

# 九天

## NINE SKY

Pictures are for illustration purposes only.  
Actual dishes may vary due to seasonality and availability.  
圖片僅供參考, 菜色依季節與現場供應為準。

# ASIAN CHARCOAL GRILL

## 亞洲炭火燒肉

### A. SET 套餐 — R888

#### [Salad 沙拉]

- Fruit & Veg Salad

蔬果沙拉

#### [GRILL 精選燒物主餐]

- Local Beef Brisket
- Local Bone-In Beef Short Rib
- Lamb Belly
- Pork Belly

當地牛前胸(肥牛)  
當地帶骨牛小排  
羊五花  
豬腹肉

#### [Rice 食事] Select1/選1

- Wagyu Braised Rice
- Korean Bibimbap Stone Bowl Rice

和牛滷肉飯  
韓式石鍋拌飯

#### [Dessert 甜點]

### B. SET 套餐 — R1288

#### [Salad 沙拉]

- Fruit & Veg Salad

蔬果沙拉

#### [GRILL 精選燒物主餐]

- Local Beef Brisket
- Local Bone-In Beef Short Rib
- Wagyu Brisket
- Lamb Loin Chops
- Lamb Belly

當地牛前胸(肥牛)  
當地帶骨牛小排  
和牛前胸  
戰斧羊排  
羊五花

#### [Rice 食事] Select1/選1

- Wagyu Braised Rice
- Korean Bibimbap Stone Bowl Rice

和牛滷肉飯  
韓式石鍋拌飯

#### [Dessert 甜點]

# ASIAN CHARCOAL GRILL

## 亞洲炭火燒肉

### C. SET 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
- Lamb Loin Chops
- Queen Tiger Prawns (2pcs)

和牛嫩肩  
和牛前胸  
和牛橫隔膜  
戰斧羊排  
皇后虎蝦(2尾)

#### [Rice 食事] Select1/選1

- Wagyu Braised Rice
- Korean Bibimbap Stone Bowl Rice

和牛滷肉飯  
韓式石鍋拌飯

#### [Dessert 甜點]

### D. SET 套餐 — R2188

#### [Salad 沙拉] Select1/選1

- Fruit & Veg Salad
- Beach Garden Salad

蔬果沙拉  
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
- King Tiger Prawns (2pcs)

和牛莎朗  
和牛肩菲力  
和牛橫隔膜  
無骨牛小排  
戰斧羊排  
國王虎蝦(2尾)

#### [Rice 食事] Select1/選1

- Wagyu Braised Rice
- Korean Bibimbap Stone Bowl Rice

和牛滷肉飯  
韓式石鍋拌飯

#### [Dessert 甜點]

# ASIAN CHARCOAL GRILL

## 亞洲炭火燒肉

### E. SET 套餐 — R2988

#### [Salad 沙拉] Select1/選1

- Fruit & Veg Salad
- Beach Garden Salad

蔬果沙拉  
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 Marbled Meat
- Giant Tiger Prawn (1pc)
- Deep Sea Lobster Tails (Garlic Butter)

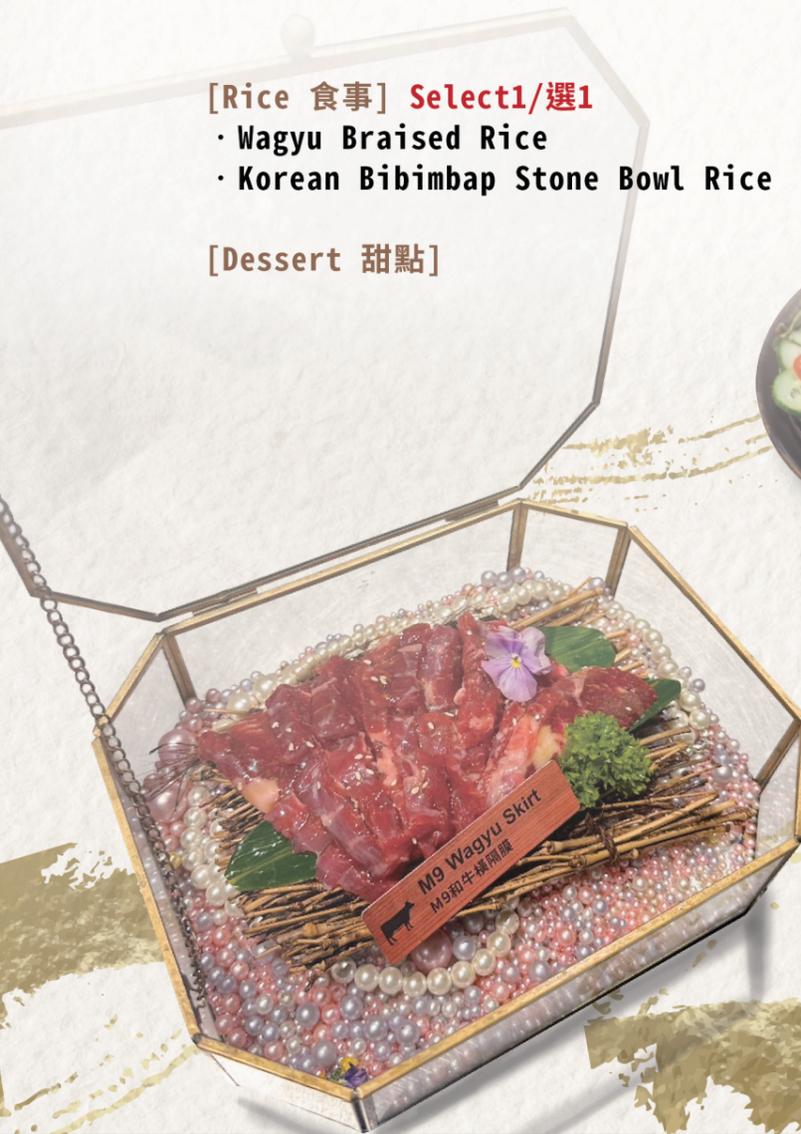
和牛肋眼  
和牛肩菲力  
和牛橫膈膜  
和牛無骨牛小排  
和牛雪花(牡蠣肉)  
巨人虎蝦(1尾)  
蒜香奶油龙虾尾

