



雅閣
Y A
G E



2026

Prosperity
in Full Bloom

花开富贵喜迎春

A La Carte Menu



新年精选

CHINESE NEW YEAR SIGNATURES

Available from 9 February to 3 March, except 16 February 2026 (CNY Eve)



年年有余金马迎春鱼生

Prosperity Yellowtail and Crispy Eel Yu Sheng

\$128.00 (10 pax)

\$88.00 (6 pax)

黄尾鱼、脆鳗鱼、脆干鳕鱼丝、橙味生肖马布丁，配新鲜红萝卜丝、白萝卜丝、七彩姜丝、花生、南瓜籽、瓜子、芝麻、五香粉、胡椒粉、花生油和主厨特制柑橘酱汁

yellowtail, crispy eel, crispy dried shredded codfish, orange flavoured zodiac horse pudding on freshly shredded carrots, shredded radish, pickled ginger, peanuts, pumpkin seeds, melon seeds, sesame seeds, five-spice powder, pepper powder, peanut oil and Chef's special citrus dressing

雅阁精装盆菜

Ya Ge Signature Pen Cai

\$368.00 (6 pax)

10头鲍鱼，花胶，海参，发菜，沙井蚝，鲛鱼肉，烧鸭，白切鸡，干贝，鲜虾，腊肉，元蹄，蹄筋，西芹，白萝卜，天津白菜，豆根，天白姑，芋头，百叶结

10-head abalone, fish maw, sea cucumber, black moss, golden oyster, dace fish, roasted duck, steamed chicken, dried scallop, fresh prawn, wax meat, pork trotter, pork tendon, celery, radish, Chinese cabbage, gluten puff, white shiitake mushroom, yam and beancurd sheets



Signature



Chef's Recommendation



Vegetarian



Spicy

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小吃

APPETISERS

Available from 9 February to 3 March, except 16 February 2026 (CNY Eve)

龙杏仁脆鳝 \$22.00
Crispy Eel topped with Roasted Sliced Almond

  虾米酱炒脆皮萝卜糕 \$20.00
Carrot Cake with Dried Shrimp Paste

  辣椒蟹肉伴金银丝卷 \$20.00
Chilli Crab Meat served with
Fried and Steamed Golden Thread Buns

  冰镇川味粉条手撕甘榜口水鸡 \$18.00
Ice Chilled Szechuan Shredded Kampong Chicken

脆锅巴金沙鱼皮 \$15.00
Crispy Rice and Fish Skin with Salted Egg Yolk

 Signature

 Chef's Recommendation

 Vegetarian

 Spicy

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Roasted Boneless Suckling Pig
with Chef's Special Sauce



Dry-Aged Roasted
Crispy Irish Duck

烧腊

Barbecued

Available from 9 February to 3 March, except 16 February 2026 (CNY Eve)

-  秘制脆皮去骨乳猪
Roasted Boneless Suckling Pig with Chef's Special Sauce \$338.00
2 Days Advance Order
2天前预订
-  熟成脆皮爱尔兰烧鸭
Dry-Aged Roasted Crispy Irish Duck \$128.00 (Whole)
\$68.00 (Half)
-  秘制伊比利亚黑毛猪叉烧 (200克)
Chef's Roasted Barbecued Iberico Pork (200g) \$30.00
-  柚子脆皮烧肉
Roasted Pork Cubes Marinated with Yuzu \$26.00
-
- 烧腊拼盘 \$38.00
脆皮烧肉 (6 件) 拼 秘制伊比利亚黑毛猪叉烧 (6 件)
Duo Platter
Crispy Roasted Pork Cubes (6 pcs) accompanied with
Chef's Roasted Barbecued Iberico Pork (6 pcs)
-
-  烧腊三拼 \$58.00
脆皮烧肉 (6 件), 秘制伊比利亚黑毛猪叉烧 (6 件),
熟成脆皮爱尔兰烧鸭 (1/4)
Trio Platter
Crispy Roasted Pork Cubes (6 pcs),
Chef's Roasted Barbecued Iberico Pork (6 pcs) and
Dry-Aged Roasted Crispy Irish Duck (1/4)

 Signature

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 Spicy

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Double-boiled Golden Fish Maw with Asian Moon
Scallop and Imperial Tribute Chrysanthemum

