

阿一海鮮

AH YAT SEAFOOD

~ Menu ~



环球 海鲜

LIVE SEAFOOD



香柠奶油龙虾
Stir-fried Lobster w/ Lime & Butter Sauce



麦片生虾
Deep-fried Live Prawns w/ Cereal



象拔蚌刺身
Geoduck Sashimi



宫保田鸡
Stir-fried Frog w/ Dried Chilli

任选烹调方式

CHOICE OF COOKING STYLE

龙虾 Lobster

- A. 刺身
Sashimi
- B. 芝士牛油焗
Baked w/ Cheese & Butter
- C. 椒盐
Deep-fried w/ Salt & Pepper
- D. 香柠奶油
Lime & Butter Sauce
- E. 蒜茸蒸
Steamed w/ Garlic
- F. 上汤焗
Stir-fried w/ Superior Soup
- G. 姜葱炒
Stir-fried w/ Ginger & Spring Onion
- H. 鲜果沙律 (需预订)
Fruit Salad (Order in advance)

生虾 Live Prawn

- A. 白灼
Poached
- B. 蒜茸开边蒸
Steamed w/ Garlic
- C. 椒盐
Deep-fried w/ Salt & Pepper
- D. 干煎
Pan-fried
- E. 麦片
Deep-fried w/ Cereal
- F. 药材醉酒
Drunken Prawn

象拔蚌 Geoduck Clam

- A. 刺身
Sashimi
- B. 莹灼
Steamboat
- C. XO酱炒
Stir-fried w/ X.O Sauce
- D. 油泡
Stir-fried

田鸡 Frog

- A. 椒盐
Deep-fried w/ Salt & Pepper
- B. 姜葱爆
Wok-fried w/ Ginger & Spring Onion
- C. 官保
Stir-fried w/ Dried Chilli
- D. 姜片炸
Deep-fried w/ Sliced Ginger



药材醉酒虾
Drunken Prawns

龙虾刺身
Lobster Sashimi

环球 海鲜

LIVE SEAFOOD



花雕蛋白蒸阿拉斯加巨蟹
*Steamed Alaskan King Crab w/
Egg White & Chinese Wine*



港蒸龙虎斑
Steamed "Dragon Tiger" Garoupa in HK Style



参峇炒贝壳类
Sauteed Clams w/ Sambal



蒜茸蒸竹节蚌
Steamed Bamboo Clam w/ Minced Garlic

任选烹调方式

CHOICE OF COOKING STYLE

蟹 Crab

- A. 姜葱
Stir-fried w/ Ginger & Spring Onion
- B. 清蒸
Steamed
- C. 黑椒
Black Pepper Crab
- D. 金香炒
Stir-fried w/ Spicy Sauce
- E. 咸蛋
Stir-fried w/ Salted Egg Yolk
- F. 花雕蛋白蒸
Steamed w/ Chinese Wine & Egg White
- G. 辣椒
Chilli Crab
- H. 白胡椒姜葱炒
Stir-fried w/ White Pepper, Ginger & Spring Onion

鱼 Fish

- A. 港式蒸
Steamed in Hong Kong Style
- B. 潮式蒸
Steamed in "Teo Chew" Style
- C. 油浸
Deep-fried
- D. 豉汁蒸
Steamed in Black Bean Sauce
- E. 泰式炸
Deep-fried in Thai Style
- F. 酸甜
Deep-fried w/ Sweet & Sour Sauce
- G. 酱蒸
Steamed w/ Spicy Sauce

贝壳 Shell Fish

- A. 豉汁蒸
Steamed in Black Bean Sauce
- B. 蒜茸蒸
Steamed w/ Minced Garlic
- C. 叁爷炒
Sauteed w/ Sambal
- D. 辣椒炒
Sauteed w/ Chilli Sauce
- E. 豉椒炒
Sauteed w/ Green Pepper & Black Bean Sauce
- F. 白灼
Poached
- G. 姜葱炒
Stir-fried w/ Ginger & Spring Onion
- H. 姜米酒浸
Poached w/ Ginger in Rice Wine Soup

