

漁人

THE FISH MAN

烤鱼

[Grill Fish Pot]



How to Order?

1. 选择鱼 [Select Fish]
2. 选择口味 [Select Flavour]
3. 选择配菜 [Select Side Ingredients]

.....

How to Order?

- Small [1 Person]
- Medium [2 People]
- Large [3-4 People]

每条鱼都为您精心挑选, 完美烹饪,
我们一直认为好的食材才是烹饪美食的根本。

Chef carefully pick every fish and cook to its own perfection.



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清江 鯰 鱼

[Catfish]

脆皮 Crisp, Rich

中 Medium	\$56
大 Large	\$69



罗非鱼

[Tilapia]

肥美 Juicy, Tender

中 Medium \$60

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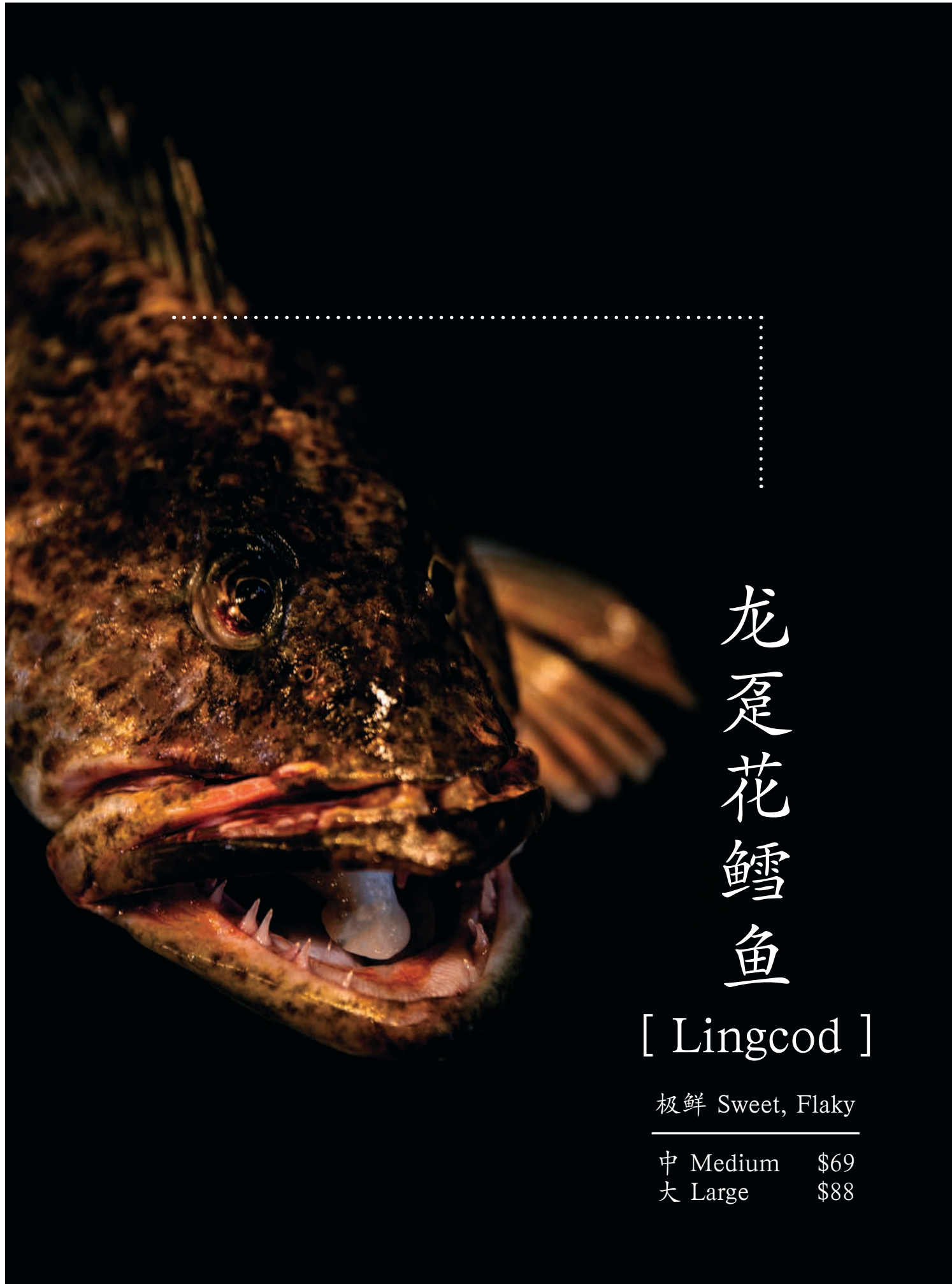
游水石斑