汤羹 SOUP

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- | | |
|--|----------------------------|
|  鹿茸炖三珍汤
Double-boiled Supreme Soup with Deer Antler
and Sea Treasures | \$48.00
(位/per serving) |
|  贡菊明目鱼炖黄花胶
Double-boiled Golden Fish Maw with Asian Moon Scallop
and Imperial Tribute Chrysanthemum | \$45.00
(位/per serving) |
|  黄花胶翅骨汤
Double-boiled Shark's Bone Cartilage Broth
with Golden Fish Maw | \$42.00
(位/per serving) |
| 干松露石斛炖竹笙鸡汤
Double-boiled Chicken Soup with Dried Black Truffle,
Dendrobium Stem and Bamboo Pith | \$28.00
(位/per serving) |



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鱼翅, 燕窝

SHARK'S FIN / BIRD'S NEST

Available from 9 February to 3 March, except 16 February 2026 (CNY Eve)



中鲍翅(80克)

Superior Shark's Fin (80g)

\$80.00

(位/per serving)

PREPARATION OPTIONS

红烧

Braised with Brown Sauce

胶原蛋白翅骨汤

Double-boiled with Collagen Shark's Bone Cartilage Soup

鲜蟹皇蟹肉烩金钱骨翅

Braised Shark's Fin with Fresh Crab Meat and Crab Roe

\$45.00

(位/per serving)

鲜蟹皇蟹肉烩金丝燕窝羹

Braised Golden Bird's Nest Broth with
Fresh Crab Meat and Crab Roe

\$58.00

(位/per serving)



鱼翅蟹肉虾饺炖胶原蛋白汤

Double-boiled Collagen Soup with
Shark's Fin, Crab Meat and Prawn Dumpling

\$38.00

(位/per serving)



Signature



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Vegetarian



Spicy

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鲍鱼, 海参

ABALONE AND SEA CUCUMBER

Available from 9 February to 3 March, except 16 February 2026 (CNY Eve)

澳洲3头鲍鱼天白菇
Braised Australian 3-Head Abalone with
White Shiitake Mushroom \$108.00
(位/per serving)

 南非5头鲍鱼天白菇
Braised South African 5-Head Abalone
with White Shiitake Mushroom \$46.00
(位/per serving)

伴猪婆参
Accompanied with Sea Cucumber \$36.00
(加/add on)

伴黄玉参
Accompanied with Yellow Jade Sea Cucumber \$24.00
(加/add on)

伴花胶
Accompanied with Fish Maw \$24.00
(加/add on)

 猪婆参 (鲍汁脆皮 / 古法鲍汁扒)
Sea Cucumber (Crisp-fried / Braised with Abalone Sauce) \$39.00
(位/per serving)

伴花胶
Accompanied with Fish Maw \$24.00
(加/add on)

 有机花菜葛仙米煨黄玉参
Stewed Yellow Jade Sea Cucumber with Nostoc
and Organic Cauliflower in Chicken Broth \$38.00

 Signature

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Steamed Yellow Croaker in
Chicken Broth with Fennel

海鲜

SEAFOOD

Available from 9 February to 3 March, except 16 February 2026 (CNY Eve)

- | | | |
|---|---|----------------------------|
|   | 京烧酒酿澳洲龙虾
Stir-fried Australian Lobster with
Glutinous Rice Wine Sauce | Seasonal
Price |
|  | 浓鸡汁茴香大黄花鱼
Steamed Yellow Croaker in Chicken Broth with Fennel | \$148.00 |
|  | 茭白笋爆龙趸球
Sautéed Giant Garoupa Fillet with Water Bamboo Shoots | \$48.00 |
|   | XO酱芦笋百合炒带子
Sautéed Scallops, Lily Bulbs and Asparagus
in X.O. Sauce | \$46.00
(5 件/pcs) |
| | 松露酱芦笋炒虾球带子
Sautéed Prawns, Scallops and Asparagus
in Truffle Sauce | \$46.00 |
| | 百香果虾球
Sautéed Prawns in Passion Fruit Sauce | \$40.00
(6 件/pcs) |
|  | 鱼松虾籽沙律虾球
Deep-fried Deshelled Prawn with Fish Floss and Shrimp Roe | \$40.00
(6 件/pcs) |
| | 鳕鱼 (80克)
Cod Fish (80g) | |
| | 清蒸 / 酱蒸 / 三十年菜脯蒸
Hong Kong Style / Signature Sauce / Aged Preserved Radish | \$35.00
(位/per serving) |



Signature



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Vegetarian



Spicy

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Deep-fried Deshelled Prawn with
Fish Floss and Shrimp Roe