#### [Rice 食事] Select1/選1

- Wagyu Braised Rice
- Korean Bibimbap Stone Bowl Rice

和牛滷肉飯  
韓式石鍋拌飯

#### [Dessert 甜點]



# EXQUISITE À LA CARTE

## 精緻單點 優選推薦

### M9 GOLD WAGYU M9金獎和牛

[A5 Japanese Wagyu At R10 Per Gram | A5日本和牛每公克R10]

CA1 Wagyu Sirloin	和牛莎朗	R588
CA2 Wagyu Ribeye	和牛肋眼	R588
CA3 Wagyu Skirt	和牛橫膈膜	R268
CA4 Wagyu Short Rib	和牛牛小排	R268
CA5 Wagyu Chuck Fillet	和牛肩菲力	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	和牛厚切牛舌	R298
CA9 Wagyu Beef Tongue Collection	和牛牛舌雙重奏 (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 (King Tiger Prawns (2pcs)/Tiger Prawns (4pcs)/ Local Beef Brisket/Chicken Thigh Deboned/Lamb Belly)	海陸拼盤 (國王虎蝦/皇后虎蝦/肥牛/雞腿肉/肥羊)	R788



## Local Beef 嚴選牛

CB1 Local Beef Brisket 當地牛前胸(肥牛) R228

CB2 Local Bone-In Beef Short Rib 當地帶骨牛小排 R228

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/PORK 雞/羊/豬

CC1 Three Flavors of Chicken Thighs 三味雞腿肉 R198

CC2 Lamb Loin Chops 羊肋排 R228

CC3 Lamb Belly 羊五花 R188

CC4 Pork Belly 豬腹肉 R188



## SEAFOOD 海鮮

CD1 Deep Sea Lobster Tail (1pc) 深海玫瑰龙虾尾(1尾) R428

CD2 Giant Tiger Prawn (1pc) 巨人虎蝦(1尾) R288

CD3 King Tiger Prawns (4pcs) 國王虎蝦(4尾) R268

CD4 Queen Tiger Prawns (4pcs) 皇后虎蝦(4尾) R168

CD5 Scallop Half Shells (2pcs) 半壳虾夷扇貝(2顆) R88

CD6 Whole Squid 鮮魷 R258

CD7 Prawn Collection 鮮蝦拼盤 R1088  
(Giant Tiger Prawn/King Tiger Prawns (2pcs)/Queen Tiger Prawns (4pcs)) (巨人虎蝦/國王虎蝦/皇后虎蝦)

## VEGATABLE PLATTER 時令蔬菜盤 (VEG | 素)

CE1 Button Mushroom 蘑菇 R88

CE2 King Oyster Mushroom 杏鮑菇 R88

CE3 Zucchini 櫛瓜 R88

CE4 Butternut 冬南瓜 R58

CE5 Sweetcorn 玉米 R68

CE6 Vegetable Platter 綜合蔬菜拼盤 R188  
(King Oyster Mushroom/Butternut/Sweetcorn/Zucchini) (杏鮑菇/冬南瓜/玉米/櫛瓜)



## Hot Pot 火鍋

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 (附蔬菜盤\*1) R548 免費加湯一次,續湯每次 +R48

### HS.A SET 套餐 — R1388

#### [Hotpot Soup 湯底] Select2/選2

- Spicy or Mushroom Chicken Soup or Milk Cheese (Choose two Hot pot Soup) (任選2種鍋底) 麻辣/菌菇雞湯/牛奶起司

