



火蓮花 ALDA BOLL

火象徵精準掌火，蓮花代表純粹優雅。

坐落帝逸酒店頂層，簡約雅緻設計配合落地玻璃，映照城門河景。

火蓮花以日本魚介燒活海鮮為核心，新鮮直送即叫即燒，

專業廚師依食材特性調整火候，高溫直火鎖住鮮甜層次，

呈現海洋最純粹的原味。餐廳亦供應甜美新鮮刺身，入口清澈鮮美。

更有多款精緻創意料理，融合日式傳統與現代巧思，

從前菜到主食皆細緻考究，

為饕客呈獻層次豐富、令人難忘的美食饗宴。

Alda Boll embodies the precise mastery of fire and the pure elegance.

Nestled by ALVA Hotel by Royal, its serene design opens to sweeping views of the Sha Tin River.

Here, seafood arrives at its freshest, grilled to order with flames tuned to unveil

the ocean's truest essence. Sashimi reveals clarity and refinement,

while inventive creations weave Japanese tradition with modern artistry.

Each dish is more than cuisine—it is a crafted moment, a journey of

taste and beauty that lingers beyond the table.

漬物 及 沙律

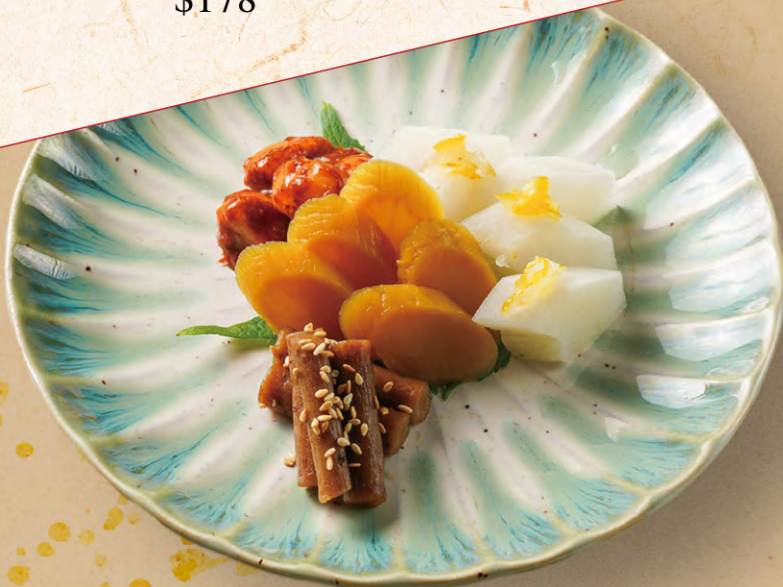
PICKLES AND SALAD



大蝦野菜沙律
Tiger Prawns Salad
\$98



牛油果蟹肉
蟹籽沙律
Avocado Salad with
Crab meat & Crab Roe
\$178



漬物盛合
Assorted Pickles
\$48



海葡萄
SeaGrapes
\$68

茗荷野菜沙律
Vegetable Salad
\$78

珍味 前菜

DELICACIES & APPETIZER



燒京都絹豆腐
Kyoto-style Grilled Silken Tofu
\$28



燒味醂魚干
Mirin-Glazed Dried Fish
\$118



珍味紅魚翅
Grilled Stingray
\$88



鵝肝多士(2件)
Foie Gras Toast (2 pcs)
\$138



鯪魚一夜干
Semi-dried Sailfin sandfish
\$88

沙甸魚一夜干
Semi-dried Sardine
\$78

燒鱈魚干
Grilled Dried Cod
\$38

燒芝士年糕
Grilled Cheese Rice Cake
\$58

日式唐揚雞
Japanese Fried Chicken
\$68

燒什錦野菜
Grilled Assorted Vegetable
\$48

枝豆
Edamame
\$48

刺身壽司盛合

SASHIMI/SUSHI PLATTER

刺身五點盛合
Sashimi Platter (5-kinds)
\$528

 刺身七點盛合
Sashimi Platter (7-kinds)
\$798



 壽司盛合十貫
Sushi platter (10 pieces)
\$498



刺身壽司

SASHIMI/SUSHI



大吞拿魚腩

Otoro

壽司 Sushi (1件/1 pc) 刺身 Sashimi (2件/2 pcs)

\$98 \$188

中吞拿魚腩

Chutoro

\$78 \$148

赤身

Akami

\$68 \$118

油甘魚

Hamachi

\$48 \$98

深海池魚

Shima Aji

\$48 \$98

真鯛

Madai

\$38 \$68

金目鯛

Kinmedia

\$58 \$118

鯖魚

Saba

\$48 \$108

赤貝

Akagi

\$128 (1隻/1 pc) \$138

帆立貝

Hotate

\$88 \$138

平目魚

Flounder

\$48 \$98



海膽

Sea Urchin

軍艦 Gunkan Maki (1件/1 pc) 刺身 Sashimi (1/4板/Plate)

\$128 \$388

刺身 Sashimi (1/2板/Plate) 刺身 Sashimi (1板/Plate)

\$698 \$1380

軍艦 Gunkan Maki (1件/1 pc) 小食 Snacks (40克/40 g)

三文魚子

Salmon Roe

\$98 \$148

壽司 Sushi (1件/1 pc) 刺身 Sashimi (2件/2 pcs)