Stir-fried Australian Lobster with
Glutinous Rice Wine Sauce

活海鲜

LIVE SEAFOOD

Available from 9 February to 3 March, except 16 February 2026 (CNY Eve)



笋壳鱼

Marble Goby (Soon Hock)

Seasonal Price

龙虎斑

Dragon-Tiger Garoupa

Seasonal Price

红斑

Red Garoupa

Seasonal Price

PREPARATION OPTIONS

清蒸

Steamed, Hong Kong Style

油浸

Deep-fried, Superior Soya Sauce

潮州蒸

Steamed, Teochew Style

浓汤半煎煮

Deep-fried in Collagen Soup

阿嬷普宁豆酱蒸

Steamed, Granny Pu Ning Soya Bean Paste

活虾 - 300克以上

Live Prawns - Min. 300g

Seasonal Price

PREPARATION OPTIONS

炒 (新加坡风味辣椒)
Stir-fried, Chilli Singapore Style

炒 (桥底脆脆香米椒盐)
Stir-fried, Pepper and Salt, Crispy Rice

蒸 (十年陈花雕蛋白)

Steamed, 10 Years Hua Diao and Egg White

白灼

Poached

龙虾

Lobster

Seasonal Price

PREPARATION OPTIONS

焗 (木鱼花糯米饭)
Baked, on Steamed Glutinous Rice
topped with Bonito Flakes and
Crispy Conpoy

蒸 (金银蒜粉丝)
Steamed, Garlic and Vermicelli

炒 (新加坡风味辣椒)
Stir-fried, Chilli Singapore Style

蒸 (十年陈花雕蛋白)
Steamed, 10 Years Hua Diao and Egg White



Signature



Chef's Recommendation



Vegetarian



Spicy

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Smoked Grilled 'Pi Pa' Chicken


家禽

POULTRY

Available from 9 February to 3 March, except 16 February 2026 (CNY Eve)

 脆皮花茶法国安心鸡 \$60.00
Roasted Floral Tea Infused French 'An Xin' Chicken

烟熏法国安心鸡 \$60.00
Smoked Crispy French 'An Xin' Chicken

 烟熏炭火琵琶鸡 \$58.00
Smoked Grilled 'Pi Pa' Chicken

肉类

MEAT

 溏心黑蒜煎安格斯牛柳粒 (160克) \$55.00
Sautéed Diced Angus Beef with Black Garlic (160g)

 香脆黑啤伊比利亚手指骨 \$33.00
Crisp-fried Iberico Pork Rib with Stout Beer

 十二钟头慢煮乌梅排骨 \$57.00
Sous Vide (12 hours) Pork Rib with Smoked Plum (大/large)
\$31.00
(小/small)

山楂酱爆黑豚咕嚕肉 \$31.00
Sweet and Sour Kurobuta Pork Cube with
Hawthorn Sauce

 Signature

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 Vegetarian

 Spicy

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豆腐蔬菜

TOFU AND VEGETABLES

Available from 9 February to 3 March, except 16 February 2026 (CNY Eve)

石锅黑松露海鲜豆腐 \$45.00
Braised Tofu with Seafood and Black Truffle
in Hot Stone Pot

脆瑶柱菇丝扒自制杏仁黑豆腐 \$38.00
Homemade Almond Black Bean Curd topped with
Crispy Conpoy and Shredded Mushroom (4 件/pcs)

 蟹粉扒自制杏仁黑豆腐 \$20.00
Braised Homemade Almond Black Bean Curd (位/per serving)
with Crab Roe

 腊肉蒜子爆玉带丝瓜 \$28.00
Sautéed Luffa with Wax Meat and Garlic

VEGETABLE SELECTION

中国菠菜
Chinese Spinach


西兰花
Broccoli

香港芥兰
Hong Kong Kai Lan

奶白菜
Chinese Cabbage

澳洲芦笋
Australian Asparagus

PREPARATION OPTIONS

X.O. 酱  \$30.00
X.O. Sauce

黑蒜百合上汤 \$30.00
Black Garlic and Lily Bulbs in Signature Supreme Broth

樱花虾酱 \$28.00
Sakura Ebi Paste

蒜蓉 \$25.00
Minced Garlic

清炒 \$25.00
Sautéed

 Signature

 Chef's Recommendation

 Vegetarian

 Spicy

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飯和面

RICE AND NOODLES

Available from 9 February to 3 March, except 16 February 2026 (CNY Eve)

