000
Pan-fried Beef in Chinese Style		
鲜什菌煮肥牛	Rp	130,000
Stewed Beef w/ Assorted Fresh Mushroom		
沙茶酱芥兰牛肉	Rp	125,000
Stir-fried Beef w/ Kale in Stay Sauce		
萝卜牛腩煲	Rp	130,000
Stewed Beef Brisket w/ Turnip in Clay pot		
蒜香黄金骨	Rp	130,000
Deep-fried Pork Rib w/ Garlic		
香醋镇江骨	Rp	130,000
Baked Pork Rib w/ Vinegar in "Zhenjiang" Style		
菠萝咕咾肉	Rp	130,000
Sweet & Sour Pork w/ Pineapple		
咸鱼蒸肉饼	Rp	135,000
Steamed Minced Pork w/ Salted Fish		
豆酱焖五花肉	Rp	120,000
Braised Pork Belly w/ Bean Sauce		
花生焖猪手	Rp	130,000
Braised Pig Trotter w/ Groundnuts		
梅菜扣肉煲	Rp	130,000
Braised Pork w/ Preserved Vegetable in Clay pot		

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家禽 <u>POULTRY</u>

阿一脆皮炸鸡	半只	(Half)	Rp	150,000
Deep-fried Chicken in "Ah Yat" Style	一只	(Whole)	Rp	300,000
滋补盐焗鸡	半只	(Half)	Rp	150,000
Baked Chicken w/ Salt	一只	(Whole)	Rp	300,000
隔水蒸霸王鸡	半只	(Half)	Rp	150,000
Steamed Chicken w/ Ginger & Spring Onion	一只	(Whole)	Rp	300,000
			例(Small)
药膳蒸滑鸡			Rp	150,000
Steamed Chicken w/ Chinese Herbs				
香草三杯鸡			Rp	150,000
Braised Three-cups Chicken w/ Basil Leaves				
黑椒香煎鸡腿			Rp	120,000
Pan-fried Chicken Thigh w/ Black Pepper Sauce				
罗定豆豉鸡煲			Rp	150,000
Braised Chicken w/ Black Bean Sauce in Clay pot				
紫萝炒鸡片			Rp	150,000
Stir-fried Chicken Fillet w/ Young Ginger & Pineapple				

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健康素食 <u>VEGETARIAN</u>

竹笙菜胆花菇汤	每位	Rp	55,000
Mushroom Soup w/ Bamboo Pith & Vegetable	per Pax		
翠绿粟米羹	每位	Rp	40,000
Sweet Corn Thick Soup w/ Vegetable	per Pax		
		例(:	Small)
伴水芹香		Rp	120,000
Stir-fried Sliced Lotus Roots & Celery w/ Black Fung	us	•	•
素煎腐皮卷		Rp	120,000
Pan-fried Vegetarian Bean curd Roll		-	
錦繡鮮上素		Rp	120,000
Sautéed celery, Lily Bulbs, fresh mushrooms and gink	ago		
罗汉上素		Rp	120,000
Braised "Luohan" Vegetable			
双菇滑豆腐		Rp	120,000
Braised Bean curd w/ Two Types of Mushroom			
咕咾脆豆腐		Rp	120,000
Sweet & Sour Bean curd			
野小菌小炒皇		Rp	120,000
Stir-fried Leek w/ Assorted Mushroom			
金粟素珍炒饭		Rp	120,000
Fried Vegetarian Rice w/ Sweet Corn			
素丝鸳鸯米		Rp	120,000
Braised Two Types of Vermicelli w/ Assorted Vegetal	ble		

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龙虾、贝壳类 LOBSTER & CLAM

1.	龙虾 Lobster: (一味做法) One Way of Cooking Style:		
A	鲜果沙律	D.	花雕蛋白蒸
•	Fresh Fruit Salad		Steamed w/Chinese Wine & Egg White
В	堂灼刺身	Ε.	姜葱米酒焗
•	Instant Cooking Demonstration Sashimi		Baked w/ Rice Wine, Ginger & Spring Onion
C	上汤焗	F.	培根芝士焗
•	Stir-fried w/ Superior Soup		Baked w/ Bacon & Cheese
G ·	(二味做法) Two Ways of Cooking Style: 椒盐头爪 Deep-fried Lobster Head in Spicy Salt		
H •	黑椒或X.O酱头爪粉丝 Stir-fried Lobster Head & Vermicelli w/ Black Pe	pper	or X.O Sauce
I.	头爪拆肉焖伊面或煲粥 Braised E-Fu Noodle with Lobster Head or Cong	gee wi	th Lobster Head
2.	进口生蚝Imported Oyster:		
A	刺身	C.	芝士焗
•	Sashimi		Baked w/ Cheese

B 酥炸

Deep-fried

生猛环球海鲜 Universal Live Seafood:

3. 东星斑

Leopard Coral Trout

5. 老鼠斑

Polkadot High-fin Garoupa

厨师建议做法

Recommended Cooking Styles by Chef:

一味做法:

One Way of Cooking Style:

A. 清蒸

Steamed w/ Light Soya Sauce

B. 剁椒蒸

Steamed w/ Homemade Chopped Chilli

C. 鱼汤过桥

Poached w/ Fish Soup

D. 刺身

Sashimi

二味做法:

Two Ways of Cooking Style:

A. 碧绿油泡球

Stir-fried Fish Fillet w/ Vegetable

B. 芥胆豆腐头腩汤

Fish Head Soup w/ Vegetable & Bean curd

C. 蒜茸蒸头腩

Steamed Fish Head w/ Minced Garlic

D. 姜葱油泡球

Stir-fried Fish Fillet w/ Ginger & Spring Onion

4. 老鼠斑

Polkadot High-fin Garoupa

6. 海石斑

Sea Garoupa

F. 油泡

Stir-fried

G. 尖椒蒜茸豆豉蒸

Steamed w/ Chilli, Garlic & Black Bean Sauce

H. 豉香咸菜蒸

Steamed w/ Black Bean Sauce & Salted

Vegetable

E. 红焖头腩

Braised Fish Head w/ Beancurd

F. 凉瓜焖头腩

Braised Fish Head w/ Bitter Gourd

G. 阿一焖

Braised in Ah Yat Style

H. 避风塘头腩

Deep Fried Fish Head in H.K

Garlic & Dried Chili

7. 花蟹、肉蟹 Flower Crab & Crab

A. 花雕蛋白蒸

Steamed w/ Chinese Wine & Egg White

B. 辣椒

Chilli Crab in Singapore Style

C. 黑椒

Black Pepper Singapore Style

D. 上汤焗

Stir-fried w/ Superior Soup

E. 椒盐

Deep-fried in Spicy Salt

- 8. 生虾 Live Prawn
 - A. 白灼

Poached

B. 药材

Chinese Herbs

C. 麦香

Deep-fried w/ Cereal

A. X.0酱粉丝焗

Baked w/ Vermicelli & X.O Sauce

B. 姜葱焗

Stir-fried w/ Ginger & Spring Onion

C. 清蒸

Steamed

D. 啤酒蒸

Steamed with Beer

D. 美极干煎

Pan-fried w/ Soya Sauce

E. 蒜茸蒸

Steamed w/ Garlic

F. 金丝奶油

Deep-fried w/ Butter & Cream



每日蔬菜 <u>VEGETABLE</u>

蕹菜	Rp 68,000	娃娃菜	Rp 68,000
Kangkong		Baby Chinese cabbage	
芥蓝	Rp 70,000	小白菜	Rp 68,000
Kale		Young Cabbage	
苋菜	Rp 68,000	西兰花	Rp 88,000
Amaranth		Broccoli	
菠菜	Rp 68,000	西生菜	Rp 68,000
Spinach		Lettuce	
芦笋	Rp 88,000	苦瓜	Rp 68,000
Asparagus		Bitter Melon	
四季豆	Rp 68,000		
Green bean			

任选烹调方式

Choice of Cooking Style

A. 清炒 Sauteed

B. 拍蒜生炒

Stir-fried with Garlic Clove

C. 蒜茸炒

Sauteed with Minced Garlic

D. 盐水浸 Poached E. 上汤

In Chicken stock

F. 鲍汁扒

Stewed with Abalone Sauce

G. 炒 x.o 酱

Stauteed with X.o sauce

H. 炒参峇酱

Sauteed with Chili Sauce



粉、面、饭 NOODLE & RICE

	例 (Regular)
滑蛋海鲜炒河	Rp 100,000
Braised Hor-fen w/ Seafood & Egg Gravy	
干炒牛肉河	Rp 120,000
Fried Hor-fen w/ Beef	
豉椒排骨炒河	Rp 85,000
Fried Hor-fen w/ Spare Rib in Black Bean Sauce	
海鲜金银焖米粉	Rp 100,000
Braised Two kind of Vermicelli w/ Seafood	
海鲜焖伊面	Rp 120,000
Braised Assorted Seafood w/ E-fu Noodle	
豉油皇炒面	Rp 85,000
Stir-fried Noodle w/ Chives & Soya Sauce	
什锦炒生面	Rp 100,000
Fried Noodle w/ Assorted Seafood & Meat	
生炒腊味饭	Rp 100,000
Fried Glutinous Rice w/ Preserved Meat	
咸鱼鸡粒炒饭	Rp 100,000
Fried Rice w/ Diced Chicken & Salted Fish	
扬州炒饭	Rp 85,000
Fried Rice in Yangzhou Style	
蟹肉蛋白炒饭	Rp 100,000
Fried Rice w/ Crab Meat & Egg White	
四川龙皇饭	Rp 100,000
Fried Rice w/ Seafood in Chilli Sauce	
潮式海鲜泡饭	Rp 100,000

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Poached Rice w/ Assorted Diced Seafood in "Teochew" Style



甜品

DESSERT

	例(Regular)
冰花炖官燕	Rp 350,000
Double-boiled Imperial Bird's Nest w/ Rock Sugar 杏汁炖官燕	Rp 350,000
Double-boiled Imperial Bird's Nest w/ Almond Juice	
红莲炖雪蛤 Double-boiled Hashima w/ Red Dates & Lotus Seed	Rp 200,000
生磨杏仁茶	Rp 45,000
Fresh Almond Juice	
秘制龟苓膏	Rp 60,000
Homemade Chinese Herbal Jelly	
陈皮红豆沙	Rp 35,000
Red Bean Soup w/ Orange Peel	
姜茶芝麻汤丸	Rp 35,000
Sesame Glutinous Rice Ball in Ginger Soup	
杨枝甘露	Rp 40,000
Chilled Mango Sago Cream w/ Pomelo	
香芒冻布丁	Rp 35,000
Mango Pudding	
絲苗白飯	
Steamed Rice	(Per Pax) (位) Rp 12,000

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