

雅舍 TRADITION CHINESE INSPIRATIONS 迷人的中国

COLD DELICACIES PLATE

PRAWN AND SPRING ONION SALAD, JELLYFISH AND WASABI SALAD, MARINATED CUCUMBER AND CLOUD EAR MUSHROOMS, DRUNKEN BEEF SHIN 特色冷盘

虾和青葱沙律,海蜇芥末沙律,腌黄瓜及云耳,醉酒牛肉脛

198

HOT AND SOUR SOUP WITH LOBSTER 🙈 🕻 龙虾酸 辣汤

238

DOUBLE BOILED CHICKEN SOUP WITH CORDYCEPS, YOUNG COCONUT AND SEA WHELK 海螺椰子冬虫夏草炖鸡汤 🧑

388

SAUTÉED PRAWNS AND SCALLOPS WITH CHILI XO SAUCE ... XO酱炒海鲜 👩 🕻

328

SAUTÉED WAGYU BEEF AND FOIE GRAS WITH CANTONESE BARBECUE SAUCE BBQ酱炒鸭肝和牛

388

SAUTÉED SPRING BEANS WITH PRESERVED OLIVES AND MINCED PORK 豬肉炒四季豆

188

SEASONAL VEGETABLES - WOK-FRIED, POACHED OR IN SUPREME SOUP 时令蔬菜 油炸,白灼,上汤



ROAST BBQ 烧味

IBERICO PORK CHAR SIU 👩 西班牙黑豚肉厚切叉烧 218

ROASTED PORK BELLY 👧 脆皮烧腩肉 🚳 188 ROASTED PEPPER DUCK 胡椒烤鸭 168

THE WOK RICE & NOODLES -饭和面条

FUZHOU FRIED RICE EGG FRIED RICE ANOINTED WITH A GOLDEN SAUCE RAGOUT OF ABALONE. HOKKAIDO SCALLOP, CONPOY AND MOREL

福州海鲜炒饭

288

YANGZHOU FRIED RICE FRIED RICE WITH PRAWNS, CHAR SIU PORK AND EGG 🦣 扬州炒饭 🚳

138

BRAISED WAGYU BEEF SHORT RIB NOODLES 和牛小排面 288



SWEET TRADITIONS

甜点

WATER CHESTNUT CAKE TWO WAYS TEMPURA AND PAN-FRIED WITH MAPLE SYRUP 煎马蹄糕

28

BLACK SESAME DUMPLINGS IN RED DATE AND GINGER TEA 紅棗生姜茶煮黑芝麻汤圆





CRUSTACEAN AND RAW BAR SELECTIONS 海鲜生蚝吧

RARE SEAFOOD SELECTION 精选海鲜拼盘 688

EXTRAORDINARY SEAFOOD SELECTION 豪华海鲜拼盘 988

> FRESH OYSTERS HALF DOZEN 新鲜生蚝 - 半打 298

> > GILLARDEAU, FRANCE 法国吉拉德生蚝

KUMAMOTO, JAPAN 日本熊本生蚝

FINE DE CLAIRE, FRANCE 法国芬大奇生蚝

OYSTER ESSENTIALS; BOTH TABASCOS, MIGNONETTE SAUCE FRESH LEMON AND FRESHLY GRATED HORSERADISH 塔巴斯科辣椒醬,木犀草醬,新鲜柠檬和鲜磨辣根

> ALL OUR SEAFOOD IS SOURCED SUSTAINABLY 所有海鲜均以可持续方式捕捞或养殖







CRUSTACEAN AND RAW BAR SELECTIONS _ 海鲜牛蚝吧

SASHIMI OF YELLOWFIN TUNA, HIRAMASA KINGFISH HOKKAIDO SCALLOP AND OCEAN TROUT FINGER LIMES AND SEA HERBS 吞拿魚, 國王魚, 帶子和紅鱒魚刺身配萊姆魚子醬和海蘆筍 158

