

九天

NINE SKY

OPEN:12:00-22:00

ASIAN CHARCOAL GRILL

亞洲炭火燒肉。

(A) SET FOR 1 套餐 R888

- Salad 沙拉

Fruit & Veg Salad

蔬果沙拉

- GRILL 精選燒物主餐

Ribeye

Sirloin

Bone-in Beef Short Rib

Chicken Thigh Deboned

Lamb Loin Chops

肋眼牛肉

沙朗牛肉

帶骨牛小排

雞腿肉

戰斧羊排

- Rice 食事

Wagyu Braised Rice

和牛滷肉飯

- Dessert 甜點

(B) SET FOR 2 雙人套餐 R1688

- Salad 沙拉

Fruit & Veg Salad

蔬果沙拉

- GRILL 精選燒物主餐

Wagyu Chuck

Wagyu Brisket

Wagyu Skirt

Three Flavors Of Chicken Thighs

Prawn (2pcs)

和牛嫩肩

和牛前胸

和牛橫隔膜

三味雞腿肉

鮮甜海蝦 (2尾)

- Rice 食事

Wagyu Braised Rice

和牛滷肉飯

- Dessert 甜點

ASIAN CHARCOAL GRILL

亞洲炭火燒肉。

(C) SET FOR 2 雙人套餐 R2188

- Salad 沙拉

Beach Garden Salad

海鮮花園沙拉

- GRILL 精選燒物主餐

Magic Box Wagyu Sirloin

Wagyu Chuck fillet

Wagyu Skirt

Wagyu Short Rib

Lamb Loin Chops

Sea Tiger Prawn (2pcs)

和牛莎朗

和牛肩菲力

和牛橫膈膜

無骨牛小排

戰斧羊排

大虎蝦 (2尾)

- Rice 食事

Wagyu Braised Rice

和牛滷肉飯

- Dessert 甜點

(D) SET FOR 2 雙人套餐 R2988

- Salad 沙拉

Beach Garden Salad

海鮮花園沙拉

- GRILL 精選燒物主餐

Magic Box Wagyu Ribeye

Wagyu Chuck fillet

Wagyu Skirt

Wagyu Short Rib

Wagyu Tongue Slice Thick Cut

Tiger Prawn (4pcs)

Deep Sea Lobster Tails (Garlic Butter)

和牛肋眼

和牛肩菲力

和牛橫膈膜

無骨牛小排

厚切和牛牛舌

鮮甜海蝦 (4尾)

蒜香奶油龙虾尾

- Rice 食事

Wagyu Braised Rice

和牛滷肉飯

- Dessert 甜點

Exquisite À La Carte

精緻單點 優選推薦。

M9 GOLD WAGYU M9金獎和牛

CA1 Wagyu Sirloin	莎朗	R588
CA2 Wagyu Ribeye	肋眼	R588
CA3 Wagyu Skirt	橫隔膜	R268
CA4 Wagyu Short Rib	牛小排	R268
CA5 Wagyu Chuck fillet	肩菲力	R258
CA6 Wagyu Brisket	和牛前胸	R258
CA7 Wagyu Marbled Meat	和牛雪花(牡蠣肉)	R268
CA8 Wagyu Beef Tongue Thick Cut	厚切和牛牛舌	R298
CA9 Wagyu Beef Tongue Collection	和牛牛舌雙重奏 (薄切牛舌/牛舌菲力/極嫩牛舌)	R428
CA10 Wagyu 6 Beef Collection	和牛六拼盤	R1688
CA11 Seafood and Meat Collection (Deep Sea Lobster Tail*1/ Tiger Prawns*2/ Sirloin / Chicken Thigh Deboned)	海陸拼盤 (龍蝦尾/虎蝦/莎朗/雞腿肉)	R788
CA12 Prawn Collection (Deep Sea Lobster Tail*1/ Tiger Prawns*2/ Prawn Head-On*4)	鮮蝦拼盤 (龍蝦尾/虎蝦/白蝦)	R888
CA13 Whole Squid	鮮魷	R258

The thickness of the above meat is about 0.3-0.5 cm,
However, it will still be adjusted according to the shape and firmness of each piece of meat.
以上肉品厚度大約若在0.3-0.5公分左右，但仍會因每塊肉的形狀與軟硬度有所調整。