- | | |
|---|---------|
|  櫻花蝦蛋白蟹肉海鮮焗米粉
Stewed Rice Vermicelli with Crab Meat and Diced Seafood in
Collagen Egg White Sauce topped with Sakura Prawn | \$38.00 |
| 美國牛肉河粉 (干炒 / 滑蛋)
Angus Beef Hor Fun (Stir-fried / Egg Sauce) | \$38.00 |
| 豉汁滑蛋香煎米粉 (選一樣: 美國肥牛 / 黑豚肉 / 海鮮)
Wok-fried Vermicelli with Black Bean and Egg Sauce
(Select One: USDA Beef <u>OR</u> Kurobuta Pork <u>OR</u> Seafood) | \$38.00 |
|  意大利紅胡椒鵝肝焗伊面
Stir-fried Hong Kong Ee-fu Noodle with
Foie Gras and Italian Peppercorn | \$45.00 |
| 蝦籽野菌焗香港伊面
Stir-fried Ee-fu Noodles with Wild Mushroom
and Shrimp Roe | \$32.00 |



Signature



Chef's Recommendation



Vegetarian



Spicy

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飯和面

RICE AND NOODLES

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-  生煲腊味砂锅饭 \$58.00
(4-5 位/persons)
Claypot Rice with Chinese Sausages and Wax Meat
(waiting time: approximately 45 - 60 min)
-  荷香腊味鸳鸯米饭 \$48.00
(3-4 位/persons)
Steamed Lotus Leaf Jasmine and Glutinous Rice
with Chinese Sausage and Waxed Meat
-   X.O.蛋白海鲜炒饭 (选五谷野米饭或丝苗白饭) \$38.00
Fried Rice with Seafood and Egg White in X.O. Sauce
(Choose 1: Wild Five Grain Rice or White Rice)
- 扬州脆米伊比利亚叉烧炒饭 (选五谷野米饭或丝苗白饭) \$36.00
Yang Chou Fried Rice with Barbecued Iberico Pork
and Crispy Rice (Choose 1: Wild Five Grain Rice or White Rice)
- 猪油渣石锅饭 (选五谷野米饭或丝苗白饭) \$24.00
(3-4 位/persons)
Stone Pork Rice with Crispy Pork Lard and
Special Dark Sauce (Choose 1: Wild Five Grain Rice or White Rice)
- 丝苗白饭 \$2.20
Steamed Fragrant Jasmine Rice



Signature



Chef's Recommendation



Vegetarian



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甜品

DESSERT

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- | | |
|--|---------|
|  椰盅炖燕窝桃胶雪莲
Double-boiled Bird's Nest with Snow Lotus
and Peach Resin in Coconut | \$58.80 |
|  杏仁糊汤圆
Almond Paste with Black Sesame
Glutinous Rice Ball | \$14.80 |
| 自制鲜百香果冻雪糕
Homemade Passion Fruit Jelly with Ice-cream | \$13.80 |
|  粉红佳人椰子冻
Chilled Pink Guava with Coconut Pudding | \$10.80 |
| 青柠香茅冻
Chilled Lemongrass Jelly | \$8.80 |



Signature



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健康素食

VEGETARIAN

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小吃

Appetiser

芝麻酱蒜香拍青瓜椴木木耳粉皮
Chilled Cucumber, Black Fungus and Bean Vermicelli
in Garlic and Sesame Sauce \$14.00



椒盐金针菇
Deep-fried Enoki Mushroom with Pepper and Salt \$14.00

素汤

Soup



上素酸辣汤
Hot and Spicy Vegetables Soup \$15.00

野菌竹笙豆腐羹
Mushroom, Bamboo Pith and Beancurd Broth \$15.00

主菜

Main

玉带丝瓜爆野生木耳百合
Wok-fried Luffa with Wild Fungus and Lily Bulbs \$28.00

鲜三菇扒白菜苗
Stir-fried Trio Mushrooms with Baby Cabbage \$26.00

红烧素滑豆腐
Braised Tofu with Vegetables \$26.00



Signature



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健康素食

VEGETARIAN

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主菜 Main

鼎湖素粒炒五谷野米石锅饭 \$31.00
Fried Five Grain Wild Rice with Diced Vegetables
in Stone Pot

干烧野菌香港伊面 \$31.00
Stir-fried Ee-fu Noodles with Wild Mushroom

甜品 Dessert

杏仁糊汤圆 \$14.80
Almond Paste with Black Sesame Glutinous Rice Ball

青柠香茅冻 \$8.80
Chilled Lemongrass Jelly



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Ya Ge's Full Set of Menus



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5:30 pm - 10:00 pm (last order 9:00 pm) | Daily