

ALU-ALU SEAFOOD RESTAURANT

生海鲜时 LIVE SEAFOOD SEASONAL

鱼类 FISH

苏眉	Humphead Wrasse
龙虎斑	Hybrid Grouper
海底雞	White Blotched Snapper
金鯧	Golden Pomfret
石甲	Seabass
红罗非鱼	Red Tilapia Fish
星班	Coral Trout
红曹	Red Snapper
金曹	Golden Snapper

龙虾 / 虾类 LOBSTER / PRAWN

花龙虾	King Lobster
草虾	Cultured Prawn
老虎虾(特大)	Tiger Prawn
老虎虾(百克计)	Tiger Prawn
青龙虾	Green Lobster
琵琶虾	Slipper Lobster

螺类 SEA SHELL

东风螺	Stombus Canarium
生蚝	Oyster
海螺	Sea Clam
沙白螺	White Clam
海水蟹	Sea Crab
肉螃蟹	Mud Crab
花螃蟹	Flower Crab

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
娘惹蒸	Steamed with "Nyonya" Sauce
廣式清蒸	Steamed in Cantonese Style with Fine Soy Sauce
干煎	Deep Fried with Fine Soy 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

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豉油皇
辣子

Stir-Fried with Fine Soy Sauce
Stir-Fried with Hot & Spicy Sauce

螺类 SEA SHELL

金銀蒜冬粉蒸
宮保
豉椒蒸
辣子
姜蔥

Steamed with Glass Noodle & Golden Garlic
Wok-Fried with Dried Chili "Kung Bow" Sauce
Steamed with Black Bean Paste
Wok-Fried with Hot & Spicy Sauce
Wok-Fried with Ginger & Spring Onion

海水蟹 SEA CRAB

馬密
姜蔥
鼎湯焗
清蒸
咸蛋芹菜
黑椒

Stir-Fried with Honey B.B.Q. Sauce
Wok-Fried with Ginger & Spring Onion
Braised with Superior Sauce
Steamed with White Egg & Ginger
Wok-Fried with Salted Egg & Celery
Stir-Fried with Black Pepper Sauce

前餐 APPETIZER

特式海皇珍鮑
酥炸三文魚伴雜果加哩沙辣
海帶日本八爪
沙拉蔬菜伴冰蝦

Gayana Special Pacific Clam with Lime Chili Sauce
Deep Fried Salmon Fillet with Curry Mayo Sauce and Mixed Fruit
Marinated Baby Octopus and Jelly Fish with Seaweed and Sesame in Thai Sauce
Chilled Green Salad Prawn with Sesame Sauce
- Lettuce, tomato and kernel corn
Three Treasure Island Combinations (4-6 people)
Sautéed Scallop with X. O Sauce
Chilled Salad Prawn with Mix Fruit
Deep Fried Cuttlefish Ball with Mozzarella Cheese

锦绣叁宝拼
X.O 醬帶子
鮮果蝦球白玉醬
芝士炸花枝丸

湯/羹類 SOUP

蟹肉粟米羹
紫菜海鮮豆腐湯
四川酸辣羹
瑤柱烏雞雪耳燉木瓜湯
魚腩蟹肉羹
椰子海味燉湯
泰式冬陰蝦碌湯
山珍海味燴冬瓜盅

Braised Crab Meat with Sweet Corn Soup
Seaweed with Seafood and Bean Curd Soup
Braised Hot & Sour Szechuan Soup
- Salted vege, white bean curd, tomato, mushroom, crab meat & sea cucumber
Double Boiled Black Chicken with Papaya & White
Braised Fish Maw with Crab Meat Soup
Double Boiled Dried Seafood with Coconut Soup
Thai's Style "Tom Yam" Soup with Yellow Prawn
- Tomato, red chili, lemon grass, tom yam paste
Black Chicken Turkey Ham Dry Scallop & White Fungus Soup in Winter melon

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廚師推薦序 CHEF SPECIAL

廚師秘制悶牛尾	Hot Braised Oxtail with Chef's Secret Recipe - <i>Lime leave, garlic, red chili, shallot, ginger</i>
日式椒鹽軟殼蟹	Deep Fried Soft Shell Crab with Salt & Pepper - <i>Salt, cinnamon powder, ginger, onions, spring onion, red chili</i>
媽蜜香煎羊扒皇	Pan-Fried Lamb Chop with Rosemary Sauce
X.O. 醬炒帶子	Sautéed Scallop with X. O Sauce - <i>Dry scallop, turkey ham, silver fish, dried shrimp and chicken floss</i>
芝麻蜜桃香脆雞	Alu-Alu Crispy Chicken with Sweet Peach Halve
招牌自制海鮮豆腐	Chef's Special Homemade Seafood Bean curd - <i>Crab Meat, Prawn, Carrot, Corn, Chinese Parsley</i>
黑椒香煎羊扒皇	Pan-Fried Lamb with Black Pepper Sauce
金絲干奶油蝦球	Deep Fried Skinless Prawn with Chicken Egg Floss - <i>Egg yolk, Butter, Curry leaves, Chili Padi</i>
紅燒紐西蘭 1 頭鮑	Hot Braised New Zealand Superior Abalone
上湯一品海味寶	Braised Dried Seafood with Superior sauce in Clay pot - <i>Sea Cucumber, Asparagus, Pacific Clam, Dry Scallop, Fish Lips</i>