#### [Vegetable Plate 季節蔬菜盤]

#### [Meat and Seafood 精選肉品]

- Local Beef Brisket 當地牛前胸(肥牛)
- Lamb Belly 羊五花
- Pork Belly 豬腹肉
- Wagyu Brisket 和牛前胸肉
- Queen Tiger Prawns (4pcs) 皇后虎蝦(4尾)

#### [Rice 食事] Select1/選1

- Wagyu Braised Rice 和牛滷肉飯
- Korean Bibimbap Stone Bowl Rice 韓式石鍋拌飯

#### [Dessert 甜點]

### HS.B SET 套餐 — R1688

#### [Hotpot Soup 湯底] Select2/選2

- Spicy or Mushroom Chicken Soup or Milk Cheese (Choose two Hot pot Soup) (任選2種鍋底) 麻辣/菌菇雞湯/牛奶起司

#### [Vegetable Plate 季節蔬菜盤]

#### [Meat and Seafood 精選肉品]

- Wagyu Ribeye 和牛肋眼
- Wagyu Chuck Fillet 和牛肩菲力
- Wagyu Brisket 和牛前胸肉
- Whole Squid 鮮魷
- Queen Tiger Prawns (4pcs) 皇后虎蝦(4尾)

#### [Rice 食事] Select1/選1

- Wagyu Braised Rice 石鍋和牛滷肉飯
- Korean Bibimbap Stone Bowl Rice 韓式石鍋拌飯

#### [Dessert 甜點]

### HS.C SET 套餐 — R2588

#### [Hotpot Soup 湯底] Select2/選2

- Spicy or Mushroom Chicken Soup or Milk Cheese (Choose two Hot pot Soup) (任選2種鍋底) 麻辣/菌菇雞湯/牛奶起司

#### [Vegetable Plate 季節蔬菜盤]

#### [Meat and Seafood 精選肉品]

- Wagyu Sirloin 和牛莎朗
- Wagyu Ribeye 和牛肋眼
- Wagyu Short Rib 和牛牛小排
- Wagyu Chuck Fillet 和牛肩菲力
- Prawn Collection 鮮蝦拼盤  
(Giant Tiger Prawn/King Tiger Prawns (2pcs)/Queen Tiger Prawns (4pcs)) (巨人虎蝦/國王虎蝦/皇后虎蝦)

#### [Rice 食事] Select2/選1

- Wagyu Braised Rice 和牛滷肉飯
- Korean Bibimbap Stone Bowl Rice 韓式石鍋拌飯

#### [Dessert 甜點]



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## Hot Pot 火鍋

HP Hot Pot 精選鍋底 **Select2/選2** ----- R548

HP1 Spicy Soup 麻辣鍋  
HP2 Chicken Mushroom Soup 菌菇雞湯鍋  
HP3 Milk Cheese Soup 牛奶起司鍋

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 (附蔬菜盤\*1) R548 免費加湯一次, 續湯每次 +R48

### H2 Wagyu 和牛

H2.1 Wagyu Ribeye 和牛肋眼 R588  
H2.2 Wagyu Sirloin 和牛莎朗 R588  
H2.3 Wagyu Skirt 和牛橫隔膜 R268  
H2.4 Wagyu Short Rib 和牛牛小排 R268  
H2.5 Wagyu Chuck Fillet 和牛肩菲力 R258  
H2.6 Wagyu Brisket 和牛前胸 R258

### H3 Beef 牛肉

H3.1 Local Beef Brisket 當地牛前胸(肥牛) R228

### H4 CHICKEN/LAMB/PORK 雞/羊/豬

H4.1 Chicken Thigh 雞腿肉 R148  
H4.2 Lamb Belly 羊五花 R188  
H4.3 Pork Belly 豬腹肉 R158

### H5 Seafood 海鮮

H5.1 Deep Sea Lobster Tail (1pc) 深海玫瑰龙虾尾(1尾) R428  
H5.2 Giant Tiger Prawn (1pc) 巨人虎蝦(1尾) R288  
H5.3 King Tiger Prawn (4pcs) 國王虎蝦(4尾) R268  
H5.4 Queen Tiger Prawn (4pcs) 皇后虎蝦(4尾) R168  
H5.5 Scallop Half Shells (2pcs) 半壳蝦夷扇貝(2顆) R88  
H5.6 Whole Squid 鮮魷 R258  
H5.7 Prawn Collection 鮮蝦拼盤 R1088  
(Giant Tiger Prawn/King Tiger Prawns (2pcs)/ (巨人虎蝦/國王虎蝦/皇后虎蝦)  
Queen Tiger Prawns (4pcs))

### H6 Vegetable 時令蔬菜

H6.1 Button Mushroom 蘑菇 R88  
H6.2 King Oyster Mushroom 杏鮑菇 R88  
H6.3 Zucchini 櫛瓜 R88  
H6.4 Butternut 冬南瓜 R58  
H6.5 Sweetcorn 玉米 R68  
H6.6 Vegetable Platter 綜合蔬菜拼盤 R188  
(King Oyster Mushroom/Butternut/ (杏鮑菇/冬南瓜/玉米/櫛瓜)  
Sweetcorn/Zucchini)