油浸顺壳鱼
Deep-fried Soon Hock Fish



辣椒螃蟹
Chilli Crab

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特级日本干鲍

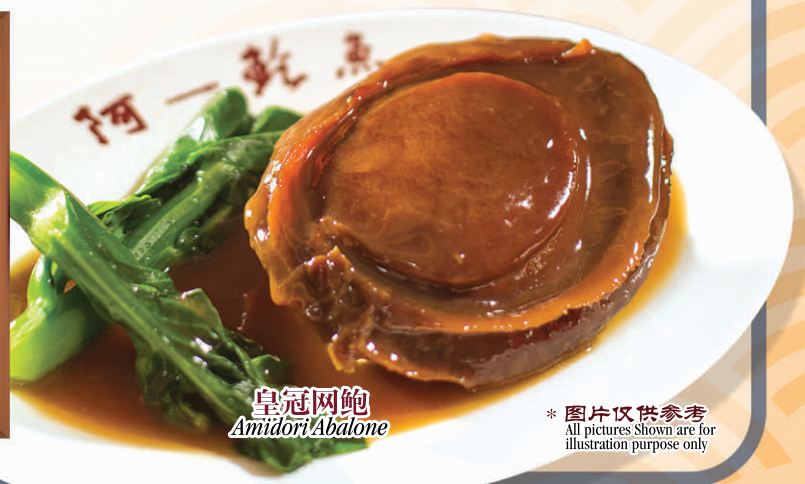
JAPANESE DRIED ABALONE

	每只 Each
1 皇冠四头大网鲍 Whole 4PPC Amidori Abalone	\$2,800
2 皇冠六头大网鲍 Whole 6PPC Amidori Abalone	\$1,300
3 皇冠八头大网鲍 Whole 8PPC Amidori Abalone	\$ 880
4 皇冠十头大网鲍 Whole 10PPC Amidori Abalone	\$ 680
5 皇冠十八头吉品鲍 Whole 18PPC Yoshihama Abalone	\$ 380
6 特级二十头吉品鲍 Whole 20PPC Yoshihama Abalone	\$ 380
7 北海道四头干鲍 Whole 4PPC Hokkaido Abalone	\$ 750
8 北海道五头干鲍 Whole 5PPC Hokkaido Abalone	\$ 580
9 北海道六头干鲍 Whole 6PPC Hokkaido Abalone	\$ 450

所有价格须附加10%服务费及现行消费税 All Prices Are Subject To 10% Service Charge & Prevailing GST



特级吉品鲍 Yoshihama Abalone



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阿一经典名菜

"AH YAT" SIGNATURE DISHES

	每十克 Per 10g	每只 Each
1 阿一秘制深海墨西哥鲜鲍 Stewed Mexican Deep Sea Fresh Abalone in Ah Yat Style	\$ 15	
2 阿一秘制野生南非大鲍鱼 Stewed South African Wild Large Abalone in Ah Yat Style	\$ 12	
3 阿一秘制三头鲜鲍 Stewed 3PPC Fresh Abalone in Ah Yat Style		\$50
4 阿一秘制四头鲜鲍 Stewed 4PPC Fresh Abalone in Ah Yat Style		\$45
5 阿一砂锅焖鱼 Braised Fish in Claypot Ah Yat Style		时价 SEASONAL PRICE
6 鲍汁天白菇鹅掌煲 Stewed Goose Web & Mushroom w/ Abalone Sauce in Claypot		例 Small \$48

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阿一鱼翅

"AH YAT" SHARK'S FIN

	每位 Per Pax.	例 Small
1 石窝大鲍翅 Braised Superior Shark's Fin in Hot Stone Pot	\$98	
2 石窝黄焖花胶排翅 Braised Superior Shark's Fin w/ Fish Maw in Hot Stone Pot	\$55	
3 红烧大排翅 Braised Superior Shark's Fin Soup	\$55	
4 滋补螺头炖排翅 Double-boiled Shark's Fin Soup w/ Sea Whelk	\$45	
5 砂煲红烧鱼翅 Braised Shark's Fin Soup in Claypot	\$32	
6 红烧蟹肉翅 (四人份) Braised Shark's Fin Soup w/ Crab Meat (For 4 Pax)		\$98

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特式小食

APPETIZERS

	每份 Per Portion
1 肉蓉脆茄子 Deep-fried Eggplant w/ Pork Floss	\$10
2 上汤炸鱼皮 Deep-fried Crispy Fish Skin	\$10
3 酥脆滑豆腐 Deep-fried Crispy Smooth Beancurd	\$8.80
4 椒盐金针菇 Deep-fried Golden Needle Mushrooms w/ Salt & Pepper	\$8.80
5 椒盐龙须 Deep-fried Tentacles of Squid w/ Salt & Pepper	\$12
6 金沙什菌 Deep-fried Fresh Mushrooms w/ Salted Egg Yolk	\$12
7 椒盐白饭鱼 Deep-fried Silver Fish w/ Salt & Pepper	\$13.80

