



火蓮花
ALDA BOLL



火蓮花日本餐廳

• 濱燒洋食，味道升華，景致非凡 •

坐落於酒店頂層的火蓮花日本餐廳，匠心融合地道濱燒海鮮與經典洋食，締造別具一格的日式用餐體驗。餐廳嚴選最新鮮、最正宗的材料，供客人選擇桌旁由餐廳職員即席燒烤、廚房即叫即製，或自行燒烤，享受個人化的料理樂趣。配合多元菜式及精選飲品，火蓮花邀您於開揚河景中細味正宗日式風味。

Alda Boll Japanese Restaurant

• Elevated Flavours, Unmatched Views •

Perched atop the tranquil city skyline, Alda Boll offers a one-of-a-kind dining experience that fuses the bold essence of Japanese grilled seafood (濱燒) with the refined comfort of classic Japanese-style Western cuisine (洋食).

Every dish is crafted with the freshest and most authentic ingredients, whether grilled tableside by our staff, cooked to order by our chefs, or self-served for a personalized touch. Complemented by a diverse menu and curated beverage selection, Alda Boll invites guests to savour Japanese flavours against a backdrop of sweeping rooftop riverside views.



含酒精飲品  ALCOHOLIC DRINK

無酒精飲品  NON-ALCOHOLIC DRINK

甜點  DESSERT

追加  SIDE ORDER

漬物  PICKLES

中華料理  CHINESE CUISINE

洋食  YOSHOKU

湯類  SOUP

鍋物  HOT POT

沙律  SALAD

前菜・小食  APPETIZER/ SNACK

刺身・壽司  SASHIMI/SUSHI

濱燒  HAMAYAKI



濱燒



HAMAYAKI

盛合 PLATTER



龍蝦盛合
Lobster Platter

龍蝦盛合 Lobster Platter

\$598 (2人/Persons)

生蠔 / 海蜆 / 荷蘭活藍青口 / 鮑魚 / 加拿大龍蝦
Oyster / Clam / Holland Blue Mussel / Abalone / Canadian Lobster

活貝盛合 Seafood Platter

\$498 (2人/Persons)

生蠔 / 海蜆 / 荷蘭活藍青口 / 鮑魚 / 扇貝
Oyster / Clam / Holland Blue Mussel / Abalone / Scallop

濱燒



HAMAYAKI

單點 SINGLE ORDER



甲羅燒 一味噌釀蟹蓋 (1 隻/piece)
Korayaki - Miso Crab Roe Stuffed Crab Shell

配薄吐司 with Melba Toast \$118

配紫菜、飯 with Crispy Seaweed and Rice \$128

加拿大龍蝦 \$398 (1 隻/Whole)
Canadian Lobster

鮑魚 \$58 (1 隻/piece)
Abalone

澳洲青邊鮑魚 \$78 (1 隻/piece)
Australian Green Lip Abalone



波士頓車厘大蜆 \$68 (1 隻/piece)
Boston Cherry Stone Clam

海虎蝦 \$65 (1 隻/piece)
Tiger Prawn

蘇格蘭珍寶扇貝 \$98 (1 隻/piece)
Scotland Jumbo Scallop

澳洲(有機)活藍青口 \$88
Australian (Organic) Live Blue Mussel



日本生蠔 \$38 (1 隻/piece)
Japanese Oyster

紐西蘭鑽石蜆 \$118
New Zealand Diamond Clam

魷魚筒 \$118 (1 隻/piece)
Whole Squid

燒物
YAKIMONO



熊本A4黑毛和牛肋肉眼
Kumamoto A4 Wagyu Beef Rib Eye \$568
(180克/g)



厚切牛舌
Thick Cut Beef Tongue \$128



蒲燒烤鰻魚
Grilled Eel with Kabayaki Sauce \$228

日本國產牛肋肉眼
Japanese Beef Rib Eye \$425 (180克/g)