## STARTERS 前菜

 <b>KD1 Kimchi (Pickle Veg)</b>	泡菜(醃漬蔬菜)	R48
 <b>KD2 Mixed kimchi (Pickle Veg)</b>	綜合泡菜	R68
<b>KD3 Spring Roll (4pcs)</b>	炸春捲	
 <b>KD3.1 Vegetable</b>	蔬菜	R78
<b>KD3.2 Prawn</b>	炸蝦	R98
<b>KD4 Vietnamese Spring Roll (2pcs)</b>	越南春捲	
 <b>KD4.1 Vegetable</b>	蔬菜	R78
<b>KD4.2 Chicken</b>	雞肉	R78
<b>KD4.3 Prawn</b>	蝦	R98
<b>KD5 Crispy Chicken Wonton (4pcs)</b>	炸雲吞	R78
<b>KD6 Tempura (4pcs)</b>	天婦羅	
<b>KD6.1 Prawn</b>	蝦	R198
 <b>KD6.2 Vegetable</b>	蔬菜	R168
<b>KD7 Dim Sum</b>	點心	
<b>KD7.1 Steamed Barbecued Pork Bun (1pcs)</b>	叉燒包	R58
<b>KD7.2 Steamed Prawn Dumplings (4pcs)</b>	蝦餃	R148
<b>KD7.3 Steamed Pork and Prawn Siu Mai (4pcs)</b>	豬肉蝦燒賣	R148
<b>KD7.4 Steamed Pork Soup Dumplings (5pcs)</b>	小籠湯包	R148
<b>KD7.5 Beef Pan-Fried Dumplings (4pcs)</b>	牛肉煎餃	R98

## SALAD 沙拉

<b>SC1 Beach Garden Salad</b> (Mix seafood, deep fried spinach)	海鮮花園沙拉	R228
 <b>SC2 Fruit &amp; Veg Salad</b> (Mixed fruit & veg with Japanese salad dressing)	日式蔬果沙拉	R148
<b>SC3 Chargrilled Prawn Salad</b> (Japanese Sesame Dressing)	碳烤鮮蝦沙拉 (日式胡麻醬)	R258
<b>SC4 Seared Salmon Salad</b> (House Vinaigrette)	炙燒鮭魚沙拉 (特製油醋醬)	R258

## SOUP 湯品

<b>KF1 Tom Yum Soup</b> (Spicy sour soup, lemon grass, galangal, lime leaf, king oyster mushroom)	冬蔭功	
<b>KF1.1 Prawn</b>	蝦仁	R78
 <b>KF1.2 Vegetable</b>	蔬菜	R68
<b>KF2 Chicken Mushroom Soup</b>	香菇雞湯	R78

## ROAST 燒臘

[Roast duck and chicken WITH BONE | 雞鴨皆帶骨]

<b>KH1 Peking Duck</b> <b>Advance reservation required</b>	片皮北京鴨(附餅皮) /需預訂/	R668
<b>KH2 Hand Torn Roast Chicken (Whole)</b> <b>Advance reservation required</b>	手撕雞(全隻) /需預訂/	R348
<b>KH3 Roast Chicken (Half)</b>	燒雞(半隻)	R208
<b>KH4 Roast Duck</b>	烤鴨	
<b>KH4.1 Whole</b>	全隻	R528
<b>KH4.2 Half</b>	半隻	R298
<b>KH5 ROAST Chicken With Rice (1/4)</b>	燒雞飯	R188
<b>KH6 Roast Duck With Rice (1/4)</b>	燒鴨飯	R228
<b>KH7 Double Delight (Duck1/4,Chicken1/4)</b>	雙拼飯(燒鴨,燒雞)	R248

## 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 Udon Noodle	日式烏龍湯麵	
KC3.1 Tempura Prawn	天婦羅蝦	R248
🌱 KC3.2 Tempura Veg	天婦羅蔬菜	R198
KC4 Chinese Chicken & Mushroom Noodle Soup	中式香菇雞湯麵	R248
KC5 Thai Tom Yum Prawn Noodle Soup	泰式酸辣蝦湯麵	R248

## HOT PLATE (Stir-Fried) 鐵板

Please Select Either (Black Pepper or Cumin Sauce)  
醬料選項 (黑胡椒或孜然醬)

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

## THAI CURRY 泰式咖哩

KG1 Thai (Green Or Red) Curry	泰式(綠/紅)咖哩	
KG1.1 Beef	牛肉	R198
KG1.2 Chicken	雞肉	R198
KG1.3 Prawn	蝦	R248
🌱 KG1.4 Vegetable	蔬菜	R198