[Grouper]

野生 Local, Wild

Market Price





龙趸花鱈鱼

[Lingcod]

极鲜 Sweet, Flaky

中 Medium	\$69
大 Large	\$88

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澳洲桂花鱼

[White Sea Bass]

淡水贵族 Delicacy

小 Small	\$66
中 Medium	\$88


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2. 选择口味 Select Flavour

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口味

[Flavours]

麻辣 Numb-Spicy 


香辣 Savoury-Spicy 


泡椒 Sriracha 

剁椒 Pickled Hot Pepper 

酸菜 Sour Cabbage 

豆豉 Black Bean 

鱼香 Sweet and Sour 

酱香 Fermented Soybean 



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配菜

[Sides]

黄金组合

[Golden Combo]

白菜, 莲藕, 腐竹, 海带

Chinese Cabbage, Lotus Root, Bean Curd, Seaweed

\$16

\$5 each

白菜 Chinese Cabbage
金针菇 Enoki Mushroom
土豆 Potato
海带 Seaweed
木耳 Black Fungus

豆腐 Tofu
豆皮 Tofu Skin
腐竹 Bean Curd
豆芽 Bean Sprout

\$8 each

午餐肉 Luncheon Meat
鹌鹑蛋 Quail Egg
魔芋丝 Konjac
蟹柳 Crab Stick
鱼丸 Fish Ball

猪红 Pig Blood
宽粉 Clear Noodle
冻豆腐 Frozen Tofu
莲藕 Lotus Root
莴笋 Stem Lettuce

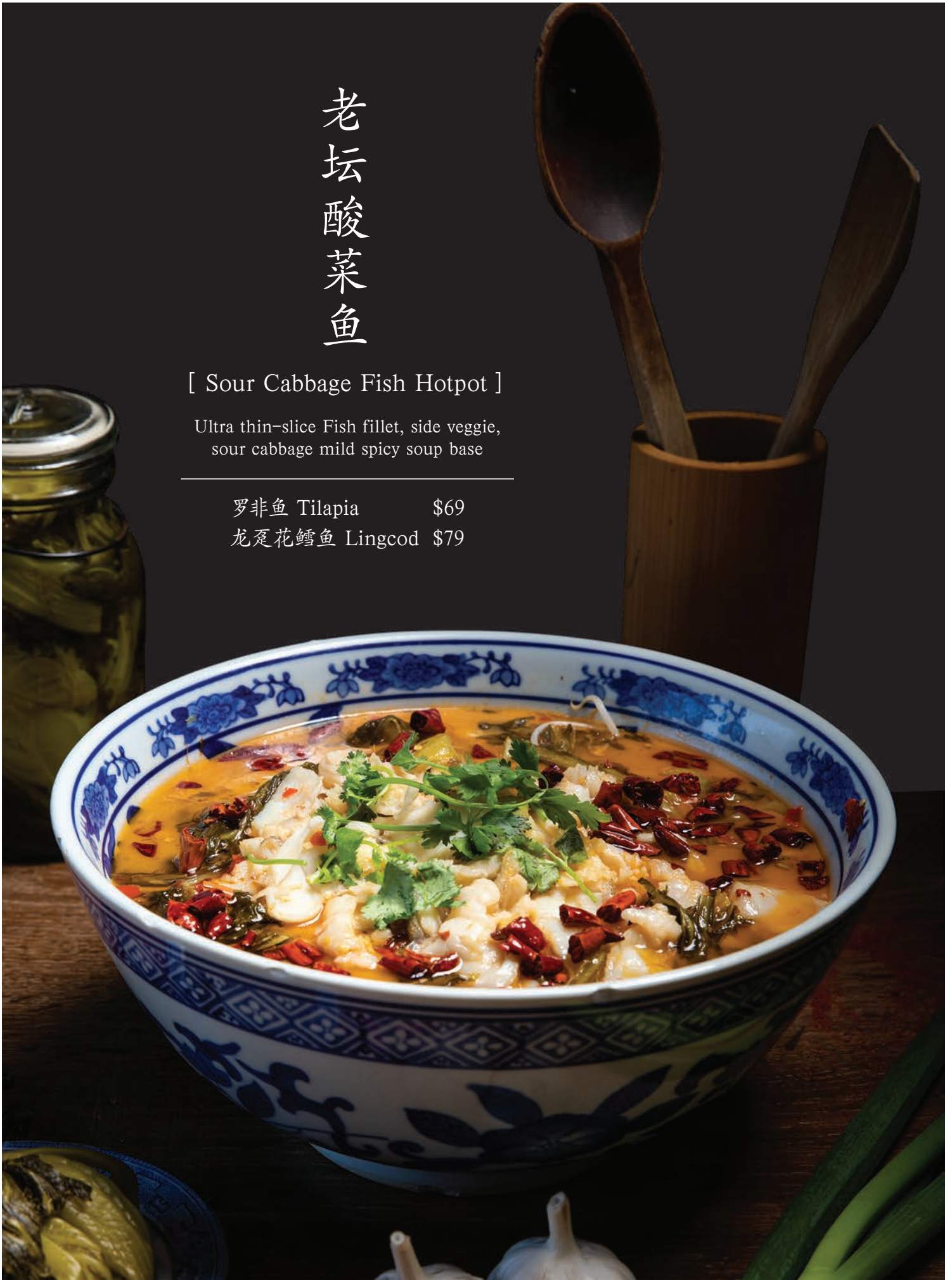
老坛酸菜鱼

[Sour Cabbage Fish Hotpot]

Ultra thin-slice Fish fillet, side veggie,
sour cabbage mild spicy soup base

罗非鱼 Tilapia \$69

龙趸花鳉鱼 Lingcod \$79



麻辣水煮鱼

[Spicy Fish Hotpot]

