

Live Seafood Seasonal Price List 海鲜

Price (Per Kg) (一公斤计)

Fish

鱼类

Humpback Grouper	老鼠班	RM 420
Humphead Wrasse	苏眉	RM 420
Coral Trout	星班	RM 250
Marble Flower Grouper	老虎班	RM 120
Mangrove Snapper	红曹	RM 80
Golden Snapper	金曹	RM 80
Golden Promphet	金昌	RM 80
Seabass	石甲	RM 70
Malabar Grouper	花班	RM 120
Rabbit Fish	泥猛	RM 80
Gibbas Sweet Lips	瓜子腊	RM 120
White Blocthed Snapper	海底雞	RM 220

Lobster / Prawn

龙虾 / 虾类

Spring Rock Lobster	花龙虾	RM 300
Green Lobster	青龙虾	RM 250
Red Lobster	珍珠龙虾	RM 210
Mantis Prawn	螳螂虾	RM 120
Slipper Lobster	琵琶虾	RM 100
King Tiger Prawn (Per Nos)	老虎虾 (一只)	RM 60
Flower Prawn	花虾	RM 110

Sea Shell

螺类

White Clam	沙白螺	RM 35
Stombus Canarium	东风螺	RM 35
La-La Shell	啦啦螺	RM 40
Green Mussel	青蚝	RM 35
Oyster	生蚝	RM 40
Oyster (XXL)	生蚝 (特大)	RM 15

Sea Crab

海水蟹

Black Mud Crab	巴膏蟹	RM 50
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雅露城海鮮餐廳
ALU-ALU SEAFOOD RESTAURANT

前餐

Appetizer

每份

Per Serving

特式海皇珍鮑

RM 55

Gayana Special Marinated Pacific Clam with Lime Chilli Sauce
Big Onion, Red Chilli, Shallot, Spring Onion, Mint Leave.

海帶日本八爪魚

RM 55

Marinated Baby Octopus with Seaweed and Sesame Seed

泰式爽口海蜇

RM 55

Marinated Crispy Jelly Fish with Thai's Sauce
Big Onion, Red Chilli, Shallot, Spring Onion, Mint Leave, Sesame Seed.

魚籽伴冰蝦

RM 55

Chilled Prawn Salad with Mixed Fruits Topped with Salmon Caviar Roe

锦绣叁宝拼

RM 150

Three Treasure Island Combinations (4-6 people)
Stir-Fried Green Mussel with Black Bean Paste
Chilled Prawn Salad with Mixed Fruits
Steamed Japanese Beancurd with Fish Paste

雅露城海鮮餐廳
ALU-ALU SEAFOOD RESTAURANT

湯/羹類
Soup

每份
Per Potion

蟹肉粟米羹

RM 18

Braised Crab Meat with Sweet Corn Soup

四川酸辣羹

RM 18

Braised Hot & Sour Szechuan Soup

Salted Vegetable, White Beancurd, Tomato, Mushroom, Crab Meat, Sea Cucumber.

魚腩蟹肉羹

RM 25

Braised Fish Maw with Crab Meat Soup

泰式冬陰蝦碌湯

RM 25

Thai's Style "Tom Yam" Soup with Prawn

Tomato, Red chilli, Lemon Grass, Tom Yam Paste

紫菜海鮮豆腐湯

RM 18

Seaweed with Seafood and Beancurd Soup

瑤柱烏雞雪耳燉木瓜湯

RM 150

Double Boiled Black Chicken with Papaya & White Fungus Soup

(Advanced Order One Day)(預訂)

椰子海味燉湯

RM 150

Double Boiled Dried Seafood Soup in Coconut

(Advanced Order One Day)(預訂)

雅露城海鮮餐廳
ALU-ALU SEAFOOD RESTAURANT

廚師推薦序

Chef Kiong Foreword

每份

Per Serving

廚師秘制悶牛尾

RM 80

Stewed Oxtail with Chef's Secret Recipe
Lime Leave, Garlic, Red Chilli, Shallot, Ginger.

