



阿一鮑魚

海鮮酒家

AH YAT ABALONE  
SEAFOOD RESTAURANT



## 鲍鱼一哥杨贯一 华籍御厨第一人

身为“阿一鲍鱼”创办人，杨贯一先生享誉全球美食界，是当今全球三大御厨之一。杨贯一先生多次应邀到北京人民大会堂及钓鱼台国宾馆为中国领导人展现厨艺，炮制“天下第一鲍”，而获得认同与肯定。自此之后声名大噪，不少顾客与食家、外国游客及各国元首政要也纷至沓来；他也开始在全球各地作巡回表演，并将“阿一鲍鱼”发扬光大。



贯一尊兄  
天下第一鲍鱼  
王守之题



# 日本特级吉品干鲍



日本盛产鲍鱼，为全球之冠；所有产地中，只有日本出产的鲍鱼才能制作极品干鲍。

日本产鲍鱼地区未受环境污染，水质清，所产鲍鱼肉质极佳。鲍鱼经过十分复杂的加工过程才能做出浓郁香味的干鲍，苦心干鲍切开边来呈金黄色，软、糯、滑、有嚼感及甘香回味是干鲍吃在口中的特点。

干鲍经科学证实：含大量氨基酸及蛋白胶元素；不含胆固醇，无脂肪，能促进人体新陈代谢。有益肝健脾、滋阴强身的功能，效果神奇。

干鲍的价格是根据体积大小而定，全部是以1斤（即600克）为售卖标准，20头即每斤有20只鲍鱼，4头即每斤只有4只，单个鲍鱼体积越大越稀有，价格则越贵。

（北海道）出产北海道干鲍

（大洞哲）出产窝麻干鲍

（岩手县）出产吉品干鲍

（青森县）出产网鲍



❦
❦  
**特级日本干鲍鱼**  
**JAPANESE SPECIAL GRADE DRIED ABALONE**  
 日本産特級干しアワビ

每只 EACH 頭

- |    |   |                  |
|----|---|------------------|
| 1. | 皇冠六头日本网鲍 (Huáng guàn liù tóu rìběn wǎng bào)<br><b>Japanese Crown Amidori Abalone (6ppc)</b><br><small>青森産干しアワビ(六頭)</small> | Rp 16,000,000 ++ |
| 2. | 皇冠八头日本网鲍 (Huáng guàn bā tóu rìběn wǎng bào)<br><b>Japanese Crown Amidori Abalone (8ppc)</b><br><small>青森産干しアワビ(八頭)</small>  | Rp 8,000,000 ++  |
| 3. | 日本北海道二头鲍鱼 (Rìběn běihǎidào èr tóu bào yú)<br><b>Japanese Hokkaido Abalone (2ppc)</b><br><small>北海道産アワビ(二頭)</small>          | Rp 6,800,000 ++  |
| 4. | 日本北海道五头鲍鱼 (Rìběn běihǎidào wǔ tóu bào yú)<br><b>Japanese Hokkaido Abalone ( 5 ppc)</b><br><small>北海道産アワビ(五頭)</small>        | Rp 4,800,000 ++  |
| 5. | 日本北海道十头鲍鱼 (Rìběn běihǎidào shí tóu bào yú)<br><b>Japanese Hokkaido Abalone ( 10 ppc)</b><br><small>北海道産アワビ(十頭)</small>      | Rp 2,800,000 ++  |

❦
❦  
**阿一秘制精选鲍鱼**  
**“AH YAT” SPECIAL SELECTED ABALONE**  
 アーヤット特選アワビ

每只 EACH 頭

- |    |  |                 |
|----|--|-----------------|
| 1. | 南非六头鲜鲍 (Nánfēi liù tóu xiān bào)<br><b>South African Fresh Abalone (6ppc)</b><br><small>アフリカ産活きアワビ(六頭)</small> | Rp 390,000 ++   |
| 2. | 澳洲三头鲜鲍 (Àozhōu sān tóu xiān bào)<br><b>Australia Fresh Abalone (3ppc)</b><br><small>オーストラリア産活きアワビ(三頭)</small>  | Rp 1,158,000 ++ |



需另支付10%服务费11%政府税  
 Prices are subject to 10% service charge and 11% government tax.  
 料金には10%のサービス料と11%の税金が加算されます。



海味篇  
DRIED SEAFOOD  
干し海鮮



每只 EACH 頭

1. 鲍汁花胶 (Bào zhī huā jiāo)  
**Braised Supreme Fish Maw in Abalone Sauce**  
高級魚の浮き袋の煮込み アワビソースがけ

Rp 350,000 ++

2. 天白菇海参 (Tiānbái gū hǎishēn)  
**Stewed Sea Cucumber with Japanese Mushrooms**  
椎茸と海老の卵入りナマコの煮込み

Rp 318,000 ++

1.



2.



需另支付10%服务费11%政府税  
Prices are subject to 10% service charge and 11% government tax.  
料金には10%のサービス料と11%の税金が加算されます。



例 **SMALL** 小

- |    |   |               |
|----|---|---------------|
| 1. | 椒盐鱿鱼 (Jiāo yán yóu yú)<br><b>Deep Fried Sliced Cuttlefish In Spicy Salt</b><br>イカの唐揚げ スパイシー塩風味  | Rp 150,000 ++ |
| 2. | 芝士炸虾丸 (Zhīshì zhà xiā wán)<br><b>Deep-fried Shrimp Balls with Cheese</b><br>チーズ入り揚げ海老団子         | Rp 150,000 ++ |
| 3. | 凉拌麻辣海蜇 (Mala Haizhe)<br><b>Jellyfish Spicy Sauce</b><br>クラゲのスパイシーソース和え                          | Rp 120,000 ++ |
| 4. | 椒盐脆豆腐 ( Jiāo yán cuì dòufu)<br><b>Crispy Diced Beancurd with Spicy Salt</b><br>揚げ豆腐のスパイシー塩風味    | Rp 120,000 ++ |
| 5. | 京式拍青瓜 (Jīng shì pāi qīng guā)<br><b>Marinated Cucumber Peking Style</b><br>北京風キュウリのマリネ          | Rp 80,000 ++  |
| 6. | 虾酱炸鸡翼 (Xiā jiàng zhá jī yì)<br><b>Deep-fried Chicken Wing with Shrimp Paste</b><br>手羽先の海老ペースト揚げ | Rp 120,000 ++ |
| 7. | 四川土豆丝 (Sìchuān tǔ dòu sī)<br><b>Potato Sichuan Style</b><br>四川風ポテト                              | Rp 80,000 ++  |
| 8. | 四川榨菜 (Sìchuān chǎo zhà cài)<br><b>Zha Cai Sichuan Style</b><br>四川風ザーサイ                          | Rp 86,000 ++  |

2.



4.



6.



需另支付10%服务费11%政府税  
Prices are subject to 10% service charge and 11% government tax.  
料金には10%のサービス料と11%の税金が加算されます。



滋补汤水  
NOURISHING SOUP  
滋養スープ



每位 PER PERSON 一人前

- |  |                      |
|--|----------------------|
| <p>1. <b>Mini Buddha Jump Over the Wall</b><br/>十頭アワビ、干し帆立貝、ポーク、ナマコ、椎茸の入った滋養スープ</p>              | <p>Rp 700,000 ++</p> |
| <p>2. <b>Braised Imperial Bird's Nest</b><br/>宮廷ツバメの巣の煮込み</p>                                    | <p>Rp 780,000 ++</p> |
| <p>3. <b>Double-boiled Imperial Bird's Nest in Chicken Stock</b><br/>宮廷ツバメの巣入りチキンスープ</p>         | <p>Rp 780,000 ++</p> |
| <p>4. <b>Braised Bird's Nest Thick Soup with Golden White Fungus</b><br/>シロキクラゲとツバメの巣のとろみスープ</p> | <p>Rp 500,000 ++</p> |
| <p>5. <b>Pumpkin Soup with Abalone</b><br/>アバロン入りパンプキンスープ</p>                                    | <p>Rp 300,000 ++</p> |
| <p>6. <b>Double-boiled Fish Maw with Matsutake Mushrooms</b><br/>松茸入り魚の浮き袋のスープ</p>               | <p>Rp 480,000 ++</p> |



需另支付10%服务费11%政府税  
Prices are subject to 10% service charge and 11% government tax.  
料金には10%のサービス料と11%の税金が加算されます。



每位 PER PERSON 一人前

- |    |  |              |
|----|--|--------------|
| 1. | 四宝瑶柱羹 (Sì bǎo yáo zhù gēng)<br><b>Braised Conpoy Thick Soup with Four Treasures</b><br>四宝入り干し帆立貝柱のとろみスープ         | Rp 90,000 ++ |
| 2. | 金粟海皇羹 (Jīnsùhǎi huáng gēng)<br><b>Braised Assorted Seafood Thick Soup with Golden Corn</b><br>コーンと海鮮のとろみスープ      | Rp 80,000 ++ |
| 3. | 四川酸辣汤 (Sìchuān suān là tāng)<br><b>Sour &amp; Spicy Thick Soup in Sichuan Style</b><br>四川風酸辣湯スープ                 | Rp 80,000 ++ |
| 4. | 西红柿豆腐肉片汤 (Xīhóngshì dòufu ròupiàn tāng)<br><b>Sliced Pork Soup with Tomato &amp; Bean Curd</b><br>トマトと豆腐入り豚肉のスープ | Rp 80,000 ++ |
| 5. | 西洋菜南北杏排骨汤 (Xīyáng cài nánběi xìng páigǔ tāng)<br><b>Watercress Soup with Pork</b><br>豚肉入りクレソンスープ                 | Rp 80,000 ++ |



需另支付10%服务费11%政府税  
Prices are subject to 10% service charge and 11% government tax.  
料金には10%のサービス料と11%の税金が加算されます。

例牌 **SMALL** 小

半只 **HALF** ハーフ

一只 **WHOLE** ホール(一羽)

1. 化皮烧乳猪 (Huà pí shāo rǔ zhū)  
**Roasted Suckling Pig** *Note: Order one day before*  
 子豚のロースト  
 Rp 1,750,000 ++ Rp 3,500,000 ++

---

2. 脆皮烧鸭 (Cuì pí shāo yā)  
**Roasted Duck**  
 北京ダック  
 Rp 375,000 ++ Rp 750,000 ++