Thin-slice fish fillet, side veggie,
Sichuan style hot spicy soup base

罗非鱼 Tilapia \$69

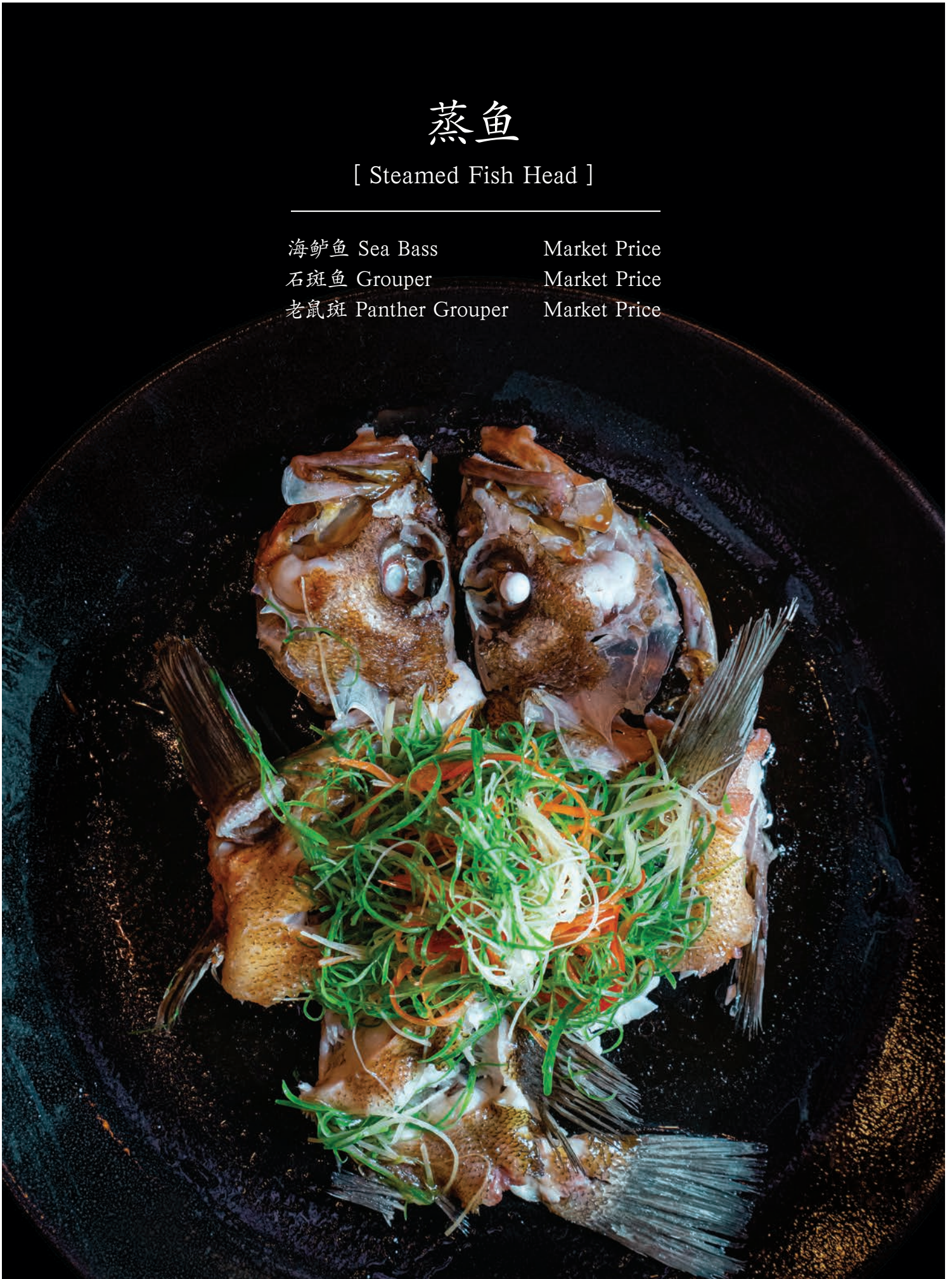
龙趸花鳘鱼 Lingcod \$79



蒸鱼

[Steamed Fish Head]

海鲈鱼	Sea Bass	Market Price
石斑鱼	Grouper	Market Price
老鼠斑	Panther Grouper	Market Price





湖南剁椒鱼头

[Steamed Fish Head]

Steamed fish head
with pickled hot pepper

\$48



秘制烤生蚝

[Beach Oyster]

Baked large beach oyster
with four unique flavours

\$28/4pcs



椒麻大虾

[Jumbo Prawn]

Crisp deep fried jumbo prawn
tossed with Sichuan peppers

\$32

咸蛋黄大虾

[Salty Egg Yolk Prawn]

\$32

葱油泼小象拔蚌

[Geoduck Clam]

Lightly poached geoduck clam slices
dressed with hot ginger & green onion oil

\$38

火爆象拔蚌

[Spicy Stir-fried Geoduck]

\$48



蒜蓉粉丝蒸扇贝

[Sea Scallop]

Steamed quilicum scallop with
vermicelli and seafood sauce

\$32/4pc





辣炒花蚬

[Manila Clam]

Wok-fried Manila clam with spicy sauce

\$24

豉汁炒蚬

[Wok Fry Clam with
Black Bean Sauce]

\$24



蒜蓉/芝士焗龙虾

[Atlantic Lobster]

Baked whole lobster with
cream miso-sake-mayo sauce
or seafood garlic sauce

\$58

柠檬辣青口

