

雅露城海鮮餐廳

ALU-ALU SEAFOOD RESTAURANT

生海鲜时 LIVE SEAFOOD SEASONAL PRICE LIST [一公斤计 Price (Per Kg)]

鱼类 FISH

老鼠班 Humpback Grouper	525	石甲 Seabass	140
苏眉 Humphead Wrasse	525	鱸躉 Hybrid Grouper	291.50
星班 Coral Trout	350	泥猛 Rabbit Fish	140
老虎班 Tiger Grouper	257	瓜子腊 Gibbas Sweet Lip	175
红曹 Red Snapper	140	海底雞 White Blocthed Snapper	226.50

龙虾 / 虾类 LOBSTER / PRAWN

花龙虾 King Lobster	525	拖鞋龙虾 Slipper Lobster	210
青龙虾 Green Lobster	350	老虎虾(特大) Tiger Prawn (Per Piece)	Seasonal
珍珠龙虾 Red Lobster	291.50		

螺类 SEA SHELL

东风螺 Stombus Canarium	52.50	生蚝 Oyster	47
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海水蟹 SEA CRAB

花螃蟹 Flower Crab	70
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CHEF'S SPECIAL LIVE SEAFOOD COOKING RECOMMENDATION

鱼类 FISH

煎/蒸芭蕉醬 Steamed/ Deep Fried with "Ba Jiao" Sauce	潮州蒸 Steamed in "Teo Chew" Style with Salted Vegetable
醬蒸 Steamed/ Deep Fried with "Jiong Zheng" Sauce	干煎 Deep Fried with Fine Soy Sauce
廣式清蒸 Steamed in Cantonese Style with Fine Soy Sauce	娘惹蒸 Steamed with "Nyonya" Sauce

龙虾 & 虾类 LOBSTER & PRAWN

咸旦皇焗 Wok-Fried with Salted Egg Yolk	金銀蒜子蒸 Steamed with Garlic
鼎湯焗 Braised with Superior Sauce	西施奶油 Stir-Fried with Butter Milk Sauce
日式刺身 Japanese Sashimi	椒鹽 Wok-Fried with Salt & Pepper
豉油皇 Stir-Fried with Fine Soy Sauce	辣子 Stir-Fried with Hot & Spicy Sauce

螺类 SEA SHELL

金銀蒜冬粉蒸 Steamed with Glass Noodle & Golden Garlic	宮保 Wok-Fried with Dried Chili "Kung Bow" Sauce
豉椒蒸 Steamed with Black Bean Paste	辣子 Wok-Fried with Hot & Spicy Sauce
姜蔥 Wok-Fried with Ginger & Spring Onion	

海水蟹 SEA CRAB

馬密 Stir-Fried with Honey B.B.Q. Sauce	姜蔥 Wok-Fried with Ginger & Spring Onion
鼎湯焗 Braised with Superior Sauce	清蒸 Steamed with White Egg & Ginger
甘香 Wok-Fried with Dried Chili	黑椒 Stir-Fried with Black Pepper Sauce

前餐 APPETIZER

特式海皇珍鮑 Gayana Special Pacific Clam with Lime Chili Sauce - Big Onion, Red Chili, Shallot, Spring Onion, Mint Leave	64.50	酥炸三文魚伴雜果加哩沙辣 Deep Fried Salmon Fillet with Curry Mayo Sauce and Mixed Fruit	64.50
海帶日本八爪魚 Marinated Baby Octopus and Jelly Fish with Seaweed and Sesame in Thai's Sauce	64.50	魚籽伴冰蝦 Chilled Salad Prawn with Mix Fruit Topped with Salmon Caviar Roe	64.50

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锦绣叁宝拼 Three Treasure Island Combinations (4-6 people)