地道小食 SIMPLIFIED CHINESE CUISINE

宮保辣蝦球	Sautéed Skinless Prawn with Hot Dried Chili Kung Bow Sauce - <i>Dry Chili, Big Onion, Ginger, Spring Onion, Cashew Nut</i>
西檸香脆芝麻雞扒	Deep-Fried Boneless Chicken with Lemon Sauce
南乳姜汁酥炸沙田雞 (一只)	Deep Fried Quail with Ginger & Salted Red Bean curd
姜蔥牛肉	Stir Fried Beef with Ginger & Spring Onion
馬來風味鮮魷魚	Wok Fried Squid with Sambal Belacan Sauce - <i>Big Onion, Red Chili, Shrimps Paste, Spring Onion</i>
黑椒鹿肉	Stir Fried Venison with Black Pepper - <i>Capsicum Green, Red Chili, Big Onion, Ginger</i>
酥炸洋蔥魷魚圈	Deep Fried Crispy Squid Ring and Onion Ring
鐵板燒汁鸵鸟肉	Sizzling Ostrich with B.B.Q Sauce in Hot Plate
芭蕉酥炸魚片	Deep Fried Fish Fillet with Bajiao Sauce - <i>Cucumber, Red Chili, Big Onion, Mint Leave, Pineapple</i>
東菇豆根西兰花	Broccoli with Black Mushroom and Beancurd Steak
什椒糖醋魚片	Deep Fried Fish Fillet with Sweet & Sour Sauce
西芹夏果炒鮑貝	Celery with Macadamia Nut and Pacific Clams
豉椒炒青蠔	Stir Fried Green Mussel with Black Bean Paste - <i>Capsicum Green, Red Chili, Big Onion, Ginger</i>
芝士火腿焗青蠔	Baked Green Mussel with Mozzarella Cheese & Turkey Ham
四川麻辣豆腐	Braised White Bean curd with Szechuan Style - <i>Minced Chicken, Big Onion, Red Chili, Stew Mushroom</i>

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環球蔬菜 VEGETABLES

小芥 or 芥菜 or 当地小白菜

Baby Kailan or Curly Mustard or Local Pak Choy

Cooking Option: Garlic / Sambal / Shrimps with Chili Padi

西蘭 or 澳洲西

Broccoli or Celery Imported

Cooking Option: Garlic / Stir Fried

丹南甜菜心 or 茼菜 or 台灣小白菜

Spinach or Tenom Choi Sim or Taiwan Pak Choy

Cooking Option: Garlic / Superior Sauce with Century Egg

四季豆

Four Season Beans

Cooking Option: Stir Fried / Garlic / Minced Chicken

MIX Vegetables

羅漢上齋

Lo Hon Chai Mix Vegetable with Oyster Sauce

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

新鮮生蟹粥

Congee with Live York Crab Meat

雞絲粥

Congee with Shredded Chicken

新鮮魚片粥

Congee with Fish Fillet

黃金蒜米炒飯

Fried Rice with Golden Garlic

揚州蝦仁炒飯

Fried Rice with Prawn Meat in "Yong Chow" Style

泰國風味黃梨雞粒炒飯

Fried Rice with Chicken Cube and Pineapple in "Thailand" Style

海鮮滑旦河

Fried Kway Teow Braised with Seafood & Eggs

招牌炒米粉

Fried Vermicelli with Shrimps & Fish Anchovies

星州炒米粉

Fried Vermicelli with Seafood in "Singapore" Style

海鮮湯面

Seafood Noodle Soup

招牌面

ALU-ALU Special Noodle

麻辣炸醬面

Fried Noodle with Szechuan Style

健康素食 VEGETARIAN

東菇馬蹄粟米羹

Braised Sweet Corn Soup with Black Mushroom & Water Chestnut

羅漢法圃園

Stir Fried Mixed Vegetable with Oyster Sauce

金菇素菜湯

Mixed Vegetable Soup with Enoki Mushroom

慈雲齋三寶

Bai Ling Mushroom & Koyaku Yam With Broccoli

南乳豆筋煨雙菇

Assorted Mushroom & Beancurd Stick with Preserved Beancurd Sauce

公保齋蘇東片

Wok Fried Vegetarian Squid with Kung Pow

蜜桃棒棒齋雞

Deep Fried Vegetarian Crispy Chicken with Sweet Peach Halve Sauce

奶油齋蝦球

Deep Fried Vegetarian Crispy Prawn with Butter Milk Sauce

甜酸齋雪魚

Deep Fried Vegetarian Cod Fish with Sweet and Sour Sauce

心意甜品 FUSION DESSERT

招牌鮮奶紅豆西米

Iced Frost Red Bean with Sago and Fresh Milk

維尼拉雪糕伴巧克力醬

Vanilla Ice Cream with Chocolate Syrup & Sweet Peach Halve

花生糊

Boiled Peanut Paste with Creamer Milk

上海芝蓉鍋餅

Deep Fried Shanghai Pancake with Lotus Paste or Red Bean Paste

椰香布丁

Chilled Coconut Pudding with Chocolate Syrup & Cream Mousse

雪山什果拼

Fresh Fruit Platter