---

3. 阿一拼盘 (A Yi Pinpan)  
**Ah Yat BBQ 4 Combinations**  
 子豚のロースト 盛り合わせ  
 Rp 550,000 ++

---

4. 烧味双拼 (Shāo wèi shuāngpīn)  
**B.B.Q. Meat Selection (Two Choices)**  
 お好みのバーベキュー(2種)(スタッフにお尋ねください)  
 Rp 300,000 ++

---

5. 脆皮烧腩 (Cuì pí shāo nǎn)  
**Roasted Crispy Pork's Belly**  
 クリスピーポークベリーのロースト  
 Rp 238,000 ++

---

6. 蜜汁叉烧 (Mì zhī chāshāo)  
**BBQ Pork**  
 ポークBBQ  
 Rp 238,000 ++

---

7. 阿一脆皮炸鸡 ( yī cuì pí zhá jī)  
**Deep-fried Chicken in "AH YAT" Style**  
 アーヤット風鶏のから揚げ  
 Rp 150,000 ++ Rp 300,000 ++



需另支付10%服务费11%政府税  
 Prices are subject to 10% service charge and 11% government tax.  
 料金には10%のサービス料と11%の税金が加算されます。

半只 HALF ハーフ

一只 WHOLE ホール(一羽)

8. 北京片皮鸭 (Běijīng piàn pí yā)  
**Roasted Peking Duck**  
北京ダック

Rp 400,000 ++ Rp 800,000 ++

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 ++**

追加料金Rp.50,000++にて二種類の方法で調理を承ります。

1. 椒盐 (Jiāoyán)  
**Deep Fried with Spicy Salt**  
スパイシーソルト揚げ

2. 姜葱炒 (Jiāng cōng chǎo)  
**Stir Fried Ginger & Spring Onion**  
ジンジャーと玉ねぎの炒めもの

3. 黑椒炒 (Hēi jiāo chǎo)  
**Stir Fried with Black Pepper Sauce**  
ブラックペッパー炒め

4. 宫保炒 (Gōng bǎo chǎo)  
**Stir Fried with Dried Chilli**  
唐辛子炒め

5. 鸭肉炒饭 (Yā ròu chǎofàn)  
**Fried Rice with Diced Duck Meat**  
鴨肉入り焼飯

6. 鸭肉汤面 (Yā ròu tāngmiàn)  
**Noodle Soup with Diced Duck Meat**  
鴨肉入りヌードルスープ

7. 鸭肉炒面 (Yā ròu chǎomiàn)  
**Fried Noodle with Diced Duck Meat**  
鴨肉入り焼きそば

8. 鸭松卷生菜 (Yā sōng juǎn shēngcài)  
**Duck Meat roll with Lettuce**  
鴨肉のレタス巻き



需另支付10%服务费11%政府税  
Prices are subject to 10% service charge and 11% government tax.  
料金には10%のサービス料と11%の税金が加算されます。



时令小菜  
SEASONAL DISHES  
季節の料理



例 **SMALL** 小

- |   |                      |
|---|----------------------|
| <p>1. 西兰花带子 (Xī lánhuā dài zi)<br/><b>Stir-fried Scallops with Broccoli</b><br/>帆立とブロッコリーの炒めもの</p>              | <p>Rp 388,000 ++</p> |
| <p>2. 鱼香茄子煲 (Yú xiāng qié zi bāo)<br/><b>Braised Eggplant with Salted Fish in Clay Pot</b><br/>ナスと魚の塩漬けの土鍋</p>  | <p>Rp 180,000 ++</p> |
| <p>3. 石窝海鲜茄子 (Shí wō hǎi xiān qié zi)<br/><b>Braised Eggplant with Seafood in Stone Pot</b><br/>ナスと海鮮の煮込み石鍋</p> | <p>Rp 180,000 ++</p> |

1.



2.



3.



需另支付10%服务费11%政府税  
Prices are subject to 10% service charge and 11% government tax.  
料金には10%のサービス料と11%の税金が加算されます。



豆腐  
Bean Curd  
豆腐



例 SMALL 小

- |       |  |               |
|-------|--|---------------|
| 1.    | <p>海鲜豆腐煲 (Hǎixiān dòufu bāo)<br/><b>Braised Bean Curd With Seafood in Clay Pot</b><br/>塩漬け魚と鶏ひき肉入り自家製豆腐煮込み</p>                   | Rp 200,000 ++ |
| <hr/> |  |               |
| 2.    | <p>咸鱼鸡粒豆腐煲 (Xiányú jī lì dòu fǔ bāo)<br/><b>Braised Bean Curd with Salted Fish &amp; Minced Chicken</b><br/>2種類のキノコと自家製豆腐煮込み</p> | Rp 145,000 ++ |
| <hr/> |  |               |
| 3.    | <p>双菇滑豆腐 (Shuāng gū huá dòufu)<br/><b>Braised Bean Curd with Two Types of Mushroom</b><br/>2種のキノコと自家製豆腐</p>                      | Rp 140,000 ++ |

2.



3.



需另支付10%服务费11%政府税  
Prices are subject to 10% service charge and 11% government tax.  
料金には10%のサービス料と11%の税金が加算されます。

例 **SMALL** 小

1. **巴蜀水煮牛肉 (Bāshǔ shuǐ zhǔ niúròu)**  
**Poached Sliced Beef in Hot Chili Oil in Bashu Style**  
巴蜀風 茹でた牛薄切り肉 唐辛子オイルで Rp 355,000 ++

---

2. **川府麻婆豆腐 (Chuān fǔ má pó dòufu)**  
**Braised "Mapo" Bean curd in Chuanfu Style**  
川府風マーボー豆腐 Rp 145,000 ++

---

3. **川味回鍋肉 (Chuān wèi huíguōròu)**  
**Stir-fried sliced Pork in Sichuan Style**  
四川風ホイコーロー Rp 150,000 ++

---

4. **干煸四季豆 (Gān biān sìjì dòu)**  
**Stir-fried Green Bean With Pork in Sichuan Style**  
四川風豚肉とインゲンの炒めもの Rp 120,000 ++

---

5. **山城飘香辣子鸡 (Shānchéng piāo xiāng làzǐ jī)**  
**Deep Fried Crispy Fragrance Spicy Chicken & Peanut**  
フレグランسسパイスチャーキンのクリスピーフライとピーナッツ Rp 150,000 ++

---

6. **麻辣海参豆腐粒煲 (Mala haishen doufu li bao)**  
**Sea Cucumber with Bean curd Sauce Sichuan**  
ナマコと豆腐の四川ソースがけ Rp 500,000 ++

---

7. **手撕包菜 (Shou si bao cai)**  
**Shredded Cabbage with Dried Chili**  
麻辣ナマコとポーク Rp 70,000 ++

1.



2.



3.



6.



5.



需另支付10%服务费11%政府税  
Prices are subject to 10% service charge and 11% government tax.  
料金には10%のサービス料と11%の税金が加算されます。



鸡  
CHICKEN  
鶏肉



例牌 **SMALL** 小

- |    |  |               |
|----|--|---------------|
| 1. | 罗定豆豉鸡煲 (Luó dìng dòuchǐ jī bāo)<br><b>Braised Chicken with Black Bean Sauce in Clay Pot</b><br>鶏肉の豆豉ソース土鍋煮込み | Rp 150,000 ++ |
| 2. | 西柠鸡 (Xī níng jī)<br><b>Deep-fried Chicken with Lemon Sauce</b><br>鶏のから揚げ レモンソース                              | Rp 120,000 ++ |
| 3. | 泰式鸡 (Tài shì jī)<br><b>Deep-fried Chicken with Thai Style</b><br>タイ風鶏のから揚げ                                   | Rp 120,000 ++ |
| 4. | 香辣小炒鸡 (Xiāng là xiǎochǎo jī)<br><b>Deep Fried Chicken with Cut Chili</b><br>鶏のから揚げ 唐辛子風味                     | Rp 150,000 ++ |

2.



3.



4.



需另支付10%服务费11%政府税  
Prices are subject to 10% service charge and 11% government tax.  
料金には10%のサービス料と11%の税金が加算されます。



例 **SMALL** 小

1. 中式煎牛柳 (Zhōngshì jiān niú liǔ)  
**Pan-fried Beef in Chinese Style**  
牛肉の中華炒め  
Rp 250,000 ++
2. 萝卜牛腩煲 (Luóbo niú'nǎn bāo)  
**Stewed Beef Brisket with Turnip in Clay Pot**  
牛肉とカブの土鍋煮込み  
Rp 300,000 ++
3. 蒜片黑椒牛仔粒 (Suàn piàn hēi jiāo niú'zǎi lì)  
**Beef Cube with Black Pepper Sauce**  
牛肉のブラックペッパーソース  
Rp 250,000 ++
4. 姜葱炒牛柳 (Jiāng cōng chǎo niú liǔ)  
**Stir-fried Beef with Ginger & Spring Onion**  
牛肉のねぎショウガ炒め  
Rp 188,000 ++



需另支付10%服务费11%政府税  
Prices are subject to 10% service charge and 11% government tax.  
料金には10%のサービス料と11%の税金が加算されます。



猪  
PORK  
豚肉



例 **SMALL** 小

- |   |                      |
|---|----------------------|
| <p>1. <b>Deep-fried Pork Rib with Garlic</b><br/>ポークリブのから揚げ ガーリック風味</p>                   | <p>Rp 270,000 ++</p> |
| <p>2. <b>Baked Pork Ribs with Vinegar in Zhenjiang Style</b><br/>鎮江風ポークリブの香酢焼き</p>        | <p>Rp 270,000 ++</p> |
| <p>3. <b>Sweet &amp; Sour Pork with Pineapple</b><br/>パイナップル入り 酢豚</p>                     | <p>Rp 200,000 ++</p> |
| <p>4. <b>Braised Pork with Preserved Vegetable in Clay Pot</b><br/>豚肉と野菜の土鍋煮込み</p>        | <p>Rp 250,000 ++</p> |
| <p>5. <b>Stir-fried Sliced Pork with Salted Fish in Claypot</b><br/>豚の炒めものと塩漬け魚の土鍋煮込み</p> | <p>Rp 180,000 ++</p> |



需另支付10%服务费11%政府税  
Prices are subject to 10% service charge and 11% government tax.  
料金には10%のサービス料と11%の税金が加算されます。