媽蜜香煎羊扒皇

RM 55

Pan-Fried Lamb Chop with Rosemary Sauce

芝麻蜜桃香脆雞

RM 45

Alu-Alu Cripsy Chicken with Sweet Peach Halve

招牌自制海鮮豆腐

RM 30

Chef's Special Homemade Seafood Beancurd
Crab meat, Prawn, Carrot, Corn, Chinese Parsley.

泰皇蝦碌

RM 60

King Emperor Prawn

Bunga Kantan, Shallot, Mint Leave, Tom Yam Paste.

傳統辣子醬炒魷魚

RM 35

Wok-Fried Squid with Hot & Spicy Chilli Sauce

日式椒鹽軟殼蟹

RM 55

Deep-Fried Soft Shell Crab with Salt & Pepper

Salt, Cinnamon Powder, Ginger, Onions, Spring Onion, Red Chilli.

雅露城海鮮餐廳
ALU-ALU SEAFOOD RESTAURANT

廚師推薦序

Chef Kiong Foreword

每份

Per Serving

南乳姜汁酥炸沙田雞 (一只)

RM 20

Deep Fried Quail with Ginger & Preserved Red Beancurd (Per Pcs)

上湯一品海味寶

RM 80

Braised Dried Seafood with Superior Sauce in Claypot

Sea Cucumber, Sea Asparagus, Pacific Clam, Dry Scallop, Fish Lips.

紅燒紐西蘭一頭鮑

RM 220

Braised New Zealand Superior Abalone (Per Pcs)

芝士火腿焗青蠔

RM 60

Baked Green Mussel with Mozzarella Cheese & Turkey Ham

X.O. 醬炒帶子

RM 80

Sautéed Scallop with X. O .Sauce

Dry Scallop, Turkey Ham, Silver Bait Fish, Dried Shrimp, Chicken Floss.

雅露城海鮮餐廳
ALU-ALU SEAFOOD RESTAURANT

地道小食

Simplified Chinese Cuisine

每份

Per Serving

宮保辣蝦球

RM 70

Sautéed Skinless Prawn with Dried Chilli Kung Pow Sauce
Dry Chilli, Big Onion, Ginger, Spring Onion, Cashew Nut.

西施黃金奶油蝦球

RM 70

Deep-Fried Skinless Prawn with Golden Butter Egg
Curry Leave, Red Chilli, Eggs Yolk, Butter.

馬來風味鮮魷魚

RM 35

Wok-Fried Squid with Sambal Belacan Sauce
Big Onion, Red Chilli, Shrimps Paste, Spring Onion.

酥炸洋蔥魷魚圈

RM 35

Deep-Fried Crispy Squid and Onion Ring

芭蕉酥炸魚片

RM 55

Deep-Fried Fish Fillet with Bajiao Sauce
Cucumber, Red Chilli, Big Onion, Mint Leave, Pineapple.

什椒糖醋魚片

RM 55

Deep-Fried Fish Fillet with Sweet & Sour Sauce

豉椒炒青蠔

RM 60

Stir-Fried Green Mussel with Black Bean Sauce
Green Capsicum, Red Chilli, Big Onion, Ginger.

雅露城海鮮餐廳
ALU-ALU SEAFOOD RESTAURANT

地道小食

Simplified Chinese Cuisine

每份

Per Serving

西檸香脆芝麻雞扒

Deep-Fried Boneless Chicken with Lemon Sauce

RM 35

姜蔥牛肉

Stir-Fried Beef with Ginger & Spring Onion

RM 55

黑椒鹿肉

Stir Fried Venison with Black Pepper

RM 55

鐵板燒汁鸵鸟肉

Sizzling Ostrich with B.B.Q Sauce in Hot Plate

RM 55

四川麻辣豆腐

Braised White Beancurd with SzeChuan Style
Minced Chicken, Big Onion, Red Chilli, Straw Mushroom.