[Wok Fried Mussel]

Wok fried mussel
with Thai hot pepper and lemon

\$24





螃蟹 [Dungeness Crab]

1. 香辣 Savory Hot
2. 咸蛋黄 Salty Egg Yolk
3. 避风塘 Hong Kong Style

\$88 (Over 2lbs)



皇帝蟹 [King Crab]

Market Price

龙虾

[Lobster]

1. 糯米饭 Sticky Rice
2. 咸蛋黄 Salty Egg Yolk
3. 避风塘 Hong Kong Style

\$68 (1.5lbs)

\$88 (2lbs)



烧烤

[BBQ]



烧烤

[BBQ]

- * 羊肉串 Lamb \$2.50
- * 肥牛 Beef Rib Eye \$2.50
- * 鸡心 Chicken Heart \$2.25
- * 牛筋 Beef Tendon \$2.50
- * 小腰 Pork Kidney \$2.50
- 大肠 Pork Intestine \$2.25
- * 鸡膝 Chicken Knee \$2.50
- * 鸡胗 Chicken Gizzard \$2.25

- 鸡皮 Chicken Skin \$2.25
- * 肉筋 Fatty Beef \$2.50
- * 牛板筋 Beef Back Strap \$2.25
- 牛筋皮串 Beef Tendon Skin \$1.99
- * 豆皮 Tofu Skin \$0.99
- 烤菜卷 Tofu Skin with Onion/Cilantro \$2.99
- 千页豆腐串 Chiba Tofu \$2.5

* 以上每种烤串5串起点 All above, minimum order 5 skewers for each item

- 锡纸金针菇 Enoki Mushroom \$6
- 烤韭菜 Chive \$6
- 烤茄子 Eggplant \$8
- 羊腰 Lamb Kidney \$4.99

- 烤鸡翅 Chicken Wings \$12/6pcs
- 网烧牛舌 Beef Tongue \$9
- 烤鱿鱼 Whole Squid \$18
- 台湾香肠 Taiwan Sausage \$5

SRF 極
SNAKE RIVER FARMS.