例 SMALL 小

每位 PER PERSON 一人前

- |    |   |               |
|----|---|---------------|
| 1. | 翠绿粟米羹 (Cuìlǜ sù mǐ gēng)<br><b>Sweet Corn Thick Soup with Vegetables</b><br>野菜とコーンのとろみスープ | Rp 60,000 ++  |
| 2. | 素酸辣汤 (Sù suān là tāng)<br><b>Vegetarian Hot &amp; Sour Soup</b><br>野菜の酸辣湯スープ              | Rp 60,000 ++  |
| 3. | 伴水芹香 (Bàn shuǐ qín xiāng)<br><b>Stir-fried Celery with Black Fungus</b><br>セロリとキクラゲの炒めもの  | Rp 150,000 ++ |
| 4. | 素煎腐皮卷 (Sù jiān fǔ pí juǎn)<br><b>Pan-fried Vegetarian Bean Curd Roll</b><br>野菜の湯葉巻き       | Rp 150,000 ++ |
| 5. | 罗汉上素 (Luóhàn shàng sù)<br><b>Braised Luohan Vegetables</b><br>野菜炒め煮                       | Rp 120,000 ++ |



需另支付10%服务费11%政府税  
Prices are subject to 10% service charge and 11% government tax.  
料金には10%のサービス料と11%の税金が加算されます。



例 SMALL 小

每位 PER PERSON 一人前

- |     |  |               |
|-----|--|---------------|
| 6.  | 咕啫脆豆腐 (Gū lǎo cuì dòufu)<br><b>Sweet &amp; Sour Bean Curd</b><br>豆腐の甘酢あんかけ                                   | Rp 200,000 ++ |
| 7.  | 野小菌小炒皇 (Yě xiǎo jūn xiǎochǎo huáng)<br><b>Stir-fried Leek with Assorted Mushrooms</b><br>キノコとねぎの炒めもの         | Rp 120,000 ++ |
| 8.  | 咖喱什菜煲 (Gā lí shí cài bāo)<br><b>Mixed Vegetables Curry in Clay Pot</b><br>野菜の土鍋カレー                           | Rp 120,000 ++ |
| 9.  | 什锦菇炒米粉 (Shí jīn gū chǎo mǐ fěn)<br><b>Stir Fried Noodle" Vermicelli" with Assorted Mushroom</b><br>キノコ入り春雨炒め | Rp 120,000 ++ |
| 10. | 金粟素珍炒饭 (Jīn sù sù zhēn chǎo fàn)<br><b>Fried Vegetarian Rice with Sweet Corn</b><br>トウモロコシ入り焼飯(ベジタリアン)       | Rp 120,000 ++ |

6.



7.



8.



需另支付10%服务费11%政府税  
Prices are subject to 10% service charge and 11% government tax.  
料金には10%のサービス料と11%の税金が加算されます。



## 龙虾 Lobster:

ロブスター

一味做法 One Way of Cooking Style:

好みの調理法をお選びください:

- |  |  |
|--|--|
| <p>1. <b>刺身 (Cì shēn)</b><br/><b>Sashimi</b><br/>刺身</p> <hr/> <p>2. <b>蒜茸粉丝蒸 (Suàn róng fěnsī zhēng)</b><br/><b>Steamed with Garlic</b><br/>ガーリック蒸し</p> <hr/> <p>3. <b>椒盐 (Jiāoyán)</b><br/><b>Deep-fried with Spicy Salt</b><br/>ピリ辛揚げ</p> <hr/> <p>4. <b>姜葱米酒焗 (Jiāng cōng mǐjiǔ jú)</b><br/><b>Baked with Rice Wine, Ginger &amp; Spring Onion</b><br/>酒とネギショウガ焼き</p> | <p>5. <b>芝士焗 (Zhīshì jú)</b><br/><b>Baked with Bacon &amp; Cheese</b><br/>ベーコンチーズ焼き</p> <hr/> <p>6. <b>上汤焗 (Shàng tāng jú)</b><br/><b>Stir-fried with Superior Soup</b><br/>スープ炒め煮</p> <hr/> <p>7. <b>咸蛋炒 (Xián dàn chǎo)</b><br/><b>Stir-fried with Salted Egg</b><br/>塩卵炒め</p> <hr/> <p>8. <b>XO 辣酱粉丝煲 (X.O làjiàng fěnsī bāo)</b><br/><b>Stir-fried &amp; Vermicelli with Spicy X.O Sauce in Clay Pot</b><br/>春雨のスパイシーX.Oソース炒め 土鍋入り</p> |
|--|--|

## 二味做法 , 另加收费Rp 100,000++

Two Ways of Cooking Style , Additional Charges Rp 100,000++ :  
(One Lobster Two Cooking Style , Minimum Order 800gr Up )

追加料金Rp 100,000 にて2種類の方法での調理を承ります。  
一尾のロブスターを2種類の方法で調理致します。最小800grよりご注文を承ります。

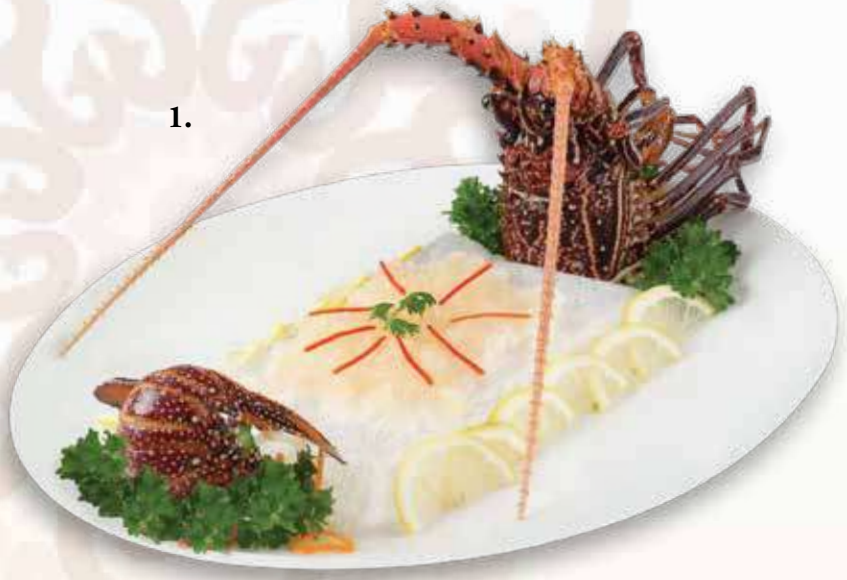
- |   |  |
|---|--|
| <p>A. <b>椒盐头爪 (Jiāoyán tóu zhǎo)</b><br/><b>Deep-fried Lobster Head in Spicy Salt</b><br/>ピリ辛揚げ</p> <hr/> <p>B. <b>X.O酱头爪粉丝 (X.O jiàng tóu zhǎo fěnsī)</b><br/><b>Stir-fried Lobster Head &amp; Vermicelli with Black Pepper or X.O Sauce</b><br/>ロブスターのお頭と春雨のブラックペッパーソースまたはX.O醬ソース炒め<br/>またはX.O.醬ソース</p> | <p>C. <b>头爪焖伊面 (Tóu zhǎo mèn yī miàn)</b><br/><b>Braised E-Fu Noodles with Lobster Head</b><br/>ロブスターのお頭入りイーファー麵</p> <hr/> <p>C. <b>头爪煲粥 (Tóu zhǎo bāo zhōu)</b><br/><b>Congee with Lobster Head</b><br/>ロブスターのお頭入りのお粥</p> |
|---|--|

活海鲜按市场价格

**The prices of live seafood are in accordance with the market price**

活魚の値段は時価となります。

需另支付10%服务费11%政府税  
Prices are subject to 10% service charge and 11% government tax.  
料金には10%のサービス料と11%の税金が加算されます。



需另支付10%服务费11%政府税  
Prices are subject to 10% service charge and 11% government tax.  
料金には10%のサービス料と11%の税金が加算されます。


  
**魚**  
**Live Fish**  
**活魚**

西星斑

**Fish Garoupa Thaixing Ban**

スジアラ

海石斑

**Sea Garoupa**

ハタ

老鼠斑

**Polkadot High-fin Garoupa**

サラサハタ(ロウシューパーン)

一味做法 One Way of Cooking Style: お好みの調理法をお選びください:

- |   |  |  |
|---|--|--|
| <p><b>A. 清蒸 (Qīngzhēng)</b><br/><b>Steamed with Light Soya Sauce Hakka Style Vegetable</b><br/>しょうゆ蒸し</p> <hr/> <p><b>B. 剁椒蒸 (Duò jiāo zhēng)</b><br/><b>Steamed with Homemade Chopped Chili</b><br/>自家製唐辛子蒸し</p> <hr/> <p><b>C. 阿一焖鱼 (yī mèn yú)</b><br/><b>Braised in "Ah Yat" Style</b><br/>アーマット特製煮込み</p> | <p><b>D. 客家菜甫蒸 (Kèjiā cài fǔ zhēng)</b><br/><b>Steamed with Preserved Turnip in Hakka Style Vegetable</b><br/>客家風干しカブ蒸し</p> <hr/> <p><b>Hakka Style Vegetable</b></p> <p><b>E. 糖醋 (Táng cù)</b><br/><b>Deep-fried Sweet &amp; Sour Sauce</b><br/>素揚げの甘酢ソース</p> <hr/> <p><b>F. 油浸 (Yóu jìn)</b><br/><b>Deep-fried with Light Soya Sauce</b><br/>素揚げの醤油ソース</p> | <p><b>G. 泰式 (Tài shì)</b><br/><b>Deep-fried with Thai Style</b><br/>タイ風フライ</p> |
|---|--|--|

二味做法, 另加收费Rp 100,000

Two Way of Cooking Style, Additional Charges Rp 100,000++ :

(One Fish Two Cooking Style, Minimum Order 800gr Up)

追加料金Rp 100,000 にて2種類の方法での調理を承ります。  
一尾の魚を2種類の方法で調理。最小800grよりご注文を承ります。

- |  |   |
|--|---|
| <p><b>1. 蔬菜豆腐鱼头汤 (Shūcài dòufu yú tóu tāng)</b><br/><b>Fish Head Soup with Vegetables &amp; Beancurd</b><br/>野菜と豆腐入りスープ</p> <hr/> <p><b>2. 油泡石斑球 (Yóu pāo shí bān qiú)</b><br/><b>Stir-fried with Ginger &amp; Spring Onion</b><br/>ねぎショウガ炒め</p> | <p><b>3. 剁椒蒸腩 (Duò jiāo zhēng nǎn)</b><br/><b>Steamed with Chopped Chili</b><br/>自家製唐辛子蒸し</p> <hr/> <p><b>4. 清蒸腩 (Qīngzhēng nǎn)</b><br/><b>Steamed with Light Soya Sauce</b><br/>醤油ソース蒸し</p> |
|--|---|

活海鲜按市场价格

The prices of live seafood are in accordance with the market price

活魚の値段は時価となります。

A.



