

azie menu 2011

開胃冷盤 **appetizers** 

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酥炸田雞佐普羅旺斯奶油醬

**deep-fried frog legs with provencal butter sauce**

輕煎干貝與蘆筍襯番茄莎莎

**pan-fried scallop and asparagus with tomato salsa**

帝王蟹黃瓜茴香沙拉附煙燻鮭魚

**alaskan king crab and cucumber salad with smoked salmon**

南洋風味蟹肉餅

**south asia crab cake**

法式蟹肉布丁

**king crab and saffron egg pudding**

*fish stock, cream, king crab sautéed with mushroom, shallot, white wine and saffron*

湯品 **soups** 

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蘑菇卡布奇諾

**mushroom cappuccino soup**

花椰菜起司湯

**cauliflower and cheese soup**

馬賽海鮮湯

**seafood bouillabaisse**

沙拉 **salads** 

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凱撒沙拉

**caesar salad**

*crisp romaine lettuce with our home made dressing, shaved parmiggiano reggiano, bacon, crumbs and garlic focaccia slices*

另搭煙燻鮭魚,干貝或碳烤雞胸肉

**Add smoked salmon, scallop or grilled chicken breast**

尼斯沙拉

**nicoise salad**

主廚創意沙拉

azie 精選主廚海陸沙拉

**azie chef's salad**

*mixed green salad with swiss cheese, turkey ham, **roast u.s blue eye beef**, prawn sate, kalamata olives, semi-dried tomatoes and marinated artichokes.*

## 三明治 sandwiches

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特選總匯三明治

### **regent club sandwich**

smoked chicken breast, fried egg, bacon, cheddar cheese and tomato with mustard mayonnaise on toasted whole wheat and white toast bread

美國牛肉漢堡(6 盎司)

### **u.s ground 6oz beef burger**

with crispy bacon, fried egg, tomato, onion rings, french fries and small salad

全麥麵包雞肉鵪鶉蛋三明治

### **rye bread sandwich with chicken and quail egg**

芝麻葉沙拉牛肉漢堡附香炒洋芋

### **prime beef burger with arugula salad and sautéed potato**

## 披薩 pizzas

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季節時蔬披薩

### **vegetarian pizza**

topped with with broccoli, peppers, mixed mushrooms and zucchini with eggplant sauce

有機番茄披薩

### **organic margarita pizza**

燒辣綜合香腸披薩

### **fire house pizza**

topped with basil, onion, mushroom, black olive, spicy italian sausage; pepperoni, with spicy sauce

辣味番茄海鮮披薩

### **arabiata seafood pizza**

topped with shrimp, scallop, squids and onion, garlic, basil in arabiafe sauce

精選火腿披薩

### **prosciutto ham pizza with arugula**

## 燉飯 risottos

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山芹香蕈燉飯

### **assorted seasonal mushroom with wild celery risotto**

雙菇鱸魚奶油燉飯

### **mixed mushroom risotto with sea bass**

明蝦干貝青豆燉飯

### **green peas risotto with prawn and scallop**

## 飯 rice

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**XO 醬干貝炒飯**

**xo sauce fried rice**

scallops, prawn, egg, green onions and shallot

**新加坡海南雞飯**

**hainan chicken rice**

fragrant pandan flavored chicken rice, poached chicken and broth. served with chili, ginger and soy sauce

**左宗堂雞飯**

**gengeral zho's chicken rice**

sichuan style chicken with chili and cashewnuts over steamed rice

**日式牛肉咖哩 (美國牛肋條 )**

**japanese style beef curry(u.s rib finger beef)**

mariner shoulder beef braise with carrot, potato, apple and light chili

**韓式石鍋拌飯**

**beemin bap**

in a stone bowl with rice, egg, beef and vegetables, Korean peppered miso and Kim chee

**義大利麵 pasta**

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**焗烤肉醬千層麵 (紐澳上肩胛梅花牛)或肉醬義大利麵**

**lasagna or spaghetti bolognese ( new zealand and australia chunk eye roll )**

prepared with nonna's recipe

**香蒜白酒蛤蜊麵**

**pan-fried linguine with clams and white wine**

with onion, garlic and basil , topped black pepper and red pepper crush

**圓鱈明太子義大利麵**

**spicy pollack roe and cod fish with spaghetti**

**香蒜鮑魚佐烏魚子扁麵**

**"sous vide" abalone and mullet roe, linguine with garlic and chili**

**薄煎美國肋眼松露義大利麵**

**us prime rib eye beef linguine**

with foie gras and truffle sauce

**帝王蟹蒜味奶油麵**

**king crab spaghetti with garlic butter cream**

**波士頓龍蝦義大利麵佐蟹肉汁**

**parisian butter baked boston lobster, fettucine with shellfish sauce**

## 麵 noodles

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鮮蝦雲吞湯麵

**won ton noodle soup**

with bbq pork, black mushrooms, pork dumplings and kai lan

星馬海鮮炒粿條

**char kway teow**

stir-fried mix noodles with Chinese sausage, shrimps, clams, squid and vegetables

晶華牛肉麵 (美國牛肋條)(原味/麻辣)

**formosa beef noodles (u.s rib finger beef)(original / spicy)**

tender braised beef and noodles with our home made spiced beef broth

頂級美國肋眼牛排麵

**u.s. prime rib eye steak noodles soup (6 oz)**

pan fried u.s rib-eye steak with noodles

西式美饌 **western cuisines**

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爐烤春雞佐蘑菇醬

**roasted spring chicken with mushroom sauce**

with rosemary, mashed potato and vegetable, served with mushroom sauce

美國舒肥帶骨牛小排

**u.s. sous-vide short ribs**

厚切美國肋眼牛肉

**thick cut u.s. roast rib eye beef**

roasted u.s. rib-eye beef with seasonal vegetable

輕煎時令鮮魚佐香檳醬

**pan-fried daily fish with champagne sauce**

chef recommend fresh seasonal fish

嫩煎羊排佐芥末醬

**pan-fried lamb**

with bone and mashed potato and vegetable, with prommery mustard sauce

香煎美國菲力牛排佐鵝肝與黑松露醬

**u.s. beef tenderloin steak**

u.s beef tenderloin with foie gras, vegetable, mashed potato and truffle sauce

紅酒燉澳洲和牛頰肉

**braise australia waygu cheek beef**

with red wine sauce and mashed potato

東方佳餚 **asian cuisine**

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紅油抄手

**szechuan spicy dumpling**

翡翠蒸餃

**vegetable dumpling**

水晶蝦餃

**shrimp dumpling**

上海小籠包

**shanghainese dumpling**

沙爹總匯

**balinese sate**

chicken, *u.s beef sirloin* and prawn sate, with achar, prawn crackers and peanut sauce

西式美點 **desserts**

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喜見達冰淇淋(任選一球)

**Haagen dasz ice cream by scoop**

提拉米蘇

**tiramisu**

traditional tiramisu, mascarpone cheese cream with ladies finger punched in coffee

特選季節水果盤

**azie fresh fruits platter**

草莓德萊蛋糕

**strawberry delight**

Almond sponge, strawberry jelly and light vanilla cream

巧克力魔鬼呢喃

**chocolate devils whispers**

Dark chocolate mousse, caramel jelly and chocolate almond sponge

舒芙蕾

**soufflé**

Vanilla jasmine tea soufflé with mango ice cream and sauce

以上價格需加 10% 服務費