Beef 嚴選牛

CB1 Ribeye	肋眼牛肉	R228
CB2 Sirloin	沙朗牛肉	R228
CB3 Bone-in Beef Short Rib	帶骨牛小排	R218

The thickness of the above meat is about 0.3-0.5 cm,
However, it will still be adjusted according to the shape and firmness of each piece of meat.
以上肉品厚度大約若在0.3-0.5公分左右，但仍會因每塊肉的形狀與軟硬度有所調整。

CHICKEN / LAMB 雞羊

CC1 Three Flavors of Chicken Thighs	三味雞腿肉	R198
CC2 Lamb Loin Chop	羊肋排	R228

SEAFOOD 海鮮

CD1 Deep Sea Lobster Tails (1pc)	深海玫瑰龙虾尾(1尾)	R428
CD2 Scallop Half Shell (2pcs)	半壳虾夷扇貝(2顆)	R88
CD3 Sea Tiger Prawn (1pc)	海捕虎虾(1尾)	R288
CD4 Prawn Head-On (4pcs)	蝦(4尾)	R168

VEG PLATTER 時令蔬菜盤 (VEG | 素)

CE1 King Oyster Mushroom	杏鮑菇	R88
CE2 Zucchini	櫛瓜	R88
CE3 Pumpkin	南瓜	R58
CE4 Sweet Corn	玉米	R68
CE5 Vegetable Plate (King oyster mushroom/ Pumpkin/ Sweet Corn)	綜合蔬菜拼盤 (杏鮑菇/ 南瓜/ 玉米/ 櫛瓜)	R188

Hot Pot 火鍋

HP Hot Pot 精選鍋底

HP1 Spicy 麻辣鍋

HP2 Mushroom Chicken Soup 菌菇雞湯鍋

Choose two shabu-shabu hotpot flavors for R548 (with one vegetable plate)

One free refill of soup, after the first refill+R48 each

鴛鴦鍋選二 R548 (附蔬菜盤*1)

免費加湯一次，續湯每次+R48

H2 Wagyu 和牛

H2.1 Wagyu Ribeye ±150g	肋眼	R588
H2.2 Wagu Sirloin ±150g	莎朗	R588
H2.3 Wagyu Skirt ±120g	橫隔膜	R268
H2.4 Wagyu Short Rib ±120g	牛小排	R268
H2.5 Wagyu Chuck Fillet ±120g	肩菲力	R258
H2.6 Wagyu Brisket ±120g	和牛前胸	R258

H3 Beef 牛肉

H3.1 Ribeye ±100g	肋眼牛肉	R228
H3.2 Sirloin ±100g	沙朗牛肉	R228

H4 Chicken 雞

H4.1 Chicken Thigh ±150g	雞腿肉	R148
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H5 Seafood 海鮮

H5.1 Deep Sea Lobster Tail (1pc)	深海玫瑰龙虾尾(1尾)	R428
H5.2 Scallop Half Shell (2pcs)	半壳虾夷扇贝(2個)	R88
H5.3 Sea Tiger Prawn (1pc)	海捕虎虾(1尾)	R228
H5.4 Prawn Head-On (4pcs)	全蝦(4尾)	R168
H5.5 Whole Squid	鮮魷	R258

H6 Vegetables 時令蔬菜盤

H6.1 King Oyster Mushroom	杏鮑菇	R88
H6.2 Zucchini	櫛瓜	R88
H6.3 Pumpkin	南瓜	R58
H6.4 Sweet Corn	玉米	R68
H6.5 Vegetable plate	綜合蔬菜拼盤	R188

(king oyster mushroom/ Pumpkin/ Sweet Corn)

(杏鮑菇/ 南瓜/ 玉米/ 櫛瓜)