## HOT DISH 熱炒

KA1 Braised Wagyu Beef Stone Bowl Rice	石鍋和牛滷肉飯	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	R248
KA5 Kung Pao Chicken	宮保雞	R198
KA6 Braised Lamb Shank	滷羊腿	R288
🌱 KA7 Mapo Spicy Tofu Eggplant	麻婆豆腐茄子	R188
KA8 Korean Deep Fried Chicken Wing/Thigh (BBQ or Chili Sauce)	韓式炸雞翅/腿 (燒烤醬或辣醬)	R198
KA9 Salt and Pepper (Prawn or Calamari)	椒鹽 (蝦/鮮魷)	R248
🌱 KA10 Korean Bibimbap Stone Bowl Rice	韓式石鍋拌飯	R198
KA11 Orange Chicken	柳橙雞	R198
KA12 Three Cup Chicken	三杯雞	R218
KA13 Chilli & Basil Wok Stir Fry	辣椒羅勒快炒	
KA14.1 Beef/Chicken/Vegetable 🌱	牛肉/雞肉/蔬菜	R198
KA14.2 Prawn	蝦仁	R228
🌱 KA14 Stir Fry Seasoned Veg	炒時蔬	R188
KA15 Chicken Stone Bowl Rice	石鍋雞肉拌飯	R228

## RICE/NOODLE 飯食/麵食

<b>KI1 Chow Mein (Stir Fried Egg Noodle)</b>	中式炒麵	
<b>KI1.1 Beef</b>	牛肉	R168
<b>KI1.2 Chicken</b>	雞肉	R168
<b>KI1.3 Prawn</b>	蝦仁	R198
🌱 <b>KI1.4 Vegetable</b>	蔬菜	R168
<b>KI2 Egg Fried Rice</b>	炒飯	
<b>KI2.1 Beef</b>	牛肉	R168
<b>KI2.2 Chicken</b>	雞肉	R168
<b>KI2.3 Prawn</b>	蝦仁	R198
🌱 <b>KI2.4 Vegetable</b>	蔬菜	R168
<b>KI3 Pad Thai (Thai Stir Fried Rice Noodle)</b>	泰式炒河粉(帕泰)	
<b>KI3.1 Beef</b>	牛肉	R178
<b>KI3.2 Chicken</b>	雞肉	R178
<b>KI3.3 Prawn</b>	蝦仁	R208
🌱 <b>KI3.4 Vegetable</b>	蔬菜	R178
<b>KI4 Egg Fried Rice</b>	蛋炒飯	R88
<b>KI5 Taiwanese Plain Rice</b>	白飯	R28
<b>KI6 Chop Suey Rice or Noodle (Saucy Stir Fried on Rice or Egg Noodle)</b>	燴飯或燴麵	
<b>KI6.1 Beef</b>	牛肉	R168
<b>KI6.2 Chicken</b>	雞肉	R168
<b>KI6.3 Prawn</b>	蝦仁	R198
🌱 <b>KI6.4 Vegetable</b>	蔬菜	R168
<b>KI7 Nine Sky Fried Rice (prawn, beef, chicken thigh, chicken breast, mix veg)</b>	九天炒飯 (蝦, 牛肉, 雞腿肉, 雞胸肉, 蔬菜)	R248



## ROBATASHI Charcoal Grill 炙烤

[2 SKEWERS 兩串]

<b>SE1 Teriyaki/Cumin Sauce</b>	照燒/孜然	
<b>SE1.1 Wagyu Beef</b>	和牛	R98
<b>SE1.2 Chicken</b>	雞肉	R78
<b>SE1.3 Lamb</b>	羊肉	R88
<b>SE1.4 Wagyu Tongue</b>	和牛牛舌	R98
<b>SE1.5 Chicken Wing</b>	雞翅	R88
<b>SE2 Butter &amp; Herbs</b>	蒜香奶油香料	
<b>SE2.1 Queen Tiger Prawn</b>	皇后虎蝦	R98
<b>SE2.2 Scallop</b>	扇貝	R98
<b>SE3 Teriyaki (VEG)</b>	照燒(素)	
🌱 <b>SE3.1 King Oyster Mushroom</b>	杏鮑菇	R68
🌱 <b>SE3.2 Eggplant</b>	茄子	R68
🌱 <b>SE3.3 Green Bean</b>	四季豆	R58
🌱 <b>SE3.4 Tofu</b>	豆腐	R58