牡丹蝦

Botan Shrimp

\$88 \$148

甘海老

Ama Shrimp

\$78 (4隻/4 pcs) \$138



炙燒A4黑毛和牛

Seared A4 Wagyu \$128

三文魚

Salmon

\$38 \$68

創 意料理

FUSION

花火杯
(海膽, 三文魚子, 吞拿魚蓉)
Sashimi Glass
(Sea Urchin, Salmon Roe and Toro)
\$168



海幸龍珠卷
(海膽, 三文魚子, 吞拿魚蓉,
蛋黃醬油漬)
Toro Uni Roll
(Sea Urchin, Salmon Roe, Toro and
Marinated Egg Yolk)
\$298



火蓮三層脆
(吞拿魚蓉, 海膽)
Sashimi Crispy
Triple Layer
(Toro, Sea Urchin)
\$208



辛辣吞拿魚蓉多士
Spicy Tuna Toast
\$128

卷物

MAKI ROLL

加州卷
California Roll
\$78

海鮮太卷
Seafood Futomaki
\$158



推介 鰻魚鵝肝卷
Eel & Foie Gras Roll
\$168

燒鳥燒物

YAKITORI



阿波尾雞 AWA-ODORI CHICKEN

源自日本德島的優質土雞，
肉色微帶紅潤，低脂健康卻保有適度嚼感。
入口鮮香濃郁，展現土雞獨有的原始美味。

A premium free-range chicken from Tokushima, Japan.
Its meat carries a delicate reddish hue, naturally low in fat yet pleasantly firm. Rich in flavor, it embodies the authentic taste of traditional country chicken.

阿波尾雞雞頸肉
Awaodori Chicken Neck \$58

阿波尾雞雞腎
Awaodori Chicken Kidney \$38

阿波尾雞雞翼
Awaodori Chicken Wing \$68

阿波尾雞雞肝
Awaodori Chicken Liver \$38

阿波尾雞雞心
Awaodori Chicken Heart \$38



推介
照燒西班牙黑豚肉
Teriyaki Iberico Pork
\$108

推介
燒A4和牛西冷
Grilled A4 Wagyu Sirloin
\$428

網燒日本國產牛西冷
Mesh-Grilled Japanese Sirloin \$308

燒牛舌(鹽燒/汁燒)
Grilled Beef Tongue \$128
(Salted / Tare Sauce)

照燒日本雞扒
Teriyaki Japanese Chicken \$88



魚介燒物

GRILLED FRESH SEAFOOD



限量 Limited

龍蝦活貝盛合

(波士頓龍蝦、扇貝、蠔、鑽石蜆、鮑魚)

Seafood Platter

(Boston Lobster, Scallop, Oyster, Clam and Abalone)

\$628



殼付牛油扇貝

Butter Scallop

\$98



甲羅燒 1件 / 2件

Grilled Crab Shell

1pc / 2pcs

\$108 / \$178



鰻魚燒 全份 / 半份

(塩焼 / 蒲焼)

Grilled Eel

Full / Half portion

(Salted / Unagi Sauce)

\$228 /

\$168



波士頓龍蝦

Boston Lobster

\$398

銀雪魚西京燒

Saikyo Miso Black Cod

\$188

汁燒魷魚筒

Braised Squid Tubes with Savory Sauce

\$168

塩燒鯖魚

Grilled Japanese Mackerel

\$138

空運生蠔

Air-Flown Oysters

\$時價 Market Price

塩燒油甘魚鮫

Grilled Hamachi Collar

\$108

珍珠鮑魚

Abalone Pearl

\$78

虎蝦

Tiger Prawn

\$68

波士頓車厘活大蜆

Live Boston Clam

\$78



鍋物

豆腐野菜鍋
Tofu and Assorted Vegetables Nabe
\$168

海鮮寄世鍋
Assorted Seafood Nabe
\$398



NABE



推介

A4 黑毛和牛 (可選壽喜燒或昆布湯底)
A4 Wagyu Beef (Choice Sukiyaki or Kombu Broth)
\$528

日本國產牛 (可選壽喜燒或昆布湯底)
Japanese Beef (Choice Sukiyaki or Kombu Broth)
\$398

西班牙黑豚肉 (可選壽喜燒或昆布湯底)
Iberico Pork (Choice Sukiyaki or Kombu Broth)
\$238

湯品

雜菜味噌湯
Vegetable Miso Soup
\$38

大蜆味噌湯
Miso Soup with Clam
\$68



旬魚一番湯
Fresh Fish Soup
\$68

清酒煮蜆
Sake Steamed Clam
\$208



SOUP

井物及烏冬

UDON
RICE BOWL/

推介

鰻魚鵝肝盛合

Eel & Foie Gras
Rice Bowl

\$288

日本飯

Japanese Rice

\$28



燒國產牛肉井

Grilled Japanese Beef Rice Bowl

\$308

牛肉稻庭烏冬

Japanese Beef Inaniwa Udon

\$228

黑豚肉稻庭烏冬

Iberico Pork Inaniwa Udon

\$128

稻庭烏冬 (冷/熱)

Inaniwa Udon (Cold/ Hot)

\$48



甜品

DESSERT



抹茶蕨餅
Matcha
Warabi Mochi
\$48

黑糖蕨餅
Brown Sugar Warabi Mochi
\$38

水信玄餅
Rice Shingen Mochi
\$38



芒果千層蛋糕
Mango Mille
Crepe Cake
\$68

芝士蛋糕
Cheesecake
\$48

大福草餅
Daifuku Kusamochi
\$38

各類雪糕
Assorted Ice Cream
\$32