



阿一魚
海鮮酒家
AH YAT ABALONE
SEAFOOD RESTAURANT

菜单

MENU 2020

点心
DIM SUM

1. 笋虾尖鲜虾饺 Steamed Shrimp Dumplings with Bamboo Shoots	Rp 45,000 ++
2. 凤眼带子饺 Steamed Dumplings with Scallops	Rp 45,000 ++
3. 鱼子蒸烧卖 Steamed "Siew Mai" with Fish Roe	Rp 50,000 ++
4. 香荷珍珠鸡 Steamed Glutinous Rice with Lotus Leaves	Rp 45,000 ++
5. 自制牛肉球 Homemade Steamed Meatballs	Rp 43,000 ++
6. 豉汁蒸排骨 Steamed Pork Ribs with Black Bean Sauce	Rp 40,000 ++
7. 柱侯蒸凤爪 Steamed Chicken Claw with Homemade Sauce	Rp 36,000 ++
8. 蒸馒头 Steamed Buns	Rp 32,000 ++
9. 黄金流沙包 Steamed Salted Egg Custard Buns	Rp 38,000 ++
10. 蚝皇叉烧包 Steamed B.B.Q Pork Buns	Rp 38,000 ++
11. 芋丝炸春卷 Deep-fried Spring Rolls with Taro	Rp 37,000 ++
12. 紫菜腐皮卷 Deep-fried Beans curd Skin Rolls with Seaweed	Rp 43,000 ++
13. 沙律明虾角 Deep-fried Prawn Dumplings with Salad Sauce	Rp 43,000 ++
14. 韭菜煎锅贴饺 Pan-fried Dumplings with Pork Meat and Chives	Rp 40,000 ++
15. 黑豆沙之麻 Deep-fried Black Bean Sesame Balls	Rp 38,000 ++
16. 瑶柱鸡茸燕窝粥 Minced Chicken and Scallops with Bird's Nest Porridge	Rp 148,000 ++
17. 皮蛋鸡丝粥 Century Egg and Shredded Chicken Porridge	Rp 36,000 ++
18. 新鲜鱼片粥 Sliced Fish Porridge	Rp 38,000 ++
19. 炸菜牛脊粥 Preserved Vegetables with Beef Porridge	Rp 38,000 ++
20. 皮蛋瘦肉粥 Century Egg with Pork Porridge	Rp 36,000 ++
21. 白粥 Plain Porridge	Rp 12,000 ++
22. 南瓜水晶饺 (素食点心) Steamed Crystal Pumpkins Dumplings with Black fungus and Peanut (Vegetarian Dim Sum)	Rp 36,000 ++
23. 水晶素菜饺 (素食点心) Steamed Chinese Cabbage Vegetable Dumplings (Vegetarian Dim Sum)	Rp 36,000 ++

特级日本干鲍鱼
JAPANESE SPECIAL GRADE DRIED ABALONE

每只 | Each

1. 皇冠六头日本网鲍
Japanese Crown's Amidori Abalone (6ppc) Rp 12,000,000 ++
2. 皇冠八头日本网鲍
Japanese Crown's Amidori Abalone (8ppc) Rp 8,000,000 ++
3. 十八头日本吉品鲍
Japanese Yoshihama Abalone (18ppc) Rp 5,600,000 ++

阿一秘制精选鲍鱼
"AH YAT" SPECIAL SELECTED ABALONE

每只 | Each

1. 南非六头鲜鲍
South African Fresh Abalone (6ppc) Rp 390,000 ++
2. 澳洲三头鲜鲍
Australia Fresh Abalone (3ppc) Rp 900,000 ++

海味篇
DRIED SEAFOOD

每只 | Each

1. 鲍汁极品辽参
Stewed Superb Sea Cucumber with Abalone Sauce Rp 462,000 ++
2. 鲍汁花胶
Braised Supreme Fish Maw in Abalone Sauce Rp 300,000 ++
3. 天白菇海参
Stewed Sea Cucumber with Japanese Mushrooms Rp 180,000 ++

小食
APPETIZERS

例牌 | Small

1. 椒盐脆豆腐
Crispy Diced Beancurd with Spicy Salt Rp 80,000 ++
2. 虾酱炸鸡翼
Deep-fried Chicken Wings with Shrimp Paste Rp 92,000 ++
3. 椒盐鱿鱼
Deep-fried Sliced Cuttle Fish in Spicy Salt Rp 150,000 ++
4. 烧汁五香酿蚧枣
Deep-fried Crab Meat Ball with Five Spice Powder in Barbecued Sauce Rp 90,000 ++

需另支付10%服务费11%政府税

The prices are subject to 10% service charge and 11% government tax.