B.



D.



G.



需另支付10%服务费11%政府税  
Prices are subject to 10% service charge and 11% government tax.  
料金には10%のサービス料と11%の税金が加算されます。



魚片  
Fish Fillet  
切り身魚



例 **SMALL** 小

- |   |                      |
|---|----------------------|
| <p>1. 糖醋鱼柳 (Táng cù yú liǔ)<br/><b>Deep-fried Fish Fillet with Sweet &amp; Sour Sauce</b><br/>魚の素揚げ甘酢ソースかけ</p>      | <p>Rp 220,000 ++</p> |
| <p>2. 姜葱鱼片 (Jiāng cōng yú piàn)<br/><b>Stir-fried Fish Fillet with Ginger &amp; Spring Onion</b><br/>魚のねぎショウガ炒め</p> | <p>Rp 220,000 ++</p> |



需另支付10%服务费11%政府税  
Prices are subject to 10% service charge and 11% government tax.  
料金には10%のサービス料と11%の税金が加算されます。



生虾 Live Prawns Cooking Style:

最小订单300克起 Minimum Order 300gr  
300grよりご注文を承ります。

活海老: お好みの調理法をお選びください

火焰醉虾 (Huǒyàn zuì xiā)  
**1. Drunken Prawns**  
酒♯

白灼 (Bái zhuó)  
**2. Poached**  
茹でる

咸蛋炒 (Xián dàn chǎo)  
**3. Stir-fried with Salted Egg**  
塩漬け卵の炒めもの

干煎豉油皇 (Gān jiān chǐ yóu huáng)  
**4. Pan-fried with Soya Sauce**  
醤油炒め

椒盐 (Jiāoyán)  
**5. Deep-fried in Spicy Salt**  
ピリ辛揚げ

麦香炸 (Mài xiāng zhà)  
**6. Deep-fried with Cereal**  
衣揚げ

活海鲜按市场价格

The prices of live seafood are in accordance with the market price

活魚の値段は時価となります。



2.



6.



需另支付10%服务费11%政府税  
Prices are subject to 10% service charge and 11% government tax.  
料金には10%のサービス料と11%の税金が加算されます。


**虾**  
**Prawns**  
**海老**


虾球Prawn:  
海老:

没壳虾 Without skin  
スキンなし

例 **SMALL** 小

- |       |  |               |
|-------|--|---------------|
| 7.    | 芝麻生汁虾球 (Zhīma shēng zhī xiā qiú)<br><b>Deep-fried Prawns with Mayonnaise Sauce</b><br>海老のフライ マヨネーズソース      | Rp 300,000 ++ |
| <hr/> |  |               |
| 8.    | 西兰花虾球 (Xī lánhuā xiā qiú)<br><b>Stir-fried Prawns with Broccoli</b><br>海老とブロッコリーの炒めもの                      | Rp 250,000 ++ |
| <hr/> |  |               |
| 9.    | 奶油咸蛋虾球 (Nǎiyóu xián dàn xiā qiú)<br><b>Deep-fried Prawn with Butter &amp; Cream</b><br>海老のバタークリーム揚げ        | Rp 300,000 ++ |
| <hr/> |  |               |
| 10.   | 川府宫保虾球 (Chuān fǔ gōng xiā qiú)<br><b>Stir-fried Prawn with Dried Chili in Chuanfu Style</b><br>川府風海老の唐辛子炒め | Rp 300,000 ++ |
| <hr/> |  |               |
| 11.   | 椒盐虾球 (Jiāoyán xiā qiú)<br><b>Deep-fried Prawn with Spicy Salt</b><br>海老のスパイスソルト揚げ                          | Rp 300,000 ++ |

7.



8.



需另支付10%服务费11%政府税  
 Prices are subject to 10% service charge and 11% government tax.  
 料金には10%のサービス料と11%の税金が加算されます。

## 海螳螂 Sea Mantis Cooking Style:

シャコ: お好みの調理法をお選びください

- |   |  |
|---|--|
| <p><b>A. Poached</b><br/>白灼 (Bái zhuó)<br/>茹でる</p> <hr/> <p><b>B. Steamed with Garlic</b><br/>蒜茸蒸 (Suàn róng zhēng)<br/>シャコのガーリック蒸し</p> <hr/> <p><b>C. Deep-fried with Cereal</b><br/>甘香麦片 (Gān xiāng mài piàn)<br/>シャコの衣揚げ</p> | <p><b>D. Deep-fried with Butter &amp; Cream</b><br/>奶油咸蛋 (Nǎi yóu xián dàn)<br/>バタークリーム揚げ</p> <hr/> <p><b>E. Deep-fried in Spicy Salt</b><br/>椒盐 (Jiāo yán)<br/>スパイシーソルト揚げ</p> <hr/> <p><b>F. Deep-fried with Dried Chili</b><br/>避风塘炒 (Bì fēng táng chǎo)<br/>唐辛子揚げ</p> |
|---|--|

活海鮮按市场价格

**The prices of live seafood are in accordance with the market price**

活魚の値段は時価となります。

A.



B.



E.



需另支付10%服务费11%政府税  
 Prices are subject to 10% service charge and 11% government tax.  
 料金には10%のサービス料と11%の税金が加算されます。



## 螃蟹 Crab Cooking Style:

蟹: お好みの調理法をお選びください

- 星洲辣椒螃蟹 (Xīng zhōu làjiāo pángxiè)  
**A. Chili Crab in Singapore Style**

シンガポール風 チリクラブ

- 黑椒 (Hēi jiāo)  
**B. Black Pepper Singapore Style**

シンガポール風 ブラックペッパー

- 椒盐 (Jiāoyán)  
**C. Deep-fried in Spicy Salt**

スパイシーソルト揚げ

- 姜葱焗 (Jiāng cōng jú)  
**D. Stir-fried with Ginger & Spring Onion**

ねぎショウガ炒め

- 粉丝X.O酱焗 (Fěnsī X.O jiàng jú)  
**E. Baked with Vermicelli & X.O Sauce**

春雨とX.O.醤ソース焼き

- 咸蛋炒 (Xián dàn chǎo)  
**F. Stir-fried with Salted Egg**

塩漬け卵の炒めもの

- 甘香麦片 (Gān xiāng mài piàn)  
**G. Deep-fried with Cereal**

衣揚げ

活海鲜按市场价格

The prices of live seafood are in accordance with the market price

活魚の値段は時価となります。

A.



B.



D.



需另支付10%服务费11%政府税

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

料金には10%のサービス料と11%の税金が加算されます。



## 蛤蜊 Live Clam Cooking Style:

アサリ: お好みの調理法をお選びください

蒜蓉粉丝蒸 (Suàn róng fěnsī zhēng)

### 1. Steamed with Garlic & Vermicelli

春雨とガーリック蒸し

XO酱粉丝蒸 (XO jiàng fěnsī zhēng)

### 2. Spicy Sauce with & Vermicelli

春雨とX.O.醬ソース蒸し

豉汁粉丝蒸 (Chǐ zhī fěnsī zhēng)

### 3. Steamed with Black Bean Sauce & Vermicelli

春雨と豆豉ソース蒸し

最小订单500克起 Minimum Order 500gr

500grよりご注文を承ります

豆腐蔬菜汤 (Dòufu shūcài tāng)

### 4. Soup Beancurd with Vegetable

豆腐と野菜のスープ

姜葱米酒焗 (Jiāng cōng mǐjiǔ jū )

### 5. Ginger & Spring Onion with Rice Wine

ジンジャー&玉ねぎの酒蒸し

## 生蚝 Live Oysters Cooking Style:

ライブオイスター: お好みの調理法をお選びください

蒜蓉粉丝蒸 (Suàn róng fěnsī zhēng)

### 1. Steamed with Garlic & Vermicelli

春雨のガーリック蒸し

豉汁粉丝蒸 (Chǐ zhī fěnsī zhēng)

### 2. Steamed with Black Bean Sauce & Vermicelli

春雨と豆豉ソース蒸し

XO酱粉丝蒸 (XO jiàng fěnsī zhēng)

### 3. Spicy Sauce with & Vermicelli

春雨とX.O.醬ソース蒸し

剁椒蒸 (Duò jiāo zhēng)

### 4. Steamed with Homemade Chopped Chili

蒸し魚の自家製唐辛子蒸し

活海鲜按市场价格

The prices of live seafood are in accordance with the market price

活魚の値段は時価となります。

1.



2.



4.



5.



需另支付10%服务费11%政府税

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

料金には10%のサービス料と11%の税金が加算されます。



例 **SMALL** 小

- |   |                      |
|---|----------------------|
| <p>1. <b>Braised Hor-fen with Seafood &amp; Egg Gravy</b><br/>ライスヌードル炒め 海鮮と卵のあんかけ</p> | <p>Rp 150,000 ++</p> |
| <p>2. <b>Fried Hor-fen with Beef</b><br/>牛肉入りライスヌードル炒め</p>                            | <p>Rp 150,000 ++</p> |
| <p>3. <b>Braised Assorted Seafood with E-fu Noodle</b><br/>海鮮入りイーフー麵</p>              | <p>Rp 188,000 ++</p> |
| <p>4. <b>Stir-fried Noodles with Chives &amp; Soya Sauce</b><br/>アサツキ入り焼きそば 醤油風味</p>  | <p>Rp 120,000 ++</p> |
| <p>5. <b>Noodle Soup with Seafood</b><br/>海鮮入り汁麵</p>                                  | <p>Rp 150,000 ++</p> |
| <p>6. <b>Mifen (Rice Flour) Curry in Singapore Style</b><br/>シンガポール風ビーフン入りカレー</p>     | <p>Rp 188,000 ++</p> |

2.



3.



5.