HAMACHI TARTARE, MUSTARD SORBET, POTATO ALLUMETTES 油甘鱼他他

108

WHOLE LIVE AUSTRALIAN LOBSTER SASHIMI PREPARATION WITH CHILI AND LIME \ 原只澳洲龙虾刺身 👢 1888

AWARD WINNING TASMANIAN TROUT WOODBRIDGE COLD SMOKED OCEAN TROUT 冷熏红鳟鱼料理 128

HANDPICKED ALASKAN CRAB FRESH NECTARINE, HASS AVOCADO, CHICORY FRESH OVERSIZED SHELL - LESS RUSSIAN CRAB 阿拉斯加蟹肉配牛油果酱

128

PETUNA OCEAN TROUT TARTARE GREEN OLIVE AND PINE NUTS 紅鳟鱼他他

138

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COLD STARTERS 冷开胃菜

WINTER FLAVOURS FROM FARM TO PLATE 冬季精选农场直送

CULATELLO DI ZIBELLO DOP "GOLD SPIGAROLI" "KING OF PROSCIUTTO" 🚳 意大利「金牌火腿」 198

JAMÓN BLÁZQUEZ HAND SLICED FINEST SPANISH IBERICO CURED HAM 50G 顶级西班牙火腿 158

PRESSED TOMATO, ESCALIVADA ROAST VEGETABLES MICRO ROCKET, ROMESCO SALSA, ROUILLE 蕃茄蓉香烤蔬菜沙律人 128



雅 古
COLD STARTERS
冷开胃菜

WINTER FLAVOURS FROM FARM TO PLATE 冬季精选农场直送

WHITE ASPARAGUS, SOFT MILK CURD ROASTED NUTS AND GRAINS, HERB FLOWERS 白芦笋, 软牛奶豆腐, 烤坚果和谷物, 草本花卉 118

SALAD OF HEIRLOOM BABY BEETROOTS
WITH FIG, GOATS CURD CYLINDER AND TRUFFLE HONEY

小甜菜根无花果沙律

【

98

BRIE CHEESE FILLED WITH MASCARPONE AND BLACK TRUFFLE * 芝士黑旋风 *

Manon

雅舍

HOT STARTERS 热开胃菜

INSPIRED BY THE FARMERS MARKET 农夫市集启发的灵感

SWEET CORN AND BASIL SOUP
WITH CRAYFISH DUMPLINGS AND SAFFRON
虾饺玉米罗勒汤
98

MEDITERRANEAN FISH SOUP, TOMATO, BASIL, CROUTONS, AIOLI 朝日地中海鱼汤

98

SEARED HOKKAIDO SEA SCALLOP, SPIGAROLI LARDO
GRILLED CREAMED SWEET CORN, SMOKED CHILI BUTTER (個人)
香煎北海道带子配黄金玉米 (個人)
238

SPENCER GULF PRAWNS
WITH SPICY PRAWN OIL, HERITAGE CHERRY TOMATOES AND SEMOLINA NOODLES
斯宾赛海虾蕃茄義大利面



PRIME SELECTIONS MEAT 严洗优质肉类

THE PENTHOUSE KITCHEN'S ROBATA GRILL FROM NORTHERN JAPAN THAT UTILIZES WHITE OAK "BINCHOTAN". 阁楼厨房使用炉端烧的烹调技术特洗来自日本的白橡木备长炭

VACUM IBERICO DRY AGED GRASS FED FINCA VACUM, NORTHERN SPAIN RIB-EYE 300G SPICED EGGPLANT, ROSE HARISSA, GHERKIN AND CUMIN MAYO 香煎西班牙肉眼扒配玫瑰哈里萨辣酱

398

HEREFORD GRASS FED, JOHN STONE LONGFORD REPUBLIC OF IRELAND TENDERLOIN 250G WITH OYSTERS, POTATO DAUPHINOIS, CARPETBAG SAUCE 安格斯牛柳氐蠔, 薯仔, 燒烤醬

528

ROSSINI BURGER WAGYU BEEF BURGER, SEARED FOIE GRAS, TRUFFLE KETCHUP, BRIOCHE BUN, TRUFFLE FRIES **ROSSINI BURGER** 香煎鸭肝与和牛汉堡肉配布里欧面包佐松露薯条和松露蕃茄酱

280

SIGNATURE TASTING PLATTER OF 5 BREEDS 招牌品尝拼盘 - 5种 PERSONALIZE EXPERIENCE 50 G EACH 个人化的体验 50克 一位

888

SHARING PLATE 250 G EACH 分享板 250克 一位

1688

PRIME QUALITY BEEF DOES NOT BENEFIT FROM COOKING PAST MEDIUM RARE







PRIME SELECTIONS MEAT 严洗优质肉类

THE PENTHOUSE KITCHEN'S ROBATA GRILL FROM NORTHERN JAPAN THAT UTILIZES WHITE OAK "BINCHOTAN". 阁楼厨房使用炉端烧的烹调技术特选来自日本的白橡木备长炭