210

X.O 醬帶子 Sautéed Scallop With X.O Sauce

鮮果蝦球白玉醬 Chilled Salad Prawn with Mix Fruit

芝士炸花枝丸 Deep Fried Cuttle Fish Ball with Mozzarella Cheese

湯/羹類 SOUP

蟹肉粟米羹

Braised Crab Meat with Sweet Corn Soup

21

四川酸辣羹

Braised Hot & Sour Szechuan Soup

- Salted Vege, White Beancurd, Tomato, Mushroom, Crab Meat, Sea Cucumber

29.50

魚腩蟹肉羹

Braised Fish Maw with Crab Meat Soup

29.50

泰式冬陰蝦碌湯

Thai's Style "Tom Yam" soup with Yellow Prawn

- Tomato, Red Chili, Lemon Grass, Tom Yam Paste

29.50

廚師秘制悶牛尾

Hot Braised Oxtail with Chef's Secret Recipe

- Lime Leave, Garlic, Red Chili, Shallot, Ginger

93.50

媽蜜香煎羊扒皇

Pan-Fried Lamb Chop with Rosemary Sauce

64.50

芝麻蜜桃香脆雞

Alu-Alu Crispy Chicken with Sweet Peach Halve

52.50

招牌自制海鮮豆腐

Chef's Special Homemade Seafood Beancurd

- Crab Meat, Prawn, Carrot, Corn, Chinese Parsley

41

金絲干奶油蝦球

Deep Fried Skinless Prawn with Chicken Egg Floss

- Egg yolk, Butter, Curry leaves, Chilli Padi

82

地道小食 SIMPLIFIED CHINESE CUISINE

宮保辣蝦球

Sauteed Skinless Prawn with Hot Dried Chili Kung Bow Sauce

- Dry Chili, Big Onion, Ginger, Spring Onion, Cashew Nut

82

南乳姜汁酥炸沙田雞 (一只)

Deep Fried Quail with Ginger & Salted Red Beancurd (Per Piece)

23.50

馬來風味鮮魷魚

Wok Fried Squid with Sambal Belacan Sauce

- Big Onion, Red Chili, Shrimps Paste, Spring Onion

41

酥炸洋蔥魷魚圈

Deep Fried Crispy Squid Ring and Onion Ring

41

芭蕉酥炸魚片

Deep Fried Fish Fillet with Bajiao Sauce

- Cucumber, Red Chili, Big Onion, Mint Leave, Pineapple

64.50

什椒糖醋魚片

Deep Fried Fish Fillet with Sweet & Sour Sauce

64.50

豉椒炒青蠔

Stir Fried Green Mussel with Black Bean Paste

- Capsicum Green, Red Chili, Big Onion, Ginger

82

紫菜海鮮豆腐湯

Seaweed with Seafood and Beancurd Soup

21

瑤柱烏雞雪耳燉木瓜湯

Double Boiled Black Chicken with Papaya & White Fungus Soup

210

(Advanced Order)(預訂)

椰子海味燉湯

Double Boiled Dried Seafood with Coconut Soup

210

(Advanced Order)(預訂)

山珍海味燴冬瓜盅

Black Chicken Turkey Ham Dry Scallop & White Fungus Soup in Winter Melon

210

(Advanced Order)(預訂)

廚師推薦序 CHEF SPECIAL

日式椒鹽軟殼蟹

Deep Fried Soft Shell Crab with Salt & Pepper

- Salt, Cinnamon Powder, Ginger, Onions, Spring Onion, Red Chili

64.50

上湯一品海味寶

Braised Dried Seafood with Superior sauce in Claypot

- Sea Cucumber, Asparagus, Pacific Clam, Dry Scallop, Fish Lips

93.50

紅燒紐西蘭 1 頭鮑

Hot Braised New Zealand Superior Abalone (Per Pcs)