## SUSHI 壽司

<b>SA1 Sashimi (6pcs) (Standard/Seared/Spicy)</b>	生魚片	
SA1.1 Tuna	鮪魚	R168
SA1.2 Salmon	鮭魚	R168
<b>SA2 Nigiri (1pcs) (Standard/Seared)</b>	握壽司	
SA2.1 Tuna	鮪魚	R38
SA2.2 Salmon	鮭魚	R38
SA2.3 Prawn	蝦	R38
SA2.4 Eel	鰻魚	R68
SA2.5 Japanese Caviar	日本魚子醬	R48
🌿 SA2.6 Inari	豆皮壽司	R28
<b>SA3 Maki (4pcs)</b>	細卷壽司	
SA3.1 Tuna/Salmon/Prawn	鮪魚/鮭魚/蝦	R68
🌿 SA3.2 Avo/Cucumber/Kimchi	酪梨/黃瓜/泡菜	R58
🌿 SA3.3 Apple/kiwi/Mango/Pineapple/Strawberry	蘋果/奇異果/芒果/鳳梨/草莓	R68
<b>SA4 Temaki Hand roll (Seaweed/Cucumber Wrap)</b>	手卷壽司	
SA4.1 Tuna	鮪魚	R68
SA4.2 Spicy Tuna	辣味鮪魚	R68
SA4.3 Salmon	挪威鮭魚	R68
SA4.4 Spicy Salmon	辣味鮭魚	R68
SA4.5 Prawn	蝦	R68
SA4.6 Tempura Prawn	天婦羅蝦	R78
SA4.7 Eel	鰻魚	R88
🌿 SA4.8 Vegetable	蔬菜	R68



## SUSHI 壽司

<b>SB1 Rose (4pcs)</b>	玫瑰卷	
SB1.1 Tuna	鮪魚	R108
SB1.2 Salmon	鮭魚	R108
<b>SB2 California Roll (4pcs) (Standard/Deep Fried)</b>	加州卷	
SB2.1 Tuna	鮪魚	R78
SB2.2 Salmon	鮭魚	R78
SB2.3 Prawn	蝦	R78
🌿 SB2.4 Vegetable	蔬菜	R78
<b>SB3 Rainbow Roll (4pcs)</b>	彩虹卷	
SB3.1 Tuna	鮪魚	R98
SB3.2 Salmon	鮭魚	R98
SB3.3 Mixed Tuna & Salmon	鮪魚&鮭魚綜合	R98
<b>SB4 Spicy Roll (4pcs)</b>	辣味卷	
SB4.1 Tuna	鮪魚	R78
SB4.2 Salmon	鮭魚	R78
SB4.3 Prawn	蝦	R78
🌿 SB4.4 Vegetable	蔬菜	R78
<b>SB5 Bamboo Roll (4pcs)</b>	竹卷	
SB5.1 Tempura Prawn	天婦羅蝦	R88
🌿 SB5.2 Tempura Veg	天婦羅蔬菜	R88
<b>SB6 Specialty (4pcs)</b>	特選	
SB6.1 Cheese sushi Bomb	起司壽司炸彈	R108
SB6.2 Charcoal Grill Eel Big Roll	烤照燒鰻魚卷	R128
🌿 SB6.3 Mix Fresh Seasonal Fruit Big Roll	綜合鮮果花卷	R108



## VEGETARIAN (VEG | 素)

<b>KD1 Kimchi (Pickle Veg)</b>	泡菜(醃漬蔬菜)	R48
<b>KD2 Mixed kimchi (Pickle Veg)</b>	綜合泡菜	R68
<b>KD3.1 Spring Roll Veg (4pcs)</b>	炸蔬菜春捲	R78
<b>KD4.1 Vietnamese Veg Spring Roll (2pcs)</b>	越南蔬菜米春捲	R78
<b>KD6.2 Tempura Veg (4pcs)</b>	蔬菜天婦羅	R168
<b>SC2 Fruit &amp; Veg Salad</b>	日式蔬果沙拉	R148
<b>KF1.2 Tom Yum Veg Soup</b>	蔬菜冬蔭功	R68
<b>KC3.2 Tempura Veg Udon Noodle Soup</b>	天婦羅蔬菜烏龍湯麵	R198
<b>KG1.4 Thai (Green Or Red) Veg Curry</b>	泰式(綠/紅)蔬菜咖哩	R198
<b>KA7 Mapo Spicy Tofu Eggplant</b>	麻婆豆腐茄子	R188
<b>KA10 Korean Bibimbap Stone Bowl Rice</b>	韓式石鍋拌飯	R198
<b>KA13.1 Chili &amp; Basil Veg Stir Fry</b>	辣椒羅勒蔬菜快炒	R198
<b>KA14 Stir Fry Seasoned Veg</b>	炒時蔬	R188
<b>KI1.4 Chow Mein Veg (Stir Fried Egg Noodle)</b>	蔬菜炒麵	R168
<b>KI2.4 Veg Egg Fried Rice</b>	蔬菜炒飯	R168
<b>KI3.4 Pad Thai Veg (Thai Stir Fried Rice Noodle)</b>	泰式蔬菜炒河粉	R168
<b>KI6.4 Chop Suey Veg</b>	蔬菜燴飯或燴麵	R168
<b>SE3 ROBATASHI Charcoal Gril Teriyaki [2 SKEWERS 兩串]</b>		
<b>SE3.1 King Oyster Mushroom</b>	杏鮑菇	R68
<b>SE3.2 Eggplant</b>	茄子	R68
<b>SE3.3 Green Bean</b>	四季豆	R58
<b>SE3.4 Tofu</b>	豆腐	R58