官燕,滋补汤水
NOURISHING SOUP

每位 | Per Guest

- | | |
|---|---------------|
| 1. 原盅佛跳墙
Mini Buddha Jump Over the Wall | Rp 600,000 ++ |
| 2. 红烧官燕
Braised Imperial Bird's Nest | Rp 650,000 ++ |
| 3. 清鸡汤官燕
Double Boiled Imperial Bird's Nest in Chicken Stock | Rp 650,000 ++ |
| 4. 黄耳燕窝羹
Braised Bird's Nest Thick Soup with Golden White Fungus | Rp 410,000 ++ |

羹
SOUP

- | | |
|--|--------------|
| 1. 四宝瑶柱羹
Braised Conpoy Thick Soup with Four Treasures | Rp 88,000 ++ |
| 2. 金粟海皇羹
Braised Assorted Seafood Thick Soup with Golden Corn | Rp 80,000 ++ |
| 3. 四川酸辣汤
Sour and Spicy Thick Soup in Sichuan Style | Rp 70,000 ++ |
| 4. 西红柿豆腐肉片汤
Sliced Pork Soup with Tomato and Bean Curd | Rp 60,000 ++ |

烧味
BARBEQUE

例牌 | Small

半只 | Half

一只 | Whole

- | | | | |
|---------------------------------|---------------|---------------|---------------|
| 1. 脆皮烧鸭
Roasted Duck | Rp 150,000 ++ | Rp 300,000 ++ | Rp 600,000 ++ |
| 2. 北京片皮鸭
Roasted Peking Duck | | Rp 300,000 ++ | Rp 600,000 ++ |

北京片皮鸭肉二味做法, 另加收费
Peking Duck Meat Two Ways Cooking Style, Additional Charges
Rp 50,000 ++

- | | |
|---|---|
| 1. 椒盐
Deep-fried with Spicy Salt | 5. 鸭肉炒饭
Fried Rice with Diced Duck Meat |
| 2. 姜葱炒
Stir-fried Ginger and Spring Onions | 6. 鸭肉汤面
Noodle Soup with Diced Duck Meat |
| 3. 黑椒炒
Stir-fried with Black Pepper Sauce | 7. 鸭肉炒面
Fried Noodles with Diced Duck Meat |
| 4. 宫保炒
Stir-fried with Dried Chilli | |

豆腐
BEANCURD

例牌 | Small

1. 海鲜豆腐煲
Braised Beancurd with Seafood in Claypot Rp 200,000 ++
2. 双菇滑豆腐
Braised Beancurd with Two Types of Mushrooms Rp 140,000 ++

川湘风味
SICHUAN & HUNAN SPECIALTY

例牌 | Small

1. 巴蜀水煮牛肉
Poached sliced Beef in Hot Chili Oil in "Bashu" Style Rp 355,000 ++
2. 川府麻婆豆腐
Braised "Mapo" Beancurd in "Chuanfu" Style Rp 145,000 ++
3. 山城飘香辣子鸡
Deep-fried Crispy Fragrance Spicy Chicken and Peanuts Rp 150,000 ++
4. 手撕包菜
Shredded Cabbage with Dried Chili Rp 70,000 ++

鸡
CHICKEN

半只 | Half

一只 | Whole

1. 阿一脆皮炸鸡
Deep-fried Chicken in "Ah Yat" Style Rp 150,000 ++ Rp 300,000 ++
2. 黑椒香煎鸡腿
Pan-fried Chicken Thighs with Black Pepper Rp 120,000 ++
3. 西柠鸡
Deep-fried Chicken with Lemon Sauce Rp 120,000 ++
3. 香辣小炒鸡
Deep-fried Chicken with Cut Chili Rp 120,000 ++

牛
BEEF

例牌 | Small

1. 中式煎牛柳
Pan-fried Beef in Chinese Style Rp 250,000 ++
2. 萝卜牛腩煲
Stewed Beef Brisket with Turnip in Clay Pot Rp 168,000 ++
3. 蒜片黑椒牛仔粒
Beef Cube with Black Pepper Sauce Rp 200,000 ++
4. 姜葱炒牛柳
Stir-fried Beef with Ginger and Spring Onions Rp 188,000 ++
5. 尖椒炒牛肉
Stir-fried Diced Beef with Green Chili Rp 188,000 ++

猪
PORK

例牌 | Small

1. 蒜香黄金骨
Deep-fried Pork Ribs with Garlic Rp 180,000 ++
2. 香醋镇江骨
Baked Pork Ribs with Vinegar in "Zhenjiang" Style Rp 180,000 ++
3. 菠萝咕咾肉
Sweet and Sour Pork with Pineapple Rp 140,000 ++
4. 梅菜扣肉煲
Braised Pork with Preserved Vegetable in Claypot Rp 150,000 ++