需另支付10%服务费11%政府税  
Prices are subject to 10% service charge and 11% government tax.  
料金には10%のサービス料と11%の税金が加算されます。



例 **SMALL** 小

- |     |  |               |
|-----|--|---------------|
| 7.  | 咸鱼鸡粒炒饭 (Xián yú jī lì chǎofàn)<br><b>Fried Rice with Diced Chicken &amp; Salted Fish</b><br>角切りチキンと塩漬け魚の焼飯 | Rp 135,000 ++ |
| 8.  | 扬州炒饭 (Yángzhōu chǎofàn)<br><b>Fried Rice in Yangzhou Style</b><br>揚州風焼飯                                    | Rp 160,000 ++ |
| 9.  | 蟹肉蛋白炒饭 (Xiè ròu dàn bái chǎofàn)<br><b>Fried Rice with Crab Meat &amp; Egg White</b><br>蟹肉と卵白の焼飯           | Rp 188,000 ++ |
| 10. | 福建炒饭 (Fújiàn chǎofàn)<br><b>Braised Rice in Hokkien Style</b><br>福建風焼飯                                     | Rp 150,000 ++ |
| 11. | 鲍鱼焗饭 (Bàoyú jú fàn)<br><b>Baked Rice with Abalone</b><br>アワビ入り焼飯   | Rp 298,000 ++ |
| 12. | 红米海鲜炒饭 (Hóng mǐ hǎixiān chǎofàn)<br><b>Fried Red Rice with Seafood</b><br>シーフード入り赤米の焼飯                     | Rp 160,000 ++ |
| 13. | 白米飯 (Bái mǐ fàn)<br><b>Steamed Rice</b><br>ご飯  | Rp 15,000 ++  |

14.



15.



需另支付10%服务费11%政府税  
Prices are subject to 10% service charge and 11% government tax.  
料金には10%のサービス料と11%の税金が加算されます。

每日蔬菜  
Vegetables  
野菜各種

例 **SMALL** 小

空心菜 (Kōngxīncài)  
1. **Kangkong** Rp 80,000 ++  
空芯菜

芥蓝 (Jiè lán)  
2. **Kale** Rp 90,000 ++  
ケール

苋菜 (Xiàncài)  
3. **Amaranth** Rp 80,000 ++  
中国ホウレンソウ

菠菜 (Bōcài)  
4. **Spinach** Rp 80,000 ++  
ほうれん草

芦笋 (Lúsǔn)  
5. **Asparagus** Rp 140,000 ++  
アスパラガス

四季豆 (Sì jì dòu)  
6. **Green Bean** Rp 80,000 ++  
サヤインゲン

娃娃菜 (Wáwá cài)  
7. **Baby Chinese Cabbage** Rp 80,000 ++  
ベビー白菜

小白菜 (Xiǎo báicài)  
8. **Young Cabbage** Rp 80,000 ++  
チンゲン菜

西兰花 (Xī lánhuā)  
9. **Broccoli** Rp 100,000 ++  
ブロッコリー

西生菜 (Xī shēngcài)  
10. **Lettuce** Rp 88,000 ++  
レタス

菠菜金银蛋 (Bōcài jīn yín dàn)  
11. **Spinach with Three Kinds Of Egg** Rp 120,000 ++  
ほうれん草と卵3種

任选烹调方式 Choice of Cooking Style:

お好みの料理法をお選びください:

A. **清炒 (Qīng chǎo)**  
**Sauteed**  
ソテー(炒めもの)

B. **蒜蓉炒 (Suàn róng) chǎo**  
**Sauteed with Minced Garlic**  
ガーリックソテー

C. **白灼 (Bái zhuó)**  
**Poached**  
茹でる

D. **上汤 (Shàng tāng)**  
**In Chicken Stock**  
鶏ガラスープ煮

E. **鲍汁扒 (Bào zhī bā)**  
**Stewed with Abalone Sauce**  
アワビソース煮込み

F. **炒参岩酱 (Chǎo cān bā jiàng)**  
**Spicy Sambal Sauce**  
チリソース炒め

1.B.



3.D.



5.E.



8.A.



1.F.



2.B.



10.C.



11.



需另支付10%服务费11%政府税  
Prices are subject to 10% service charge and 11% government tax.  
料金には10%のサービス料と11%の税金が加算されます。

甜品  
Dessert  
デザート

例 **SMALL** 小

- |       |  |               |
|-------|--|---------------|
| 1.    | 杏汁炖官燕 (Xìng zhī dùn guān yàn)<br><b>Double-boiled Imperial Bird's Nest with Almond Juice</b><br>宫廷ツバメの巢の杏仁茶煮込み | Rp 600,000 ++ |
| <hr/> |  |               |
| 2.    | 生磨杏仁茶 (Shēng mó xìngrén chá)<br><b>Fresh Almond Juice</b><br>フレッシュ杏仁茶  | Rp 60,000 ++  |
| <hr/> |  |               |
| 3.    | 生磨杏仁茶汤丸 (Shēng mó xìngrén chātāng wán)<br><b>Fresh Almond Juice with Glutinous Rice Ball</b><br>団子入り杏仁茶        | Rp 65,000 ++  |
| <hr/> |  |               |
| 4.    | 秘制龟苓膏 (Mì zhì guīlíng gāo)<br><b>Homemade Chinese Herbal Jelly</b><br>自家製漢方ハーブゼリー                              | Rp 65,000 ++  |
| <hr/> |  |               |
| 5.    | 红豆沙 (Hóngdòu shā)<br><b>Red Bean Soup</b><br>小豆のスープ  | Rp 40,000 ++  |
| <hr/> |  |               |
| 6.    | 姜茶芝麻汤丸 (Jiāng chá zhīma tāng wán)<br><b>Sesame Glutinous Rice Ball in Ginger Soup</b><br>ごま団子入り生姜のスープ          | Rp 40,000 ++  |
| <hr/> |  |               |
| 7.    | 擂沙汤丸 (Léi shā tāng wán)<br><b>Glutinous Ball with Nuts (Mochi)</b><br>ナッツ入り団子(もち)                              | Rp 40,000 ++  |
| <hr/> |  |               |
| 8.    | 杨枝甘露 (Yáng zhī gānlù)<br><b>Chilled Mango Sago Cream with Pomelo</b><br>冷たいマンゴーサゴクリーム ザボンの粒入り                  | Rp 50,000 ++  |
| <hr/> |  |               |
| 9.    | 香芒冻布丁 (Xiāng máng dòng bùdīng)<br><b>Mango Pudding</b><br>マンゴープリン  | Rp 50,000 ++  |
| <hr/> |  |               |
| 10.   | 杏仁龙眼豆腐 (Xìngrén lóngyǎn dòufu)<br><b>Almond Beancurd Puding</b><br>杏仁豆腐  | Rp 50,000 ++  |



需另支付10%服务费11%政府税  
 Prices are subject to 10% service charge and 11% government tax.  
 料金には10%のサービス料と11%の税金が加算されます。



阿一鮑魚  
海鮮酒家  
AH YAT ABALONE  
SEAFOOD RESTAURANT



Dim Sum





# 港式点心 香港飲茶

## HONGKONG DIMSUM



### 1. 虾尖鲜虾饺 (Xiā jiān xiān xiā jiǎo)

Steamed Shrimp Dumpling  
with Bamboo Shoot (P)

海老の蒸し餃子

Rp 60,000 ++



### 2. 韭菜水晶包 (Jiǔcài shuǐjīng bāo)

Steamed Crystal Dumpling with Chive (P)

蒸しクリスタル餃子チャイブ

Rp 60,000 ++



### 3. 鱼子蒸烧卖 (Yúzi zhēng shāomai)

Steamed "Siew Mai" with Fish Roe (P)

蒸し魚のシュウマイ

Rp 60,000 ++



### 4. 香荷珍珠鸡 (Xiāng hé zhēnzhū jī)

Steamed Glutinous Rice Wrapped  
with Lotus Leaf

もち米の蓮の葉包み

Rp 80,000 ++



需另支付10%服务费11%政府税

(P) 含猪肉 (GF) 可按需提供无麸质食品 (V) 素食

The prices are subject to 10% service charge and 11% government tax.  
(P) contains pork (GF) gluten-free upon request (V) vegetarian

# 港式點心 香港飲茶 HONGKONG DIMSUM

## 5. 上海小籠包 (Shànghǎi xiǎo lóng bāo)

Steamed "Shanghai" Dumpling (P)

蒸し上海小籠包

Rp 50,000 ++



## 6. 自制牛肉球 (Zìzhì niúròu qiú)

Homemade Steamed Meatballs

自家製ミートボール

Rp 50,000 ++



## 7. 豉汁蒸排骨 (Chǐ zhī zhēng páigǔ)

Steamed Pork Ribs with  
Black Bean Sauce (P)

スチームポークリブブラックビーンソース

Rp 60,000 ++



## 8. 柱侯蒸凤爪 (Zhù hóu zhēng fèng zhuǎ)

Steamed Chicken Claw with  
Homemade Sauce

蒸し鶏の爪, 自家製ソース

Rp 50,000 ++



需另支付10%服务费11%政府稅

(P) 含猪肉 (GF) 可按需提供无麸质食品 (V) 素食

The prices are subject to 10% service charge and 11% government tax.  
(P) contains pork (GF) gluten-free upon request (V) vegetarian



港式点心 香港飲茶  
HONGKONG DIMSUM



9. 京川水餃 (Jīng chuān shuǐjiǎo)

Steamed "Beijing" Dumpling with  
Shrimp & Pork Meat, Spicy Sauce (P)

豚肉と海老の北京蒸し餃子 スパイシーソース

Rp 55,000 ++



10. 酸辣鮮竹卷 (Suān là xiān zhú juǎn)

Steamed Beancurd Skin Wrap with  
Chicken Meat in Spicy Sauce

鶏肉の湯葉巻き スパイシーソースで

Rp 55,000 ++



11. 蒸馒头 (Zhēng mántou)

Steamed Plain Bun

饅頭

Rp 40,000 ++



12. 黄金流沙包 (Huángjīn liúshā bāo)

Steamed Salted Egg Custard Bun

塩漬けエッグカスタード饅頭

Rp 60,000 ++



需另支付10%服务费11%政府稅

(P) 含猪肉 (GF) 可按需提供无麸质食品 (V) 素食

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

(P) contains pork (GF) gluten-free upon request (V) vegetarian



港式點心 香港飲茶  
HONGKONG DIMSUM



13. 蚝皇叉烧包 (Háo huáng chāshāo bāo)