西班牙黑豚腩片
Spanish Iberico Pork Belly Slice \$188

長崎香草雞，雞腿肉
Nagasaki Chicken Thigh \$168

油甘魚鮫
Hamachi Kama \$145

珍味魷魚翅
Dried Stingray Fin \$85

野菜
Mixed Vegetables \$72

京都絹豆腐
Kyoto Tofu \$48



刺身七點盛
Sashimi Platter (7-kind)

\$798

刺身五點盛
Sashimi Platter (5-kind)

\$498



壽司盛合
Sushi Platter

\$538 (10件/Pieces)



生蠔 (日本、法國、澳洲)
Oysters (Japan, France, Australia)

時價
Seasonal

壽司/刺身單點

SUSHI/SASHIMI SINGLE ORDER



真鯛	壽司 Sushi (1件/pc)	刺身 Sashimi (2件/pcs)
Red Seabream	\$30	\$70
池魚		
Horse Mackerel	\$40	\$90
平目魚		
Flounder	\$40	\$90
油金魚		
Hamachi	\$40	\$90
穴子		
Anago	\$40	\$90
間八		
Kanpachi	\$40	\$90
甘海老		
Sweet Shrimp	\$40	\$90
小肌魚		
Kohada	\$40	

三文魚	壽司 Sushi (1件/pc)	刺身 Sashimi (2件/pcs)
Salmon	\$40	\$90
石鯛		
Rock Porgy	\$50	\$110
深海池魚		
Striped Jack	\$50	\$110
帆立貝		
Scallop	\$50	\$110
金目鯛		
Kinmedai	\$50	\$110
三文魚籽		
Ikura	\$50	\$110
赤身		
Akami	\$70	\$140
赤貝		
Akagai	\$70	\$140
牡丹蝦		
Botan Shrimp	\$90	\$180
中拖羅		
Chu-Toro	\$100	\$200
大拖羅		
O-toro	\$120	\$240
火炙和牛		
Seared Wagyu Beef	\$120	

卷物

MAKI



海鮮太卷	
Seafood Futomaki	\$148
干瓢卷	
Kanpyomaki	\$50
加州卷	
California Roll	\$75
鉄火卷	
Tekkamaki	\$98

前菜・小食



APPETIZER / SNACK



吉列竹莢魚

Fried Breaded Horse Mackerel

\$75

珍味魷魚翅

Premium Stingray Fin

\$85

黑枝豆

Black Edamame

\$68

溫室青瓜味噌

Greenhouse Cucumber with Miso

\$58

炸蓮根片

Fried Lotus Sliced Root

\$68



蟹籽蟹肉牛油果

Avocado with Crabmeat and Crab Roe

\$118

芝士魚餅

Fish Cake with Cheese

\$72

牛肉薯餅

Beef Croquette

\$68

特色炸雞粒

Special Fried Chicken Fillet

\$75

博多一口豚肉餃子

Hakata Mini Pork Dumpling

\$68



沖繩海葡萄

Okinawa Sea Grapes

\$68

伊藤火腿豚肉腸

Ito Smoked Pork Wiener Sausage

\$82



牛油果沙律

Avocado Salad

\$108

配長崎香草雞胸肉
With Nagasaki Chicken Breast

\$75

配扒大蝦
With Grilled Prawn

\$82

配蟹籽蟹肉
With Crabmeat and Crab Roe

\$88



茗荷洋蔥沙律

Myoga Onion Salad

\$108

配赤身醬油漬
With Soy Sauce Marinated Akami

\$98

配火炙魚生粒
With Seared Diced Seafood

\$128

配照燒日本國產牛肋肉眼
With Teriyaki Japanese Beef Rib Eye

\$168

鍋物 HOT POT



熊本A4黑毛和牛肋肉眼壽喜燒
Kumamoto A4 Wagyu Beef Rib Eye Sukiyaki

\$588
(180克/g)