MIYAZAKI WAGYU A5, JAPANESE BLACK - HAIRED CATTLE, JAPAN SIRLOIN 200G 宮崎A5和牛, 日本黑牛, 西冷牛扒 200G

468

FULL BLOOD WAGYU GRAIN FED, BLACKMORE MS9+ ALEXANDRA, VICTORIA, AUSTRALIA 纯种榖饲里摩尔和牛9+ 亚歷山德, 拉维多利亚, 澳洲 FILLET 250G 菲力 250g 480

> SIRLOIN 300G 西冷 300g 500

RANGE VALLEY PURE BLACK ANGUS 300 DAY GRAIN FEED, AUSTRALIA 黑安格斯肉眼扒 RIB-EYE ON THE BONE 1000G 有骨肋眼扒 1000g

900

T-BONE 600G T-骨扒 600g 500

USDA PRIME CORN - FED ANGUS, GREATER OMAHA NEBRASKA, UNITED STATES RIB - EYE 350G 美国顶级玉米饲养安格斯牛欧马哈 内布拉斯加,美国 肋眼350g

388

PRIME QUALITY BEEF DOES NOT BENEFIT FROM COOKING PAST MEDIUM RARE

Contains chili 含有辣椒



▼ Vegetarian 素菜

CONDIMENT SERVICE 酱汁

MUSTARDS BY EDMOND FALLOT 法国费洛芥末酱

HOMEMADE BARBECUE SAUCE 自制BBQ酱

> BÉARNAISE EMULSION 贝尔那斯酱

ROSE HARISSA CHILI RELISH \ 玫瑰哈里萨辣酱 🕻

MOREL MUSHROOM SAUCE 羊肚菌酱汁

SIDES 配菜

CARAMELISED BANANA SHALLOTS AND CHAMPIGNON MUSHROOMS WITH BARREL AGED FETA CHEESE AND APPLE BALSAMIC VINEGAR 焦糖红葱,香槟蘑菇配陈年羊奶起司和苹果巴薩米可醋

88

POTATO PURÉE 薯泥 58

TRUFFLE FRENCH FRIES 松露薯条

68

BROCCOLINI WITH BOTTARGA AND MACADAMIA NUTS 青花菜,乌鱼子和夏威夷果仁

68

HEIRLOOM BABY CARROTS, SICHUAN SPICES 花椒迷你萝卜↓



雅舍 SEAFOOD 海鲜

WE ARE COMMITTED TO THE PRESERVATION OF THE OCEAN AND ITS FISHERIES; AND ARE PROUD THAT ALL OUR SEAFOOD IS SUSTAINABLY SOURCED GLOBALLY AND FROM THE FINEST PROVIDERS. PLEASE CHECK ON AVAILABILITY AS WE ONLY SERVE FRESH SEAFOOD 我们挑选最优质的供应商并致力干保护海洋生态及可持续发展的渔业行为 我们又提供当日最新鲜的海鲜 请向服务人员询问

> FRENCH TURBOT ON THE BONE 法国多宝鱼 248

AUSTRALIAN EASTERN ROCK LOBSTER 澳洲活龙虾 1888

TASMANIAN PETUNA OCEAN TROUT FILLET 塔斯马尼亚特有深海鳟鱼 258

Lanon

雅舍 MAIN PLATES 主菜

SEARED WHITE COD, WHITE SESAME OIL, ORGANIC SOY SAUCE YOUNG BAMBOO SHOOTS, DRAGON WELL TEA RICE 鳕鱼龙井茶饭

258

ROAST BRESSE CHICKEN BREAST, CHESTNUT AND RED BEAN PURÉE, BACONY BRUSSEL SPROUTS 🧑 烤布列斯鸡胸 🧑

AGNEI IBERICO LAMB, DEBONED LEG, RACK AND RIB SHEEP'S YOGHURT, QUINOA AND HAZELNUTS 三式伊比利亚羊肉

258

SLOW COOKED WAGYU BEEF SHORT RIB, SICHUAN PEPPER OIL BLACKBERRY CAVIAR, KAILAN \ 慢炖花椒牛小扒伴黑莓鱼子酱

238

SPINACH RISOTTO ACQUERELLO RICE WITH PEAR, BABY SPINACH, PINE NUTS, GORGONZOLA POWDER 🔧 香梨菠菜意大利烩饭 🔧