RM 35

东菇豆根西兰花

Broccoli with Black Mushroom and Beancurd Stick

RM 35

西芹夏果炒鲍贝

Celery with Macadamia Nut and Pacific Clams

RM 60

雅露城海鮮餐廳
ALU-ALU SEAFOOD RESTAURANT

環球蔬菜
Vegetable

每份
Per Serving

Cooking Option: Garlic / Sambal / Dried Shrimps with Chilli Padi

沙巴樹仔菜
Sabah Vegetable RM 35

小芥蘭 or 翁菜
Baby Kailan or Kangkung RM 25

Cooking Option: Garlic / Black Mushroom with Beancurd Stick

西蘭花 or 香港芥蘭
Broccoli or Hong Kong Kailan RM 35

台灣小白菜
Taiwan Pak Choy RM 25

Cooking Option: Garlic / Superior Sauce with Century Egg

丹南甜菜心 or 茺菜
Spinach or Tenom Choi Sim RM 25

Cooking Option: Stir Fried / Garlic

澳洲西芹
Imported Celery RM 35

澳洲露筍
Imported Asparagus RM 45

Mixed Vegetables

羅漢上齋
Lo Hon Cai Mixed Vegetable with Oyster Sauce RM 25

雅露城海鮮餐廳
ALU-ALU SEAFOOD RESTAURANT

粥, 粉, 面, 飯

Congee, Kway Teow, Noodle, Rice

每份

Per Portion

新鮮生蟹粥

Congee with Live York Crab (seasonal price)

原條生泥猛粥

Congee with Live Rabbit Fish (seasonal price)

黃金蒜米炒飯

Fried Rice with Golden Garlic

RM 25

揚州蝦仁炒飯

Fried Rice with Prawn Meat in "Yong Chow" Style

RM 25

泰國風味黃梨雞粒炒飯

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

RM 25

海鮮滑旦河

Fried Kway Teow with Seafood Topped with Eggs Sauce

RM 25

招牌炒米粉

Fried Rice Vermicelli with Shrimps & Anchovies Fish

RM 25

星州炒米粉

Fried Rice Vermicelli with Seafood in 'Singapore' Style

RM 25

招牌炒面

ALU-ALU Special Fried Noodle

RM 25

麻辣炸醬面

Fried Noodle in "Szechuan" Style

RM 25

雅露城海鮮餐廳
ALU-ALU SEAFOOD RESTAURANT

健康素食 Vegetarian	每份 Per Serving
甜酸斋雪鱼 Deep-Fried Vegetarian Cod Fish with Sweet and Sour sauce	RM 55
紫菜豆腐什丸汤 Seaweed Beancurd Mixed Ball Soup	RM 18
东菇马蹄粟米羹 Braised Sweet Corn with Black Mushroom & Water Chestnut Soup	RM 18
金菇素菜汤 Mixed Vegetable Soup with Enoki Mushroom	RM 18
慈云斋三宝 Braised Mixed Vegetarian with Beancurd Stick	RM 25
南乳豆筋煨双菇 Braised Assorted Mushroom with Beancurd Stick & Konyaku Yam	RM 25
罗汉法圃园 Sautéed Mixed Vegetable with Assorted Mushroom & Bamboo	RM 25
蜜桃棒棒斋鸡 Deep-Fried Vegetarian Crispy Chicken with Sweet Peach Halve Sauce	RM 55
宫保斋虾球 Deep-Fried Vegetarian Crispy Prawn with Kung Pow Sauce.	RM 55

雅露城海鮮餐廳
ALU-ALU SEAFOOD RESTAURANT

心意甜品 Fusion Dessert	每份 Per Portion
紅豆沙 Red Bean with Sago	RM 15
南山金瓜露 (熱 / 冷) Hot / Cold Pumpkin Paste with Sago & Creamer Milk	RM 15
花生糊 Peanut Paste with Creamer Milk	RM 15
椰香布丁 Chilled Coconut Pudding	RM 15
維尼拉雪糕伴巧克力醬 Vanilla Ice Cream with Chocolate Syrup & Sweet Peach Halve	RM 15
鬆化馬蹄糕 (冷 / 煎) Chilled / Pan-Fried Water Chestnut Jelly with Ginger Paste	RM 15
上海芝麻蓮蓉鍋餅 Deep-Fried Shanghai Pancake with Lotus Paste (Per Pcs)	RM 15
上海芝麻豆沙鍋餅 Deep-Fried Shanghai Pancake with Red Bean Paste (Per Pcs)	RM 15
雪山什果拼 Fresh Fruits Platter	RM 15