## DESSERT 甜品

<b>KE1 Snow Ice Fruit</b>	水果雪花冰	R98
<b>KE2 Snow Ice Matcha</b>	抹茶雪花冰	R98
<b>KE3 Deep Fried Ice Cream</b>	炸冰淇淋	R88
<b>KE4 Deep Fried Banana with Ice Cream</b>	炸香蕉冰淇淋	R88
<b>KE5 Cake (Matcha,Chocolate or Vanilla)</b>	蛋糕 (抹茶,巧克力,香草)	R78
<b>KE6 Steamed Custard Bun (1pc)</b>	黑金流沙奶黃包	R58
<b>KE7 Avo Crème Brûlée</b>	奶油果布蕾	R78

## Beers 啤酒

- Castle Lite / Black Label / Corona / Windhoek Draught / Heineken R48
- Draught 500ml 生啤酒 R58

## Ciders 蘋果酒

- Savanna Dry / Light / Hunters Dry / Gold / Kopparberg Strawberry & Lime R50

## Soft Drinks 軟性飲料 (245~330ml Cans)

- Coke / Coke zero / Sprite / Sprite Zero / Lipton Lemon R32
- Appletiser / Grapetiser R44

## Valpré Waters 礦泉水

- Still Water / Sparkling Water 500ml R32
- Still Water / Sparkling Water 750ml R60

## Red Bull 紅牛 (250ml Cans)

- Red Bull Original / Apricot & Strawberry R42

## Finch & Leeds 奎寧/氣泡飲 (200ml Cans)

- Indian Tonic / Pink Tonic / Soda Water / Ginger Ale / Dry Lemon / Lemonade / Pineapple Lemonade R29

## Juices/Cold Drinks 果汁/冷飲

- Orange Juice / Cranberry Juice / Pineapple Juice / Mango Juice 300ml R36
- Freshly Squeezed Fruit Juice 1L 現榨果汁 1L R98
- Winter Melon Iced Tea 1L 冬瓜冰茶1壺 1L R88
- Wong Lo Kat Herbal Tea 王老吉 R40
- Coconut Palm Coconut Milk 椰奶 R40

## White Wines 白酒

- Kanu Old Vine Chenin Blanc /Bottle 卡諾酒莊 老藤白詩楠 R1400
- Kanu Chenin Blanc (Unwooded) /Glass 卡諾酒莊 無橡木桶白詩楠 R125
- Kanu Chenin Blanc (Unwooded) /Bottle R380
- Boschendal 1685 Sauvignon Blanc /Glass 卡諾酒莊 長相思 R130
- Boschendal 1685 Sauvignon Blanc /Bottle R385
- Kanu KCB (Barrel Fermented Chenin Blanc) /Glass 卡諾酒莊 KCB 橡木桶白詩 R120
- Kanu KCB (Barrel Fermented Chenin Blanc) /Bottle R365
- Kanu Viognier /Glass 卡諾酒莊 維歐尼 R135
- Kanu Viognier /Bottle R360

## Red Wines 紅酒

- Kanu Merlot /Glass 卡諾酒莊 梅洛 R120
- Kanu Merlot /Bottle R360
- Kanu Shiraz /Glass 卡諾酒莊 希哈 R160
- Kanu Shiraz /Bottle R465
- Kanu NuEra (Rhone Blend) /Glass 卡諾酒莊 NuEra 隆河混釀 R160
- Kanu NuEra (Rhone Blend) /Bottle R465
- Kanu Keystone /Glass 卡諾酒莊 基石系列 波爾多混釀 R140
- Kanu Keystone /Bottle R415
- Kanu Pinotage /Glass 卡諾酒莊 皮諾塔吉紅酒 R190
- Kanu Pinotage /Bottle R540
- Kanu Cabernet Sauvignon /Bottle 卡諾酒莊 卡本內蘇維濃 R485
- Sapphyr /Bottle 頂級紅酒 R2100

## Rosé 粉紅酒

- Boschendal Rosé Garden /Glass 卡諾酒莊 品樂塔吉粉紅酒 R130
- Boschendal Rosé Garden /Bottle R360

## MCC / Champagne 香檳

- Moët & Chandon Brut / Rosé R1200

## Prosecco 義大利氣泡酒

- Cinzano Prosecco /Glass	辛札諾 普羅賽克氣泡酒	R85
- Cinzano Prosecco /Bottle		R340

## Cordials

- Roses Lime / Passion Fruit / Cola Tonic / Blueberry		R10
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## Spirits 烈酒 (Per Shot 每杯)

### Vodka 伏特加 -

- Belvedere	貝爾維德伏特加	R48
- Skyy Original	天空伏特加	R42
- Absolut	絕對伏特加	R38

### Gin 琴酒 -

- Tanqueray Original	添加利琴酒	R35
- Bombay Classic / Sapphire	孟買經典琴酒	R38
- Roku Japanese Gin	六角日本琴酒	R54