海鮮鍋
Seafood Hot Pot

\$398

日本國產牛肋肉眼壽喜燒
Japanese Beef Rib Eye Sukiyaki

\$445
(180克/g)

西班牙黑豚腩片
Spanish Iberico Pork Belly Slice

\$268

長崎香草雞腿肉
Nagasaki Chicken Thigh Fillet

\$268

野菜豆腐
Wild Vegetable and Tofu

\$188

湯類 SOUP

是日餐湯
Soup of the Day

\$48

大蜆麵豉湯
Miso Soup with Fresh Clam

\$68

季節鮮魚湯
Seasonal Fish Soup

\$75

洋食



YOSHOKU



澳洲和牛漢堡扒

Australian Wagyu Beef Hamburger Steak

\$198



茄蓉帶子蝦意大利粉

Linguine with Scallop and Shrimp
in Tomato Sauce

\$268



原條鰻魚蛋包飯

Whole Eel Rice Omelette

\$298

芝士青醬野菜意大利粉

Linguine with Vegetable,
Pesto Sauce and Cheese

\$168

日式炭燒牛肉咖哩飯

Japanese Charcoal Flavoured
Beef Curry Rice

\$268

吉列鮫鰻魚柳

Breaded Monkfish Fillet

\$208

日式吉列豬扒咖哩飯

Japanese Pork Cutlet Curry Rice

\$228

芝士白汁焗長崎

香草雞，雞胸肉

Baked Nagasaki Chicken Breast with
Cheese and White Sauce

\$198

中華料理



CHINESE CUISINE



龍蝦麻婆京都絹豆腐 \$498 (1隻/Whole)
Spicy Kyoto Tofu with Minced Pork and Lobster

惹味日本國產牛肋肉眼片 \$328
Spicy Sliced Japanese Beef Rib Eye



川味回鍋肉 \$168
Sichuan Twice-Cooked Sliced Pork Belly

四川風肉鬆煮博多茄子 \$168
Sichuan Style Hakata Eggplant Stewed
with Minced Pork

長崎香草雞，雞腿肉生薑燒 \$168
Fried Nagasaki Chicken Thigh Fillet
with Ginger



中華風燜油金魚鮫 \$168
Chinese Style Braised Hamachi Kama

麻婆京都絹豆腐 \$168
Spicy Kyoto Tofu with Minced Pork

潮式煮蜆 \$168
Teochew Style Clam in Broth

漬物
PICKLES



漬物盛合
Assorted Pickles \$68

柚子蘿蔔
Pickled Daikon Radish with Yuzu \$48

醬油漬牛蒡
Pickled Burdock \$58

小紅梅
Little Red Plum \$38

千本漬
Senbonzuke \$38

紅白薑芽
Red and White Ginger Sprouts \$38

追加
SIDE ORDER

薯條
Fench Fries \$45

白飯
Plain Rice \$25

冷烏冬
Cold Udon Noodles \$52

湯烏冬
Udon Noodles in Soup \$48

配日本國產牛肋肉眼
Japanese Beef Rib Eye \$228 (180克/g)

配西班牙黑豚腩片
Spanish Iberico Pork Belly Slice \$98

配長崎香草雞腿肉
Nagasaki Chicken Thigh \$88

配野菜
Mixed Vegetables \$48

甜點
DESSERT

迷你蜜瓜大福
Mini Melon Daifuku \$28

草莓小泡芙
Mini Strawberry Puff \$32

黑糖蕨餅
Brown Sugar Warabi Mochi \$42

芝士蛋糕
Cheese Cake Brulee \$42

北海道雪糕
Taiyaki \$68 (120毫升/ml)