257

X.O. 醬炒帶子

Sautéed Scallop with X.O.Sauce

- Dry scallop, Turkey Ham, Silver Fish, Dried Shrimp and Chicken Floss

93.50

西檸香脆芝麻雞扒

Deep-Fried Boneless Chicken with Lemon Sauce

41

姜蔥牛肉

Stir Fried Beef with Ginger & Spring Onion

64.50

黑椒鹿肉

Stir Fried Beef with Black Pepper

- Capsicum Green, Red Chili, Big Onion, Ginger

64.50

鐵板燒汁鴛鴦肉

Sizzling Beef with B.B.Q Sauce in Hot Plate

64.50

四川麻辣豆腐

Braised White Beancurd with SzeChuan Style

- Minced Chicken, Big Onion, Red Chili, Stew Mushroom

41

東菇豆根西兰花

Broccoli with Black Mushroom and Beancurd Steak

41

西芹夏果炒鮑貝

Celery with Macadamia Nut and Pacific Clams

70

芝士火腿焗青蠔

Baked Green Mussel with Mozzarella Cheese & Turkey Ham

70

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ALU-ALU SEAFOOD RESTAURANT

環球蔬菜 VEGETABLES

Cooking Option: Garlic / Sambal / Shrimps with Chilli Padi

小芥
Baby Kailan 41

Cooking Option: Garlic / Black Mushroom with Beancurd Steak

西蘭
Broccoli 41

Cooking Option: Garlic / Superior Sauce with Century Egg

丹南甜菜心 or 茼菜 or 台灣小白菜
Spinach or Tenom Choi Sim or Taiwan Pak Choy 41

Cooking Option: Stir Fried / Garlic

澳洲西
Celery Imported 41

MIX Vegetables

羅漢上齋 Lo Hon Chai Mix Vegetable with Oyster Sauce 41

粥，粉，面，飯 CONGEE, KWAY TEOW, NOODLE, RICE

新鮮生蟹粥
Congee with Live York Crab Meat *seasonal*

海鮮滑旦河
Fried Kway Teow Braised with Seafood & Eggs 21

原條生泥猛粥
Congee with Live Rabbit Fish *seasonal*

招牌炒米粉
Fried Rice Vermicelli with Shrimps & Anchovier Fish 21

黃金蒜米炒飯
Fried Rice with Golden Garlic 17.50

星州炒米粉
Fried Rice Vermicelli with Seafood in "Singapore" Style 21

揚州蝦仁炒飯
Fried Rice with Prawn Meat in "Yong Chow" Style 21

招牌面
ALU-ALU Special Noodle 21

泰國風味黃梨雞粒炒飯
Fried Rice with Chicken Cube and Pineapple in "Thailand" Style 21

麻辣炸醬面
Fried Noodle with Szechuan Style 21

健康素食 VEGETARIAN

東菇馬蹄粟米羹
Braised Sweet Corn Soup with Black Mushroom & Water Chestnut 21

蜜桃棒棒齋雞
Deep Fried Vegetarian Crispy Chicken with Sweet Peach Halve Sauce 64.50

金菇素菜湯
Mixed Vegetable Soup with Enoki Mushroom 21

奶油齋蝦球
Deep Fried Vegetarian Crispy Prawn with Butter Milk Sauce 64.50

南乳豆筋煨雙菇
Assorted Mushroom & Beancurd Stick with Preserved Beancurd Sauce 29.50

甜酸齋雪魚
Deep Fried Vegetarian Cod Fish with Sweet and Sour Sauce 64.50

慈雲齋三寶
Bai Ling Mushroom & Koyaku Yam With Broccoli 41

公保齋蘇東片
Wok Fried Vegetarian Squid with Kung Pow Sauce 64.50

羅漢法圃園
Stir Fried Mixed Vegetable with Oyster Sauce 29.50

心意甜品 FUSION DESSERT

招牌鮮奶紅豆西米
Iced Frost Red Bean with Sago and Fresh Milk 17.50

維尼拉雪糕伴巧克力醬
Vanilla Ice Cream with Chocolate Syrup & Sweet Peach Halve 17.50

花生糊
Boiled Peanut Paste with Creamer Milk 17.50

上海芙蓉鍋餅
Deep Fried Shanghai Pancake with Lotus Paste or Red Bean Paste (per piece) 17.50

椰香布丁
Chilled Coconut Pudding with Chocolate Syrup & Cream Mousse 17.50

雪山什果拼
Fresh Fruit Platter 17.50

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COGNAC

HENNESSY X.O	93
MARTELL CORDON BLEU	81.50
HENNESSY V.S.O.P	58
MARTELL V.S.O.P	58

DESSERT COCKTAILS

JAKA LIQUEUR COFFEE Jameson, Kahlua, Coffee, Cream	52.50
IRISH COFFEE Jameson, Coffee, Cream	52.50
JAMAICAN COFFEE Rum, Tia Maria, Coffee, Cream	52.50
ESPRESSO MARTINI Vodka, Kahlua, Frangelico, Cold espresso	52.50
GAYA ISLAND ICE CREAM Vodka, Kahlua, Cointreau, Frangelico, Vanilla Ice Cream	58

COFFEE SELECTION

AMERICANO	19
RISTRETTO	19
ESPRESSO	19
DOUBLE ESPRESSO	19
COFFEE	19
LONG BLACK	19
CAPPUCCINO	21
CAFÉ LATTE	21
LATTE MACCHIATO	21
CAFÉ AU LAIT	21
TONGKAT ALI	21
HOT CHOCOLATE	19

RONNEFELDT TEA SELECTION

ENGLISH BREAKFAST	19
DARJEELING	19
EARL GREY	19
CAMMOMILE	19
JASMINE	19
GREEN TEA	19
PEPPERMINT	19
DECAFFINATED	19
SABAH TEA	19
TEH TARIK	21