SPECIALITY

九天特選。

STARTERS 前菜

KD1 Kimchi (Pickle Veg) (Veg)	泡菜(醃漬蔬菜) (素)	R48
KD2 Mixed kimchi (Pickle Veg) (Veg)	綜合泡菜 (素)	R58
KD2 Spring Roll (4pcs) (Mix veg, glass noodle wrapped with spring roll pastry, served with sweet chili sauce) 酥炸春捲包裹蔬菜與粉絲，佐以甜辣醬	酥炸春捲 (4個)	
KD2.1 Vegetable (Veg)	蔬菜 (素)	R78
KD2.2 Prawn	炸蝦	R108
KD3 Vietnamese Spring Roll (2pcs) (Mix veg, fresh rice paper served with special sauce)	越南春捲 (2個) (越南春捲 新鮮米紙包裹蔬菜，佐以特製醬汁)	
KD3.1 Vegetable (Veg)	蔬菜 (素)	R88
KD3.2 Chicken	雞肉	R88
KD3.3 Prawn	蝦	R108
KD4 Crispy Chicken Wonton (4pcs) (Deep fried, marinade, chopped chicken wrapped with egg pastry) (切碎雞肉醃製後包裹於蛋皮中炸至金黃酥脆)	酥炸雲吞 (4個)	R78
KD5 Tempura (4pcs) (Japanese style deep fried batter)	天婦羅 (4個) 日式炸粉漿料理	
KD5.1 Prawn	蝦	R198
KD5.2 Vegetable (Veg)	蔬菜 (素)	R168
KD6 Dim Sum	點心	
KD6.1 Steamed Custard Bun (1pc)	黑金流沙奶黃包 (1個)	R58
KD6.2 Barbecue Pork Bun (1pc)	叉燒包 (1個)	R58
KD6.3 Steamed Prawn Dumplings (4pcs)	蝦餃 (4個)	R148
KD6.4 Pork and Prawn Dim Sum (4pcs)	豬肉蝦燒賣 (4個)	R148
KD6.5 Xiao Long Bao (4pcs)	小籠湯包 (4個)	R148
KD7 Potsticker With Pork Chives (4pcs) (Pan fried dumplings served with sauce)	韭菜豬肉煎餃 (4個)	R108

SALAD 沙拉

SC1 Beach Garden Salad (combination of seafood) (served with thai spicy dressing)	海鮮花園沙拉	R228
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SC2 Glass Noodle Salad (Spicy salad, prawn, calamari, chicken, glass noodle, topped on crispy lettuce)	涼拌冬粉 (辣味沙拉, 蝦, 花枝, 雞肉, 冬粉, 曝菜爽脆的生菜上)	R188
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SC3 Japanese Fruit & Veg Salad (Veg) (Mixed fruit & veg with Japanese salad dressing)	日式蔬果 (素) (混合蔬菜與水果佐日式沙拉醬)	R148
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SOUP 湯品

KF1 Tom Yum Soup Spicy soup, lemon grass, galangal, lime leaf, mushroom	冬蔭功 (辣味湯, 香茅、南薑、青檸葉、蘑菇)	
KF1.1 Prawn	蝦仁	R78
KF1.2 Vegetable (Veg)	蔬菜 (素)	R68

ROAST 燒臘

(Roast duck and chicken with bones 雞鴨皆帶骨)

KH1 Braised Chicken	油雞	
KH1.1 Whole	全隻	R348
KH1.2 Half	半隻	R198

KH2 Roast Duck	烤鴨	
KH2.1 Whole	全隻	R528
KH2.2 Half	半隻	R228

KH3 Peking Duck Advance reservation required	片皮鴨 (附餅皮)	R668
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KH4 Braised Chicken With Rice	油雞飯	R188
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KH5 Roast Duck With Rice	燒鴨飯	R228
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KH6 Double Delight (Duck, Chicken)	雙拼飯 (燒鴨, 油雞)	R248
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NOODLE SOUP 湯麵

KC1 Vietnamese Beef Pho Noodle Soup	越南牛肉河粉	R248
KC2 Taiwanese Beef & Tendon Noodle Soup	台灣牛肉麵	R248
KC3 Japanese Noodle (Choose Udon)	日式湯麵(烏龍麵)	
KC3.1 Tempura Prawn	天婦羅蝦	R248
KC3.2 Tempura Veg (Veg)	天婦羅蔬菜 (素)	R198

HOT PLATE 鐵板

KB1 Sirloin Steak	鐵板西冷牛排	R228
KB2 Chicken Thigh	鐵板雞腿	R198

● Please Select Either
(Black Pepper or Mushroom Sauce)

● 醬料選項(黑胡椒或蘑菇醬)

THAI CURRY 泰式咖哩

KG1 Thai Green Curry	泰式綠咖哩	
KG1.1 Beef	牛肉	R198
KG1.2 Chicken	雞肉	R198
KG1.3 Prawn	蝦	R248
KG1.4 Vegetable (Veg)	蔬菜 (素)	R198
KG2 Thai Red Curry	泰式紅咖哩	
KG2.1 Beef	牛肉	R198
KG2.2 Chicken	雞肉	R198
KG2.3 Prawn	蝦	R248
KG2.4 Vegetable (Veg)	蔬菜 (素)	R198