北海道3.7牛奶
Hokkaido 3.7 Milk

宇治抹茶
Uji Matcha

特濃朱古力
Extra Rich Chocolate

香濃黑芝麻
Black Sesame

新鮮草莓
Fresh Strawberry

軟滑豆腐
Soft Tofu

可口可樂	\$45
Coca Cola	
可口可樂 (無糖)	\$45
Coke Zero	
雪碧	\$45
Sprite	
忌廉	\$45
Cream Soda	
乾薑水	\$45
Dry Ginger Ale	
西柚汽水	\$45
Grapefruit Soda	
梳打水	\$45
Soda Water	
新奇士橙汁	\$45
Sunkist Orange Juice	
聖沛黎洛有氣礦泉水	\$58
Pellegrino Sparkling Mineral Water	(500毫升/ml)
咖啡	\$48
Coffee	

啤酒 BEER

七寶札幌啤酒	\$65
Sapporo Beer	

三得利頂級麥芽啤酒	\$78
Premium Malt's Suntory Draft Beer	(500毫升/ml)

清酒 SAKE

熊本龜萬酒造	Bottle
Kameman Shuzo	

特別本釀造	\$188	\$398
Tokubetsu Honjgozo	(300毫升/ml)	(720毫升/ml)

多雲原酒	\$198	\$438
Nigori Genshu	(300毫升/ml)	(720毫升/ml)

玄米酒	\$408
Genmaishu	(500毫升/ml)

純米吟釀萬坊	\$248	\$498
Genmaishu	(300毫升/ml)	(500毫升/ml)

特別銀釀造原酒	\$798
Genmaishu	(720毫升/ml)

餐酒 WINE

白酒／氣泡酒

White and Sparkling Wine

加莎意大利氣泡酒

Cadanza Prosecco DOC Brut NV

\$368

(每瓶/Bottle)

法國羅莎莉區－維歐尼

Cesar Et Rosalie Viognier 2023

\$65

(1杯/Glass)

\$288

(每瓶/Bottle)

智利凱撒客－霞多麗

Kezako Sticky Beak Chardonnay Reserva 2023

\$328

(每瓶/Bottle)

紐西蘭馬爾堡地區－長相思

Nuala Sauvignon Blanc 2023

\$428

(每瓶/Bottle)

德國露薏絲區－麗絲玲

Riesling Hommage a Luise 2022

\$538

(每瓶/Bottle)

威士忌 WHISKY

日本 Japan

三得利角瓶

Suntory

\$58

(1杯 35毫升/Glass ml)

\$628

(每瓶/Bottle)

山梨

The Shanli

\$75

(1杯 35毫升/Glass ml)

\$885

(每瓶/Bottle)

知多

The Chita

\$98

(1杯 35毫升/Glass ml)

\$1,180

(每瓶/Bottle)

紅酒

White and Sparkling Wine

阿根廷－門多薩，馬爾貝克

Argento Malbec 2023 (Vegan & Organic)

\$68

(1杯/Glass)

\$298

(每瓶/Bottle)

法國羅納谷區

Luc Baudet Rive Droits Cotes du Rhone 2021

\$388

(每瓶/Bottle)

意大利－經典瓦爾波利塞拉

Speri Valpolicella Ripasso Classico Superiore 2021

\$688

(每瓶/Bottle)

吐魯番（新疆）－薩別拉維

Puchang Saperavi 2017 (Organic Certification)

\$698

(每瓶/Bottle)

法國聖祖利安區－太保副牌

Connectable de Talbot 2019 (2nd of Chateau Talbot)

\$888

(每瓶/Bottle)

蘇格蘭 Scotland

尊尼荻加金牌

Johnnie Walker Gold Label

\$75

(1杯 35毫升/Glass ml)

\$885

(每瓶/Bottle)

樂加維林10年

Laphroaig 10 Years

\$88

(1杯 35毫升/Glass ml)

\$998

(每瓶/Bottle)

格蘭菲迪15年單一麥芽

Glenfiddich 15 Years Single Malt

\$125

(1杯 35毫升/Glass ml)

\$1,480

(每瓶/Bottle)