### Brandy 白蘭地 -

- Klipdrift Export	出口白蘭地	R35
- Klipdrift Premium	高級白蘭地	R45
- KWV 10yr KWV	10 年白蘭地	R42
- Hennessy VSOP		R72

### Whiskey 威士忌 -

- Jameson	尊美醇愛爾蘭威士忌	R38
- Jameson Select Reserve	尊美醇精選珍藏	R52
- Glenfiddich 12yr	格蘭菲迪 12 年	R60
- Glenfiddich 15yr	格蘭菲迪 15 年	R90
- Johnnie Walker Black	黑牌約翰走路	R46
- Johnnie Walker Gold	金牌約翰走路	R78
- Suntory Toki Japanese Whisky	三得利「時」日本威士忌	R62

## Spirits 烈酒 (Per Shot 每杯)

### Rum 蘭姆酒 -

- Captain Morgan Dark Rum	摩根船長黑蘭姆酒	R36
- Captain Morgan Spiced Rum	摩根船長香料蘭姆酒	R36
- Bumbu Original	布姆布蘭姆酒	R52
- Bacardi Carta Blanca	百加得白蘭姆酒	R36
- Malibu		R36

### Aperitif/Liqueurs 開胃酒/利口酒 -

- Amarula Original	阿瑪魯拉奶酒	R36
- Kahlua	咖魯哇咖啡甜酒	R36
- Amaretto	帝沙諾杏仁酒	R42
- Strawberry Lips	草莓奶酒	R35

### Shooters 快飲酒 -

- El Jimador Reposado / Blanco	陳釀龍舌蘭	R45
- Don Julio Reposado	陳釀龍舌蘭	R105
- Solento 100% Agave Reposado		R116
- Jägermeister	野格	R38
- Rose Drops x4	玫瑰快飲 4 杯	R125

## Cocktails 調酒

- Passionfruit Mojito	百香果莫吉托	R88
- Spicy Mango Margarita	香辣芒果瑪格麗特	R90
- Aperol Spritz	經典阿佩羅氣泡	R85
- Espresso Martini		R85
- Strawberry Daquiri		R90

## Specialities 無酒精特調

- Japanese Whiskey Sour	日本威士忌酸酒	R85
- Glitter Drop G+T	閃亮琴湯力	R86
- Sichuan Sunset		R88
- Weekly Special (Ask about our special of the week)		SQ

## Mocktails 無酒精調酒

- |                     |       |     |
|---------------------|-------|-----|
| - Pineapple Bellini |       | R60 |
| - Strawberry Fizz   | 草莓氣泡  | R56 |
| - Red Mango         | 紅芒果特飲 | R62 |
| - Night Sky         | 夜空特飲  | R68 |

## Café 咖啡 / 熱飲

- |                      |        |     |
|----------------------|--------|-----|
| - Espresso           | 單份濃縮   | R38 |
| - Cappuccino         | 卡布奇諾   | R42 |
| - Hot Chocolate      | 熱巧克力   | R42 |
| - Chai Latte         | 印度香料奶茶 | R42 |
| - Rooibos Tea        | 南非國寶茶  | R55 |
| - Five Roses Tea     | 五玫瑰紅茶  | R55 |
| - Chinese Flower Tea | 中國花茶   | R65 |

## Milk Alternatives 奶類替代

- |               |     |     |
|---------------|-----|-----|
| - Almond Milk | 杏仁奶 | R15 |
| - Oat Milk    | 燕麥奶 | R15 |

## Milkshakes 奶昔

- |                     |        |     |
|---------------------|--------|-----|
| - Vanilla           | 香草奶昔   | R68 |
| - Chocolate         | 巧克力奶昔  | R72 |
| - Caramel           | 海鹽焦糖奶昔 | R72 |
| - Strawberry Fluffs | 草莓綿雲奶昔 | R80 |

## Smoothies 思慕昔

- |              |       |     |
|--------------|-------|-----|
| - Mango      | 芒果思慕昔 | R78 |
| - Strawberry | 草莓思慕昔 | R78 |

## International Drinks

- |   |        |      |
|---|--------|------|
| - Jinliufu (Chinese White Spirit)       | 金六福    | R800 |
| - Luzhou Laojiao (Chinese White Spirit) | 瀘州老窖   | R750 |
| - Japanese Sake /Bottle                 | 日式清酒   | R800 |
| Japanese Sake /Karaf                    | 日式清酒/壺 | R120 |
| - Japanese Plum Wine                    | 日本梅酒   | R650 |
| - Korean Soju                           | 韓國燒酒   | R180 |
| - Tsingtao Beer                         | 青島啤酒   | R58  |
| - Ask About Our Specials (若有需要其他酒類請諮詢)  |        | SQ   |





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