HOT DISH 熱炒

KA1 Braised Wagyu Beef	和牛滷肉飯	R228
KA2 Cumin Lamb	孜然羊肉	R218
KA3 Deep Fried Whole Fish	泰式酥炸全魚	R298
KA4 Garlic Prawn	泰式蒜蓉香蝦	R268
KA5 Kung Pao Chicken	宮保雞	R198
KA6 Braised Lamb Skank	滷羊腿	R288
KA7 Mapo Spicy Tofu Eggplant (Veg)	麻婆豆腐茄子 (素)	R188
KA8 Pineapple Prawns	鳳梨蝦球	R288
KA9 Salt and Pepper Prawn	椒鹽蝦	R268
KA10 Salt and Pepper Chicken	鹹酥雞	R198
KA11 Korean Bibimbap	石鍋拌飯	R198
KA12 Sweet and Sour Chicken	糖醋雞	R198
KA13 Three Cup Chicken	三杯雞	R198
KA14 Chili & Basil Wok Stir Fry	辣椒羅勒快炒	
KA14.1 Beef	牛肉	R198
KA14.2 Chicken	雞肉	R198
KA14.3 Prawn	蝦仁	R228
KA14.4 Vegetables (Veg)	蔬菜 (素)	R198
KA15 Stir Fry Seasoned Veg. (Veg)	炒時蔬 (素)	R188
KA16 Salt and pepper Calamari head	椒鹽魷魚頭	R228
KA17 Black Bean cod	鐵板豆鼓鱈魚	R398
KA18 Spicy Boiled beef	水煮牛肉	R248

RICE&NOODLE 飯食&麵食

KI1 Chow Mein (Stir Fried Noodle)	中式炒麵	
KI1.1 Beef	牛肉	R168
KI1.2 Chicken	雞肉	R168
KI1.3 Prawn	蝦仁	R198
KI1.4 Vegetable (Veg)	蔬菜 (素)	R168

KI2 Fried Rice	炒飯	
KI2.1 Beef	牛肉	R168
KI2.2 Chicken	雞肉	R108
KI2.3 Prawn	蝦仁	R198
KI2.4 Vegetable (Veg)	蔬菜 (素)	R168
KI2.5 Nine Sky Fried Rice	九天炒飯	R248
(Fried Ricewith prawns,chicken,salmon and pineapple) (蝦仁，雞，鮭魚，鳳梨)		

KI3 Pad Thai (Thai Fried Noodle)	泰式炒河粉(帕泰)	
KI3.1 Beef	牛肉	R178
KI3.2 Chicken	雞肉	R178
KI3.3 Prawn	蝦仁	R208
KI3.4 Vegetable (Veg)	蔬菜 (素)	R178

KI4 Egg Fried Rice	蛋炒飯	R88
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KI5 Taiwanese Plain Rice	白飯	R15
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DESSERT 甜品

KE1 Snow Ice Fruit	水果雪花冰	R88
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KE2 Snow Ice Matcha	抹茶雪花冰	R98
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KE3 Deep Fried Ice Cream	炸冰淇淋	R88
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KE4 Deep Fried Banana with Ice Cream	炸香蕉冰淇淋	R88
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KE5 Cake (Matcha,Chocolate,Vanilla)	蛋糕(抹茶,巧克力,香草)	R78
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ROBATASHI 炙烤

(2 SKEWERS 兩串)

Yakitori 日式燒鳥

SE1 Japanese sauce/Cumin

SE1.1 Wagyu Beef

SE1.2 Chicken

SE1.3 Lamb

SE1.4 Wagyu Tongue

SE1.5 Chicken Wing

和風醬/孜然

和牛

雞肉

羊肉

和牛牛舌

雞翅

R98

R78

R88

R98

R88

SE2 Butter & Herbs

SE2.1 Tiger Prawn

SE2.2 Fish

SE2.3 Scallop

虎蝦

魚

扇貝

R98

R88

R98

SE3 Sweet Soya & Sesame Seeds (Veg)

SE3.1 King Oyster Mushroom

SE3.2 Eggplant

SE3.3 Green Bean

SE3.4 Tofu

甜醬油芝麻 (素)