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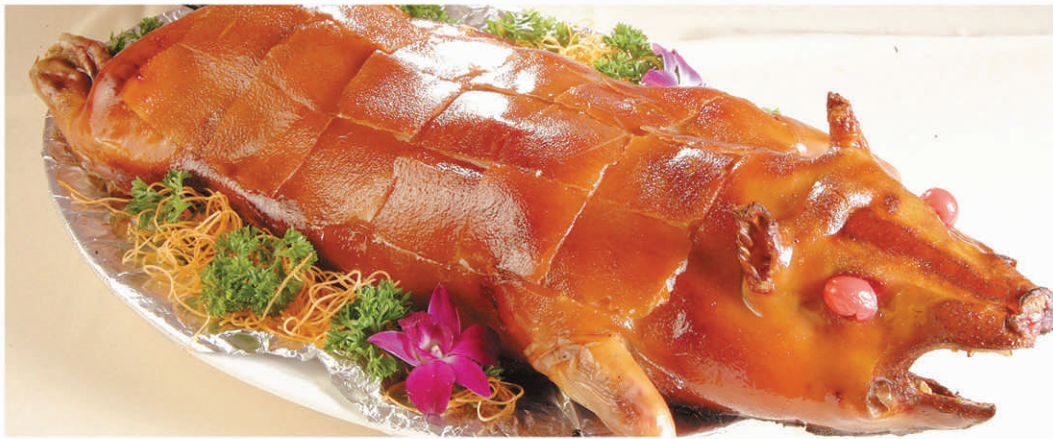
明炉烧味

BBQ & ROASTED

一只
Whole

1 鸿运化皮乳猪 (二天前预订)
Roasted Suckling Pig (Order 2 Days in Advance)

\$298



半只
Half

一只
Whole

2 北京片皮鸭
Roasted Peking Duck

\$ 42

\$ 78



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汤羹菜

SOUPS

	每位 Per Pax.	例 Small
1 滋补响螺炖花胶汤 Double-boiled Fish Maw Soup w/ Sea Whelk	\$28	
2 海鲜酸辣羹 Hot & Sour Soup w/ Diced Seafood		\$18
3 海味鱼肚羹 Braised Shredded Fish Maw & Dried Seafood in Thick Soup		\$28
4 蟹肉粟米羹 Crab Meat & Sweet Corn in Thick Soup		\$18
5 海鲜豆腐羹 Minced Seafood & Beancurd in Thick Soup		\$18

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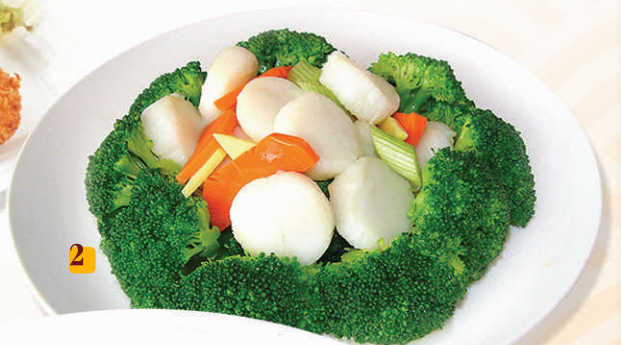
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海产、河鲜

SEAFOOD SPECIALTIES

	每只/件 Each / Per Pc	例 Small
1 海鲜酿蟹盖 Deep-fried Crab Shell Stuffed w/ Minced Seafood	\$12	
2 西兰花炒带子 Stir-fried Scallops w/ Broccoli		\$42
3 酸甜虾球 (八只) De-shelled Prawns in Sweet & Sour Sauce (8pcs)		\$38
4 青芥末虾球 (八只) De-shelled Prawns w/ Wasabi (8pcs)		\$38
5 焖斑头腩煲 • 豉汁凉瓜 • 蒜子茄子 • 蒜子豆根 Braised Garoupa Head & Belly in Claypot • W/ Bitter Gourd in Black Bean Sauce • W/ Garlic & Eggplant • W/ Garlic & Dried Beancurd		\$26

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鸡肉菜

POULTRY

例
Small

- | | | |
|---|--|------|
| 1 | 黄酒滑鸡煲
Braised Chicken w/ Chinese Wine in Claypot | \$26 |
| 2 | 三杯鸡煲
Braised Chicken w/ Special Sauce in Claypot | \$20 |
| 3 | 宫保腰果鸡丁
Stir-fried Diced Chicken w/ Cashew Nuts & Dried Chilli | \$20 |
| 4 | 泰式炸鸡扒
Deep-fried Chicken Cutlet in Thai Style | \$18 |
| 5 | 蒜茸鸡球炒西兰花
Stir-fried Chicken & Broccoli w/ Minced Garlic | \$22 |
| 6 | 咸鱼鸡粒豆腐煲
Braised Diced Chicken & Beancurd w/ Salted Fish in Claypot | \$20 |