SRF极系列烧烤

[SRF Series BBQ]

美国和牛

- 牛舌串 Beef Tongue \$3.00
- 牛排串 Steak Skewer \$4.00

美国黑毛猪

- 五花肉串 Pork Belly \$3.00
- 排骨串 Pork Rib \$3.00



A top-down view of a platter of raw oysters on ice. The platter is round and silver, filled with several oysters on the half shell. In the center, there are two small plastic containers: one with a red sauce and one with a green and red garnish. The platter is surrounded by various items: a bottle of hot sauce, lemons, avocados, and fresh herbs. A large black circle is overlaid on the top half of the image, containing the text '前菜' and '[Starters]'.

前菜

[Starters]

The consumption of RAW oysters poses an increased risk of food borne illness. A cooking step is needed to eliminate potential bacterial and viral contamination

前菜 [Starters]

- 四川走地鸡 Sichuan Chicken \$12
拍黄瓜 Cucumber Salad \$8
小拌菜 Green Salad \$8
皮蛋豆腐 Soft Tofu with Preserved Egg \$8
川北凉粉 Sichuan Style Jelly \$8
- 爽口青笋 Stem Lettuce Salad \$8
五香毛豆 Five Spice Soybean \$8
东北大拉皮 House Salad \$12
下酒花生米 Deep Fried Peanut \$6
黑松露捞鸡 Chicken with Black Truffle \$18

Signature Starter

- | | | |
|--|--|---|
| 生吃小蚝
[Fishman's Oyster]
Chef Selected Oyster
with Asian Sauce | 扇贝海鲜烧
[Tsukiji Scallop]
Grilled Japanese Scallop,
Amaebi & Sea Urchin | 火爆鱼肚
[Lingcod Stomach]
Wok-Fried Lingcod
Stomach and Liver |
| \$21 / 6pcs | \$12 /each | \$22 /each |

蔬菜 [Vegetables]

- 菜花炒香肠 Wok Fry Cauliflower with Sausage \$22
蒜蓉时蔬 Sautéed Seasonal Vegetable
(豆苗 Pea Sprout/油麦菜 Lettuce/通菜 Water Spinach) \$18
手撕包菜 Sweet & Sour Chinese Cabbage \$18
豆豉鲮鱼油麦菜 Wok Fry A Choy with Black Bean Sauce \$22

主食 [Rice]

- 米饭 Rice \$2.00
烤馒头 BBQ Bun \$1.50
烤面包 BBQ Bread \$1.50
- 火腿蛋炒饭 Ham & Egg Fried Rice \$14
海鲜炒饭 Seafood Fried Rice \$18
腊味炒饭 Chinese Sausage Fried Rice \$22

Beer

Tsing Dao 青島 330ml \$6.0
Kokanee 341ml \$6.0
Asahi Big Boy 2L \$36
Asahi Super Dry 330ml \$6.5
Kirin Ichiban 330ml \$6.5
Corona 330ml \$6.0
Orion Okinawa 冲绳优质啤酒 633ml \$15

扎啤

Sapporo Draft Beer
Pitcher 1.7L \$21
Pint 470ml \$7

Sake

详细请看清酒点单
Please check our Sake menu

Soft Drink

可乐 Coke \$2.5
健怡可乐 Diet Coke \$2.5
王老吉 Chinese Herb Drink \$3.5
冰绿茶 Iced Green Tea \$3.5
冰红茶 Iced Tea \$3.5
椰奶 Coconut Milk \$4.0
桃汁 Peach Drink \$4.0
北冰洋 Orange Pop \$4.0
元气森林 \$4.5

Special Drink

自制酸梅汤 House-made Plum Juice 1L \$12
夏季西瓜汁 Watermelon Juice 1L \$18 (Seasonal)
捧着喝椰水 \$8 Fresh Coconut Water (Seasonal)