时令小菜
SEASONAL DISHES

例牌 | Small

1. 蔬菜炒带子
Stir-fried Scallops with Vegetables Rp 280,000 ++

鱼片
FISH

例牌 | Small

1. 糖醋鱼柳
Deep-fried Fish Fillet with Sweet and Sour Sauce Rp 188,000 ++
2. 姜葱鱼片
Stir-fried Fish Fillet with Ginger and Spring Onions Rp 188,000 ++

面、饭
NOODLES & RICE

例牌 | Small

1. 海鲜焖伊面
Braised Assorted Seafood with E-fu Noodles Rp 130,000 ++
2. 豉油皇炒面
Stir Fried Noodles with Chives and Soya Sauce Rp 100,000 ++
3. 海鲜汤面
Noodle Soup with Seafood Rp 120,000 ++
4. 什锦炒面线
Fried Mian Xian with Assorted Seafood and Meat Rp 130,000 ++
5. 咸鱼鸡粒炒饭
Fried Rice with Diced Chicken and Salted Fish Rp 120,000 ++
6. 扬州炒饭
Fried Rice in Yangzhou Style Rp 120,000 ++
7. 蟹肉蛋白炒饭
Fried Rice with Crab Meat and Egg White Rp 120,000 ++
8. 福建炒饭
Braised Rice in Hokkien Style Rp 120,000 ++
9. 潮式海鲜泡饭
Poached Rice with Assorted Diced Seafood in "Teochew" Style Rp 120,000 ++
10. 鲍鱼焗饭
Baked Rice with Abalone Rp 298,000 ++
11. 白米飯
Steamed Rice Rp 12,000 ++

虾
PRAWN

没壳虾 | Without Skin

例牌 | Small

1. 芝麻生汁虾球
Deep-fried Shrimps with Mayonnaise Sauce Rp 220,000 ++
2. 奶油咸蛋虾球
Deep-fried Prawns with Butter and Cream Rp 220,000 ++

健康素食
VEGETARIAN

每位 | Per Guest

1. 竹笙菜胆花菇汤
Mushroom Soup with Bamboo Pith and Vegetables Rp 60,000 ++
2. 素酸辣汤
Vegetarian Hot and Sour Soup Rp 60,000 ++
3. 野小菌小炒皇
Stir-fried Leek with Assorted Mushrooms Rp 120,000 ++
4. 罗汉上素
Braised "Luohan" Vegetables Rp 120,000 ++
5. 双菇滑豆腐
Braised Beancurds with Two Types of Mushrooms Rp 140,000 ++
6. 金粟素珍炒饭
Fried Vegetarian Rice with Sweet Corn Rp 120,000 ++
7. 面线蔬菜汤
Noodle Vegetable Soup Rp 120,000 ++

每日蔬菜
VEGETABLE

例牌 | Small

例牌 | Small

- | | | | |
|--------------------|--------------|---------------------------|--------------|
| 1. 空心菜
Kangkung | Rp 70,000 ++ | 4. 娃娃菜
Chinese Cabbage | Rp 70,000 ++ |
| 2. 芥蓝
Kale | Rp 80,000 ++ | 5. 小白菜
Young Cabbage | Rp 70,000 ++ |
| 3. 西生菜
Lettuce | Rp 70,000 ++ | | |

任选烹调方式
Choice of Cooking Style

- | | | |
|--------------------------------------|-------------------------------------|------------------------------|
| A. 清炒
Sauteed | C. 白酌
Poached | E. 炒参峇
Spicy Sambal Sauce |
| B. 蒜蓉炒
Sauteed with Minced Garlic | D. 鲍汁扒
Stewed with Abalone Sauce | F. 上汤
In Chicken Stock |

需另支付10%服务费11%政府税

The prices are subject to 10% service charge and 11% government tax.

甜品
DESSERT

例牌 | Small

- | | |
|--|---------------|
| 1. 杏汁炖官燕
Double Boiled Imperial Bird's Nest with Almond Juice | Rp 410,000 ++ |
| 2. 生磨杏仁茶
Fresh Almond Juice | Rp 45,000 ++ |
| 3. 生磨杏仁茶汤丸
Fresh Almond Juice with Glutinous Rice Balls | Rp 55,000 ++ |
| 4. 红豆沙
Red Bean Soup | Rp 35,000 ++ |
| 5. 杨枝甘露
Chilled Mango Sago Cream with Pomelo | Rp 40,000 ++ |
| 6. 香芒冻布丁
Mango Pudding | Rp 35,000 ++ |

需另支付10%服务费11%政府税

The prices are subject to 10% service charge and 11% government tax.