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猪、牛菜

PORK & BEEF

例
Small

- | | | |
|---|---|------|
| 1 | 鲜什菌炒黑豚
Stir-fried Black Pork w/ Assorted Mushrooms | \$28 |
| 2 | 中式猪仔柳
Pan-fried Pork in Chinese Style | \$24 |
| 3 | 凤梨咕咾肉
Sweet & Sour Pork | \$20 |
| 4 | 马蹄 / 咸鱼蒸肉饼
Steamed Pork Patty w/ Water Chestnut OR Salted Fish | \$20 |
| 5 | 马来咸鱼花腩煲
Wok-fried Pork Belly w/ Salted Fish in Claypot | \$24 |
| 6 | 日式蒜片牛柳粒
Stir-fried Diced Beef Tenderloin w/ Sliced Garlic in Japanese Style | \$32 |
| 7 | 白灼金针菇肥牛
Poached Sliced Beef w/ Golden Mushrooms | \$32 |

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5



6



2



7

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豆腐、蔬菜类

BEANCURD & VEGETABLE

	例 Small
1 胡麻冰菜 Iced Plant w/ Sesame Sauce	\$16
2 青龙菜炒银芽 Stir-fried "Green Dragon" Vegetable w/ Bean Sprout	\$18
3 渔香茄子煲 Braised Eggplant w/ Minced Pork in Claypot	\$20
4 海鲜豆腐煲 Braised Beancurd w/ Seafood in Claypot	\$24
5 金针菇豆根豆腐煲 Braised Golden Needle Mushrooms w/ Dried Beancurd Skin & Beancurd in Claypot	\$18
6 豉蒜生炒凉瓜 Sauteed Bitter Gourd w/ Black Bean Sauce	\$14
7 金银蛋时蔬 (苋菜 / 香港菜苗) Poached Vegetable w/ Assorted Eggs & Egg Yolk (Chinese Spinach / Hong Kong Baby Cabbage)	\$20
8 参峇马来风光 Fried Kang Kong w/ Sambal Sauce	\$14
9 蚝皇天白菇扒西兰花 Stewed Broccoli & Mushroom w/ Oyster Sauce	\$22
10 鲍汁香港芥兰 Stewed Hong Kong Kailan w/ Abalone Sauce	\$22
11 芙蓉煎蛋 Pan-fried "Fu Rong" Omelette	\$16

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健康素食

VEGETARIAN DISHES

	每位 Per Pax.	例 Small
1 竹笙上素翅 Braised Vegetarian Shark's Fin w/ Bamboo Fungus	\$ 8	\$18
2 荷塘藕飘香 Sauteed Sliced Lotus Root w/ Assorted Vegetable		\$14
3 素烧豆腐 Braised Beancurd w/ Vegetable		\$14
4 黄耳西兰花 Stir-fried Broccoli w/ Yellow Fungus		\$18
5 金粟素炒饭 Fried Rice w/ Sweet Corn & Vegetable		\$12
6 素烧伊面 Braised Vegetarian E-fu Noodles		\$16

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粉、面、饭

RICE & NOODLES

	每位 Per Pax.	例 Small
1 上汤波士顿龙虾焖伊面 (半只) Braised E-fu Noodles w/ Boston Lobster (Half) w/ Superior Stock	\$38	
2 干烧伊面 Braised E-fu Noodles		\$16
3 干炒牛河 Fried Rice Noodles w/ Beef		\$18
4 滑蛋海鲜河 Fried Rice Noodles w/ Seafood in Egg Gravy		\$20
5 日式海鲜炒饭 Fried Rice w/ Seafood in Japanese Style		\$18
6 咸鱼鸡粒炒饭 Fried Rice w/ Salted Fish & Diced Chicken		\$16
7 蟹肉蛋白瑶柱炒饭 Fried Rice w/ Crab Meat, Dried Scallop & Egg White		\$26
8 扬州炒饭 "Yang Chow" Fried Rice		\$16

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甜品、美点

DESSERTS & PASTRIES

		每位 Per Pax.
1	冰花 / 红枣官燕 (热 / 冻) Double-boiled Bird's Nest w/ Rock Sugar OR Red Dates (Hot OR Cold)	\$68
2	杏汁炖官燕 Double-boiled Bird's Nest w/ Almond Cream	\$55
3	生磨龙皇杏仁茶 Homemade Fresh Almond Cream	\$ 8
4	香芋西米露 Yam Sago Cream	\$ 7
5	是日甜品 Dessert of The Day	\$ 6
6	豆沙窝饼 Pancake w/ Red Bean Paste	每份 Per Portion \$12
7	精美寿桃 (最少四粒起) Longevity Buns (Min. Order 4pcs)	每粒 Each \$1.50
8	金银炸 / 蒸馒头 (最少四粒起) Deep-fried OR Steamed Buns (Min. Order 4pcs)	每粒 Each \$0.80

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