Steamed B.B.Q Pork Bun (P)

BBQポーク饅頭

Rp 50,000 ++



14. 芋丝炸春卷 (Yù sī zhà chūnjuǎn )

Deep-fried Spring Roll with Taro

揚げ春巻き・タロ芋

Rp 45,000 ++



15. 紫菜腐皮卷 (Zǐcài fǔ pí juǎn )

Deep-fried Beancurd Skin Roll  
with Seaweed (P)

湯葉ロールフライ海苔

Rp 70,000 ++



16. 沙律明虾角 (Shā lù míng xiā jiǎo)

Deep-fried Prawn Dumpling  
with Salad Sauce (P)

海老餃子フライマヨネーズ

Rp 60,000 ++



需另支付10%服务费11%政府税

(P) 含猪肉 (GF) 可按需提供无麸质食品 (V) 素食

The prices are subject to 10% service charge and 11% government tax.  
(P) contains pork (GF) gluten-free upon request (V) vegetarian



港式点心 香港飲茶  
HONGKONG DIMSUM



17. 蜜汁叉烧酥 (Mì zhī chāshāo sū)

Baked B.B.Q Pork Puff (P)

バーベキューポーク・パフ

Rp 60,000 ++



18. 酥皮蛋挞仔 (Sū pí dàn tà zǐ)

Baked Mini Egg Tart

焼きミニ・エッグタルト

Rp 50,000 ++



19. 荔茸炸芋角 (Lì róng zhà yù jiǎo)

Deep-fried Taro Dumpling with  
Chicken Meat

タロ芋の揚げ餃子

Rp 45,000 ++



20. 韭菜煎锅贴饺 (Jiǔcài jiān guōtiē jiǎo)

Pan-fried Dumpling with  
Pork Meat and Chives (P)

韭と豚肉の揚げ餃子

Rp 50,000 ++



需另支付10%服务费11%政府税

(P) 含猪肉 (GF) 可按需提供无麸质食品 (V) 素食

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

(P) contains pork (GF) gluten-free upon request (V) vegetarian



港式点心 香港飲茶  
HONGKONG DIMSUM



21. 香煎萝卜糕 (Xiāngjiān luóbo gāo)

Pan-fried Turnip Cake (P)

カブの揚げパンケーキ

Rp 50,000 ++



22. 黑豆沙芝麻 (煎堆) (Jiān duì)

Deep-fried Black Bean Sesame Ball

黒胡麻団子

Rp 55,000 ++



23. 家乡咸水角 (Jiāxiāng xián shuǐ jiǎo)

Home Town Fried Glutinous Rice Dumplings with Chicken Meat

豚肉ともち米揚げ

Rp 50,000 ++



24. 萝卜糕XO酱炒 (Luóbo gāo XO jiàng chǎo)

Fried Turnip Cake with XO Spicy Sauce (P)

キャロットケーキ (大根もち)  
特製スパイシーソースと共に

Rp 98,000 ++



25. 叉烧肠粉 (Chāshāo cháng fěn)

Steamed Rice Sheet Roll with B.B.Q Pork (P)

バーベキューポークライスバーローロール

Rp 60,000 ++



需另支付10%服务费11%政府税

(P) 含猪肉 (GF) 可按需提供无麸质食品 (V) 素食

The prices are subject to 10% service charge and 11% government tax.  
(P) contains pork (GF) gluten-free upon request (V) vegetarian



港式点心 香港飲茶  
HONGKONG DIMSUM



26. 鲜虾肠粉 (Xiān xiā cháng fěn)

Steamed Rice Sheet Roll  
with Shrimp (P)

蒸し海老のライスペーパーロール

Rp 80,000 ++



27. 网纸鲜虾肠 (Wǎng zhǐ xiān xiā cháng)

Steamed Rice Sheet Roll  
Vietnam Rice Pepper Roll (P)

スチームライスロール

Rp 80,000 ++



28. 瑶柱鸡茸燕窩粥  
(Yáo zhù jī rōng yàn wō zhōu)

Minced Chicken & Conpoy  
with Bird's Nest Porridge

鶏のひき肉と貝柱つばめの巣のお粥

Rp 198,000 ++



29. 皮蛋鸡絲粥 (Pí dàn jī sī zhōu)

Century Egg & Shredded  
Chicken Porridge

ピータンと蒸し鶏のお粥

Rp 60,000 ++



需另支付10%服务费11%政府稅

(P) 含猪肉 (GF) 可按需提供无麸质食品 (V) 素食

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

(P) contains pork (GF) gluten-free upon request (V) vegetarian

港式點心 香港飲茶  
HONGKONG DIMSUM

30. 新鮮魚片粥 (Xīnxiān yú piàn zhōu)

Sliced Fish Porridge

魚のお粥

Rp 60,000 ++

---



31. 炸菜牛崧粥 (Zhà cài niú sōng zhōu)

Preserved Vegetable with Beef Porridge

牛肉と野菜のお粥

Rp 60,000 ++

---



32. 皮蛋瘦肉粥 (Pídàn shòu ròu zhōu)

Pork Porridge with Century Egg

ピータンと豚のお粥

Rp 60,000 ++

---



33. 白粥 (Báizhōu)

Plain Porridge

白粥

Rp 30,000 ++

---



需另支付10%服务费11%政府稅  
(P) 含猪肉 (GF) 可按需提供无麸质食品 (V) 素食

The prices are subject to 10% service charge and 11% government tax.  
(P) contains pork (GF) gluten-free upon request (V) vegetarian



RIMBA Jimbaran BALI by AYANA  
Jalan Karang Mas Sejahtera, Jimbaran, Bali 80364, Indonesia  
T. +62 361 846 8478 | [fb.reservation@rimbajimbaran.com](mailto:fb.reservation@rimbajimbaran.com)  
[rimbajimbaran.com](http://rimbajimbaran.com)



**AH YAT ABALONE  
SEAFOOD RESTAURANT – BALI  
SET MENU  
(1 April 2024 - 31 March 2025)**



快乐聚餐  
Happy Gathering / Set Menu 1  
每位 IDR 998,000++/Per Pax  
五位以上 Minimum 5pax

**Family Style 9 Courses**

(菜单将以家庭式供应, 所有食物都放在桌子的中间除了位上)

**Menu will be served in Family-Style , all food will be put on the middle of the table  
Except the one noted Per Pax**

Appetizer

烧味三拼

**BBQ Three Combination**

*(BBQ Pork, Roasted Duck, Jellyfish Spicy)*

Soup

四宝瑶柱羹(位上)

**Braised Conpoy Thick Soup with Four Treasure (Perpax)**

Abalone

十头鲜鲍扒天白菇

**Stewed Fresh Abalone "10ppc" with Japanese Mushroom**

Main Course

豉油皇煎大虾

**Stir Fried King Prawn with Soy Sauce**

青椒酱蒸石斑鱼

**Steam grouper in green chili paste**

阿一脆皮鸡

**Deep-fried Chicken in "Ah Yat" Style**

蒜茸西兰花

**Stewed Broccoli with Garlic**

Noodle

干烧伊面

**Braised "E-Fu" Noodle**

Dessert

陈皮红豆沙(位上)

**Hot Red Bean Soup with Orange Peel (Perpax)**

精美甜点

**Selected Pastries**

所有价格需加收 10%服务费和 11%的政府

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



美味套餐

Special Gathering / Set menu 2

每位IDR 1,788,000++ /Per Pax

五位以上 Minimum 5pax

### Family Style 9 Courses

(菜单将以家庭式供应, 所有食物都放在桌子的中间除了位上)

Menu will be served in Family-Style, all food will be put on the middle of the table

Except the one noted Per Pax

#### Appetizers

烧味拼盘

#### **Ah Yat Abalone BBQ Combination**

(BBQ Pork, Roasted Duck, Jellyfish, Beef Shank, Wuxiang)

#### Soup

燕窝南瓜羹(位上)

#### **Braised Bird's Nest with Pumpkin Soup (Perpax)**

#### Abalone

八头鲜鲍扒天白菇海参

#### **Stewed Fresh Abalone (8ppc) with Japanese Mushroom & Sea Cucumber**

#### Main Course

蒜茸蒸老虎斑

#### **Steamed Tiger Garoupa with Garlic & Soya Sauce**

芝麻生汁虾球

#### **Deep-Fried Shrimp with Mayonnaise Sauce**

海南白切鸡

#### **Boiled Chicken Hainanese Singapore Style**

罗汉上素

#### **Braised "Luohan" Vegetable**

#### Rice

海鲜炒饭

#### **Fried Rice with Seafood**

#### Dessert

芒果布丁(位上)

#### **Mango Pudding (Perpax)**

精美甜点

#### **Selected Pastries**

所有价格需加收 10%服务费和 11%的政府

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



迷你佛跳墙套餐  
Buddha Jump over the Wall / Set Menu 3  
每位IDR 2,388,000++/Per Pax  
五位以上 Minimum 5pax

**Family Style 9 Courses**

(菜单将以家庭式供应, 所有食物都放在桌子的中间除了位上)

**Menu will be served in Family-Style , all food will be put on the middle of the table  
Except the one noted Per Pax**

Appetizers

烧味拼盘

**Ah Yat Abalone BBQ Combination**

(Crispy Roasted Pork, BBQ Pork, Rosted Duck, Jellyfish )

Soup

迷你佛跳墙(位上)

**Mini Buddha Jump Over The Wall (Perpax)**

Main Course

客家菜甫蒸老虎斑

**Steamed Tiger Garoupa with Preserved Turnip in Hakka Style Vegetable**

开边小龙虾奶皇金瓜酱汁

**Deep Fried ½ Baby Lobsters with Pumpkin & Butter Sauce**

阿一脆皮鸡

**Deep-fried Chicken in “Ah Yat” Style**

蒜茸西兰花

**Stewed Broccoli with Garlic**

鲜什菌煮肥牛

**Stewed Beef with Assorted Fresh Mushroom**

Rice

瑶柱海皇饭

**Fried Rice with Conpoy & Assorted Seafood**

Dessert

杏汁官燕(位上)