杏鮑菇

茄子

四季豆

豆腐

R68

R68

R58

R58

SUSHI 壽司

SA1 Sashimi

- SA1.1 Standard (6pcs)
- SA1.2 Special (12pcs)
- SA1.3 Tuna (6pcs)
- SA1.4 Salmon (6pcs)
- SA1.5 Spicy Seared Tuna (6pcs)
- SA1.6 Spicy Seared Salmon (6pcs)

- 生魚片
- 標準(6片) R168
- 標準(12片) R248
- 鮪魚(6片) R168
- 鮭魚(6片) R188
- 炙燒辣味鮪魚(6片) R178
- 炙燒辣味鮭魚(6片) R198

SA2 Nigiri (1pc)

Freshest ingredients topped on sushi rice

- SA2.1 Tuna
- SA2.2 Salmon
- SA2.3 Prawn
- SA2.4 Japanese Sea Eel
- SA2.5 Wagyu Beef
- SA2.6 Japanese Caviar
- SA2.7 Inari (Veg)

- 握壽司(1貫)
- (嚴選新鮮食材鋪於醋飯上)
- 鮪魚 R28
- 鮭魚 R38
- 蝦 R28
- 日本星鰻 R68
- 和牛 R48
- 日本魚子醬 R48
- 稻荷豆皮壽司 (素) R48

SA3 Maki (8pcs)

- SA3.1 Prawn
- SA3.2 Tuna
- SA3.3 Spicy Tuna
- SA3.4 Salmon
- SA3.5 Avo (Veg)
- SA3.6 Cucumber (Veg)
- SA3.7 Pickled Radish (Veg)
- SA3.8 Futo (Big roll)
- SA3.9 Spicy Salmon

- 細卷壽司(8貫)
- 蝦 R88
- 鮪魚 R78
- 辣味鮪魚 R78
- 鮭魚 R88
- 酪梨 (素) R68
- 黃瓜 (素) R68
- 醃蘿蔔 (素) R68
- 粗卷(4貫) R98
- 辣味鮭魚 R88

SA4 Temaki (Hand roll)

- SA4.1 Tuna
- SA4.2 Spicy Tuna
- SA4.3 Salmon
- SA4.4 Spicy Salmon
- SA4.5 Prawn
- SA4.6 Tempura Prawn
- SA4.7 Japanese Sea Eel
- SA4.8 Vegetable (Veg)

- 手卷壽司
- 鮪魚 R68
- 辣味鮪魚 R68
- 挪威鮭魚 R78
- 辣味挪威鮭魚 R78
- 蝦 R78
- 天婦羅蝦 R78
- 日本星鰻 R88
- 蔬菜 (素) R68

SPECIALITY 招牌壽司

SB1 Rose (6pcs)

SB1.1 Tuna

SB1.2 Spicy Tuna

SB1.3 Salmon

SB1.4 Spicy Salmon

玫瑰卷(6貫)

鮪魚 R88

辣味鮪魚 R88

鮭魚 R98

辣味鮭魚 R98

SB2 Fashion Sandwich (8pcs)

(Sushi rice, avocado, Japanese mayonnaise
cut into triangle shape)

SB2.1 Tuna

SB2.2 Salmon

SB2.3 Prawn

SB2.4 Vegetable (Veg)

壽司三明治

(醋飯、酪梨、日本美乃滋製成三角形)

鮪魚 R88

鮭魚 R98

蝦 R98

蔬菜 (素) R88

SB3 Rainbow Roll (8pcs)

(Sushi rice wrapped with fresh fish meat and avocado)

SB3.1 Tuna

SB3.2 Salmon

SB3.3 Mixed Tuna & Salmon

彩虹卷(8貫)

(以新鮮魚肉與酪梨包裹醋飯)

鮪魚 R88

鮭魚 R98

鮪魚&鮭魚綜合 R98

SB4 Spicy Roll (8pcs)

(Sushi rice, avocado sprinkled around with Japanese spice)

SB4.1 Tuna

SB4.2 Salmon

SB4.3 Prawn

SB4.4 Vegetable (Veg)

辣味卷(8貫)

(醋飯，酪梨，撒上日式香料)

鮪魚 R88

鮭魚 R98

蝦 R98

蔬菜 (素) R88

SB5 Bamboo Roll (8pcs)

SB5.1 Tempura Prawn

SB5.2 Tempura Veg

竹卷(8貫)

天婦羅蝦 R98

天婦羅蔬菜 R88

9SKY

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