**Double-boiled Imperial Bird’s Nest in Fresh Almond Juice(Perpax)**

精美甜点

**Selected Pastries**

所有价格需加收 10%服务费和 11%的政府

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



阿一招牌套餐  
“Ah Yat” Signature Dishes / Set Menu 4  
每位 IDR 1,688,000++/Per Pax

---

**Individual Plated 7 Courses**

所有食物将按位上

Appetizers

烧鸭, 脆皮烧腩, 春卷

**Combination Roasted Duck & Crispy Pork Belly , Spring Roll**

Soup

燕窝南瓜羹

**Braised Bird's Nest with Pumpkin Soup**

Abalone

原只六头鲜鲍海参

**Stewed Whole Fresh Abalone (6ppc) with sea cucumber**

Main Course

生煎大虾扒

**Pan Friend Prawn with Mayonnaise & Black Papper Sauce**

浓鸡汤枝竹浸时蔬

**Thick chicken soup with Beancurd Skin &Vegetable**

Rice

福建炒饭

**Braised Rice in Hokkien Style**

Dessert

原粒椰子布丁

**Home Made Coconut Pudding**

所有价格需加收 10%服务费和 11%的政府  
The prices are subject to 10% service charge and 11% government tax



阿一鮑魚經選套餐  
Customize Classic Set Menu A  
IDR 3,988,000 ++/table  
每桌十位 Minimum 10pax

---

**( Family Style 9 Courses )**

(菜单将以家庭式供应, 所有食物都放在桌子的中间)

Menu will be served in Family-Style , all food will be put on the middle of the table

此菜单只供应在午餐

**This Menu is Only Available For Lunch**

Dimsum Combination

1. 精美点心双拼(蒸)  
**Two Combination Dim Sum Steamed**  
( Chaozhou Dumpling & Crystal Dumpling )
2. 精美点心双拼(炸)  
**Two Combination Dim Sum Deep Fried**  
( Spring Roll with Taro & Prawn Dumpling with Salad Sauce )

Appetizers

3. 烧味双拼  
**BBQ Two Combination ( BBQ Pork & Roasted Duck )**

Main Course

4. 泰式炸海石斑  
**Sea Garoupa Deep Fried with Thai Style**
5. 西兰花虾球  
**Stir Fried Shrimp with Brocoli**
6. 羴葱炒牛柳  
**Stir-Fried Beef with Ginger & Spring Onion**
7. 菠萝咕咾肉  
**Swee & Sour Pork with Pineapple**
8. 鱼香茄子煲  
**Braised Eggplant with Salted Fish in Clay pot**

Noodle

9. 豉油皇炒面  
**Stir Fried Noodle with Chives & Soya Sauce**

Drink

中国茶  
**Chinese Tea Puer**

所有价格需加收 10%服务费和 11%的政府

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



阿一鮑魚精選套餐  
Customize Classic Set Menu B  
IDR 4,888,000 ++/table  
每桌十位 Minimum 10pax

( Family Style 10 Courses )

( 菜单将以家庭式供应, 所有食物都放在桌子的中间 )

(Family-Style - All food will be put on the middle of the table)

**Soup**

1. 养颜冬瓜粒汤  
**Beauty Winter Melon Soup**

**Main Course**

2. 豉油皇煎虾  
**Stir Fried Prawn with Soya Sauce**
3. 油浸海石斑  
**Sea Garoupa Deep Fried with Light Soya Sauce**
4. 椒盐软壳蚧  
**Salt and Pepper Soft Shell Crab**
5. 中式煎牛柳  
**Pan - Fried Beef In Chinese Style**
6. 梅菜扣肉煲  
**Braised Pork Preserved Vegetable in Clay pot**
7. 肉末豆腐  
**Braised Bean curd with Minced Pork**
8. 阿一脆皮鸡  
**Deep Fried Chicken In Ah Yat Style**
9. 蒜茸小白菜  
**Young Cabbage with Garlic**

**Rice**

10. 白饭  
**Steamed Rice**

**Drink**

中国茶  
**Chinese Tea Puer**

所有价格需加收 10%服务费和 11%的政府  
The prices are subject to 10% service charge and 11% government tax



阿一鲍鱼经选套餐  
Customize Classic Set Menu C  
IDR 6,388,000 ++/table  
每桌十位 Minimum 10pax

**( Family Style 12 Courses )**

(菜单将以家庭式供应, 所有食物都放在桌子的中间除了位上)

Menu will be served in Family-Style , all food will be put on the middle of the table  
Except the one noted Per Pax

**Appetizers**

1. 五香牛腱  
**Spiced Beef Shank with Wu Xiang**
2. 椒盐鱿鱼  
**Deep Fried Sliced Cuttle Fish In Spicy Salt**
3. 酱黄瓜  
**Marinated cucumber in soy sauce**

**Soup**

4. 西洋菜南北杏排骨汤  
**Watercress Soup with Pork**

**Main Course**

5. 咸蛋炒虾球  
**Deep-fried Prawn with Salted Egg**
6. 清蒸老虎斑  
**Steamed Tiger Garoupa in Hong kong Style**
7. 星洲辣椒螃蟹  
**Chili Crab in Singapore Style**
8. 脆皮烧鸭  
**Roasted Duck**
9. 萝卜牛腩煲  
**Stewed Beef Brisket with Turnip in Claypot**
10. 小白菜蒜茸炒  
**Young Cabbage with Garlic**

**Rice**

11. 蟹肉蛋白炒饭  
**Fried Rice With Crab Meat & Egg White**

**Dessert**

12. 杨枝甘露(位上)  
**Chilled Mango Sago Cream with Pomelo (Perpax)**

**Drink**

中国茶  
**Chinese Tea Puer**

所有价格需加收 10%服务费和 11%的政府

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



阿一鲍鱼经选套餐  
Customize Classic Set Menu D  
IDR 9,888,000 ++/table  
每桌十位 Minimum 10pax

### Family Style 12 Courses

(菜单将以家庭式供应, 所有食物都放在桌子的中间除了位上)

Menu will be served in Family-Style , all food will be put on the middle of the table  
Except the one noted Per Pax

#### Appetizers

1. 椒盐茄饼  
Eggplant cake with spicy salt
2. 海蜇  
Jelly Fish Spicy Sauce
3. 脆皮烧腩  
Rosted Crispy Pork Belly

#### Soup

4. 四宝瑶柱羹(位上)  
Braised Conpoy Thick Soup with Four Treasures(Perpax)

#### Main Course

5. 干煎豉油皇开边小龙虾  
Half ½ Baby Lobster Pan-fried with Soya Sauce
6. 清蒸老虎斑  
Steamed Tiger Garoupa in Hongkong Style
7. 巴蜀水煮牛肉  
Poached Sliced Beef In Hot Chilli in "Bashu" Style
8. 阿一脆皮鸡  
Deep Fried Chicken in Ah Yat Style
9. 葱爆海参豆腐四川炒  
Sea Cucumber with Bean Curd & Spring Onion Sauce Sichuan
10. 菠菜蒜茸炒  
Spinach with Garlic

#### Rice

11. 鲍鱼粒焗饭  
Baked Rice with Abalone

#### Dessert

12. 生磨杏仁茶汤丸(位上)  
Fresh Almond Juice with Glutinous Rice Ball (Perpax)

#### Drink

中国茶  
Chinese Tea Puer



阿一魚  
海鮮酒家  
AH YAT ABALONE  
SEAFOOD RESTAURANT  
BALI

Ah Yat Abalone Seafood Restaurant Bali

# SICHUAN MENU

新年有限的菜单



1 酸菜鱼  
Suāncài yú

Boiled Fish with Pickled  
Cabbage and Chili

适合五至六人  
IDR 780.000++  
For 5-6 Person



2 香辣脆石斑鱼四川汁  
Xiāng là cuì shí bān  
yú sìchuān zhī

Deep- Fried Grouper  
with Sichuan Sauce

适合五至六人  
IDR 780.000++  
For 5-6 Person



3 滋味烤鱼  
Zīwèi kǎo yú

Grilled Fish in  
Sichuan style sauce

适合五至六人  
IDR 780.000++  
For 5-6 Person

SEAFOOD  
MENU



4 香辣蟹  
Xiāng là xiè

Sautéed Crab in Spicy  
Sauce and Potato

适合四至五人  
IDR 1.744.000++  
For 4 - 5 Person

5 辣炒蛤蜊  
Là chǎo gēlí

Sautéed Clam in Sichuan  
Style Homemade Sauce

(小份 Small Portion)  
IDR 360.000++



6 香辣鲜虾  
Xiāng là xiān xiā

Hot Spicy Fried Prawn  
IDR 350,000++



7 川式避风塘炒海螵蛸  
Chuān shì bìfēngtáng chǎo  
hǎi tángláng

Sautéed Sea Mantis with Dried  
Chili Sichuan Style

适合四至五人  
IDR 1.610.000++  
For 4 - 5 Person



8 香辣龙虾  
Xiāng là lóngxiā

Wok - fried Lobster in Sichuan  
Style Homemade Sauce

适合四至五人  
IDR 2.400.000++  
For 4 - 5 Person





9 椒盐软壳蚶  
 Jiāoyán ruǎn ké jiè

Salt and Pepper Soft  
 Shell Crab

(小份 Small Portion)  
 IDR 180.000++



10 砂锅极品酱粉丝淡水大头虾  
 Shāguō jí pǐn jiàng fēnsī  
 dànsuǐ dàtóu xiā

Freshwater Jumbo Shrimp with  
 Vermicelli and Spicy XO  
 Sauce Clay pot

适合二至四至人  
 IDR 450.000++  
 For 2 - 4 Person



11 湖南小炒肉  
Húnán xiǎochǎo ròu

Hunan Style Stir-Fried Pork  
Slice with Green Chili

(小份 Small Portion)  
IDR 150,000++



12 土豆回锅肉  
Tǔdòu huíguōròu

Twice Cooked Pork  
with Potato and Garlic Stem

(小份 Small Portion)  
IDR 150,000++



13 川味回锅肉  
Chuān wèi huíguōròu

Stir Fried Sliced Pork  
in "szechuan" Style

(小份 Small Portion)  
IDR 150,000++



14 青椒肉丝  
Qīngjiāo ròu sī

Shredded Pork Tenderloin  
with Green Pepper

(小份 Small Portion)  
IDR 150,000++



15

15 炆锅排骨  
Qiàng guō páigǔ

Sautéed Cooked Share  
Ribs in Brine  
(小份 Small Portion)  
IDR 300,000++



16

16 京葱爆羊肉  
Jīng cōng bào yáng ròu

Pan Fried Lamb Sliced  
with Spring Onion  
(小份 Small Portion)  
IDR 588,000++

17 Lamb Menu :  
鲜椒孜然羊排  
Zī rán yáng pái

Pan Fried Lamb Chop with  
Cumin and Two Color Chili  
(小份 Small Portion)  
IDR 428,000++

PORK MENU

PORK MENU

18 孜然牛肉  
Zī rán niúròu

Stir-Fried Cumin Beef  
Slice and Coriander  
(小份 Small Portion)  
IDR 250,000++



# BEEF MENU

19 酸汤肥牛  
Suān tāng féi niú

Golden Sour Soup Sliced Beef  
Szechuan Style  
(小份 Small Portion)  
IDR 360,000++



20 四川水煮牛肉  
Sìchuān shuǐ zhǔ niúròu

Sichuan Boiled Sliced Beef  
with Hot Chili  
(小份 Small Portion)  
IDR 355,000++



21 三葱石锅焗鸡  
Sān cōng shí guō jú jī

Braised chicken with three  
kind of spring onions

“青葱，洋葱，鲜切辣椒，香菜  
叶，洋葱圈 Shallot, onion,  
fresh cut chilli, coriander  
leaves, onion springs”

(小份 Small Portion)  
IDR 150,000++



# CHICKEN MENU

22 飘香辣子鸡  
Piāo xiāng làzǐ jī

Sichuan Style Spicy Fried  
Chicken with Peanut

(小份 Small Portion)  
IDR 150,000++



23 鲜椒豆角烩茄子  
Xiān jiāo dòujiǎo huì qiézi

Green Beans and Eggplant Stir Fry with Fresh Chili and Garlic

(小份 Small Portion)  
IDR 120,000++



24 干锅土豆片  
Gān guō tǔdòu piàn

Dry Pot Potatoes with Bell Pepper Spicy Sauce

(小份 Small Portion)  
IDR 120,000++



25 椒盐茄子饼  
Jiāoyán qiézi bǐng

Eggplant Cake with Spicy Salt

(小份 Small Portion)  
IDR 120,000++



26 干锅花椰菜炒肉片  
Gān guō huāyēcài chǎo ròupiàn

Pan Fried Cauliflower with Pork Slice

(小份 Small Portion)  
IDR 120,000++



27 香辣干煸四季豆  
Gān biān sìjì dòu

Spicy Stir-fried Green Beans with Minced Pork

(小份 Small Portion)  
IDR 120,000++

28 手撕包菜  
Shǒu sī bāo cài

Shredded Cabbage with dried chili

(小份 Small Portion)  
IDR 70,000++

# OTHER MENU

29 川府麻婆豆腐  
má pó dòufu

Braised "Mapo" Beancurd in "Chuanfu" Style

(小份 Small Portion)  
IDR 145,000++



# SICHUAN NOODLE AND RICE MENU

## 30 老干妈和牛粒杂菜炒饭 Lǎo gān mā hé niú lì zá cài chǎo fàn

Fried Rice Beef Wagyu Cubes with Chinese Zhacai

适合二至四至人  
For 2 - 4 Person  
IDR 298,000++



## 31 酸菜肉丝面 Suāncài ròu sī miàn

Noodle in Sichuan Pickle Soup

适合二至四至人  
For 2 - 4 Person  
IDR 188,000++



## 32 杂酱面 Zá jiàng miàn

Boiled Noodle with Pork Minced with Homemade Sauce

适合二至四至人  
For 2 - 4 Person  
IDR 238,000++



## 33 青椒臊子面 Qīngjiāo sàozǐ miàn

Boiled Noodle with green chili pork sauce

适合二至四至人  
For 2 - 4 Person  
IDR 188,000++





阿一魚  
海鮮酒家  
AH YAT ABALONE  
SEAFOOD RESTAURANT  
BALI



董建华与杨贯一



彭定康与杨贯一

## 风味独特有口皆碑 获奖无数笑傲食坛

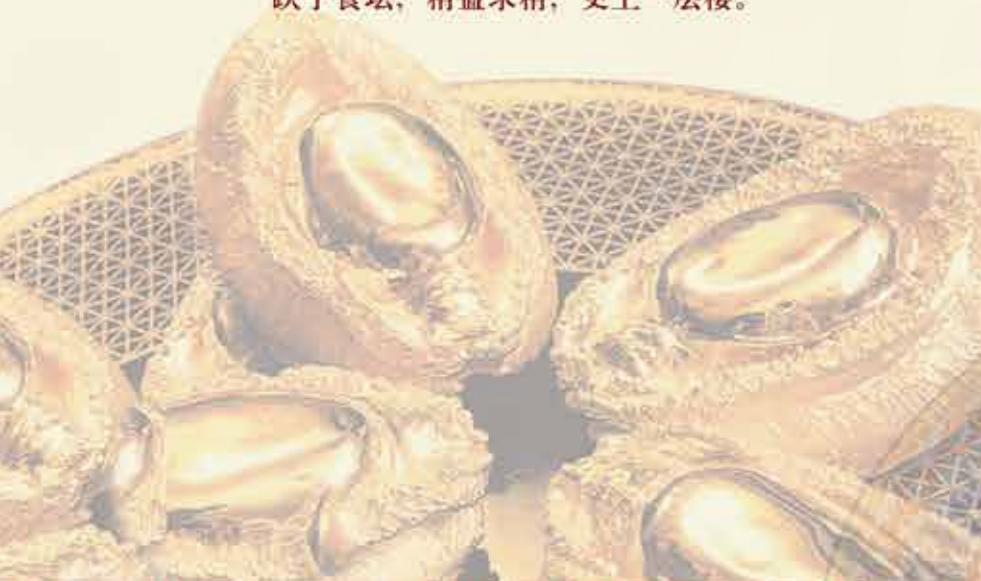
杨贯一凭着其高超和独创的鲍鱼烹调绝艺享誉食坛，自1988年以来获得无数的国际奖项与荣誉奖章。1990年，他成为第一位获得法国美食协会颁赠杰出之星之厨艺大师奖，并被选为世界杰出风云人物奖得主。两年后，他成为世界御厨协会会员及欧洲名厨联盟亚太区会长。1995年更荣获世界御厨协会金牌奖和法国厨艺大师最高荣誉白金奖。1999年荣获法国农业部最高荣誉勋章。目前杨贯一依然活跃于食坛，精益求精，更上一层楼。



杨尚昆先生与杨贯一



加拿大总理克劳帝安接见杨贯一



李鹏伉俪与杨贯一

## 鲍鱼海鲜两菜系 打造阿一金招牌

杨贯一自1974年创业后，为在美食界独树一帜，自创天地，于是对厨艺刻苦钻研，兼收并蓄，创出独家鲜鲍与干鲍名菜，打响“阿一鲍鱼”品牌。除鲍（鲍鱼）外，炮制参（海参）、翅（鱼翅）、肚（花胶）、燕（燕窝）也是杨贯一的拿手绝艺。近年更搜集了多种来自世界各地的活海鲜，通过独特美味的烹调方法，致力发展另一名牌“阿一海鲜”，这两大名牌势必蜚声国际，享誉全球！



# 阿一的成功之路

MR. YEUNG KOON YAT  
A SUCCESSFUL LIFE STORY

- 1932 出生於广东中山石岐市
- 1939 寄养於祖母家，后入住孤儿院
- 1948 一人到香港大华饭店当杂工
- 1953 转到新乐酒店当管工
- 1960 告罗士打酒家经理
- 1974 与友人合股开设富临饭店
- 1984 北京人民大会堂表演
- 1985 北京钓鱼台国宾馆表演
- 1988 英国剑桥推举为1988年杰出人士  
美国传奇人物机构颁赠专业人士项链奖
- 1989 4月，法国美食协会邀请入会为会员  
7月，法国蓝带勋章美食会颁赠会籍  
11月，法国美食协会总会颁赠金牌奖
- 1990 法国美食协会总会颁赠杰出之星奖  
(为首位华人获此殊荣)  
获法国美食协会委任为香港中菜顾问  
获法国烹饪美食大师奖  
获世界杰出风云人物奖
- 1992 成为世界御厨协会会员  
成为欧洲各厨联盟亚太区会长
- 1993 获法国厨艺大师最高荣誉白金奖
- 1995 荣获世界御厨协会金牌奖
- 1996 获世界御厨协会蓝徽章
- 1997 香港现代管理（饮食协会）主席
- 1999 4月，法国农业部武士爵勋衔  
11月，荣获美国五星钻石奖
- 2000 中华厨艺学院筹委  
香港饮食联合总会副主席
- 2001 世界御厨驻香港大使
- 2002 获“世界御厨精英奖”和“香港特区荣誉勋章”  
成为该年度“世界御厨协会最佳厨师奖”的首位华人。
- 2003 被法国一家杂志评为世界八大名厨之一。
- 2004 在第五届中国美食节上，荣获中国饭店协会  
“终生成就至尊大奖”，是唯一获颁此项殊荣人士。
- 2005 于南京成立“世界御厨杨贯一大师基金会”  
跨出以传授超凡厨艺回馈社会的第一步。



## 尊敬的宾客

---

欢迎您来阿一鲍鱼海鲜酒家。为能使您在享用美味佳肴的同时，有一个好心情，我们全体员工愿为您提供良好的服务。

## 特别说明

---

- 非本店出售的食品、酒水请勿带入餐厅。
- 海鲜价格按当日牌价为准。
- 套餐、海鲜、特价项目、酒水一律不打折扣。
- 菜牌分量以位、份、克、例为计量单位：  
如例牌价格，适合2-4位用；  
如例半价格，则以例牌乘1.5计算，适合5-7位用；  
如中盆价格，则以例牌乘2计算，适合8-10位用；
- 宾客要求享用菜单上未列之菜肴，由厨师长或餐厅经理另行定价。
- 如宾客不接受，可立即通知服务员退单。
- 本酒家菜单定价另收现行政府税。
- 本店结算只接受现金及各类指定有效信用卡，恕不接受支票，敬请原谅。

阿一鲍鱼海鲜酒家的全体员工，热忱欢迎各位光临，  
敬请各位宾客提出批评和建议。

---

阿一鲍鱼海鲜酒家  
敬启