

王  
DEEPBLUE

**BAR DINNER MENU**

深蓝餐吧晚餐菜单

Operation Hours

DAILY

Sunday to Thursday : 5.00pm to 1.00am

Friday to Saturday : 5.00pm to 2.00am



DEEPBLUE

BAR DINNER MENU (5:00PM till 10:30PM)

深蓝餐吧晚餐菜单

STARTERS 开胃菜

RM

A1 GAMBERONI 蒜香焗虾   58
Tiger Prawn, Olive Oil, Garlic Flakes, Chili
虎虾, 橄榄油, 蒜片, 辣椒


A2 CALAMARI FRITOS 脆皮炸鱿鱼圈 48
Crispy Squid Ring, Paprika, Garlic Aioli
脆鱿鱼圈, 红椒粉, 大蒜蛋黄酱

A3 MALAYSIAN SATAY 马来西亚沙爹串  48
Rice Cake, Cucumber, Onion, Peanut Sauce
米糕, 黄瓜, 洋葱, 花生酱

A4 TOMATO BRUSCHETTA 番茄意式烤面包  38
Diced Tomato, Olive Oil, Basil, Parmesan, Grilled Baguette
番茄粒, 橄榄油, 罗勒, 帕尔马干酪, 烤法式面包

SOUPS & SALADS 汤类 & 沙拉

S1 ZUPPA DI VONGOLE 意式香浓蛤蜊汤   58
Fresh White Clams, Garlic, Basil, White Wine
新鲜白蛤, 蒜, 罗勒, 白葡萄酒

S2 CREAM OF MUSHROOM 奶油蘑菇汤  48
Mixed Mushrooms, Cappuccino Cream, Truffle Oil, Mixed Herbs
综合菌菇, 卡布奇诺奶油, 松露油, 混合香草

S3 SMOKED SALMON CAESAR SALAD 烟熏三文鱼凯撒沙拉 58
Smoked Salmon, Romaine Lettuce, Garlic Crouton, Parmesan, Caesar Dressing
烟熏三文鱼, 罗马生菜, 法式香蒜麵包粒, 帕尔马干酪, 凯撒酱

Chef's recommendation 
厨师推荐

Spicy 
辛辣

Vegetarian 
素食

Cooking Wine 
烹调酒

# MAIN COURSE 主食

RM

- M1** OSSO BUCO ALLA MILANESE 米兰臻选炖小牛膝 (300G)   198  
Angus Bone-In Shank, Beef Jus, Wild Mushroom Risotto, Parmesan  
安格斯带骨牛膝, 牛肉汁, 野生蘑菇烩饭, 帕尔马干酪
- M2A** “GRASS FED” ANGUS TENDERLOIN 草饲安格斯牛柳 (200G) 198
- M2B** “GRASS FED” ANGUS STRIPLOIN 草饲安格斯牛里脊 (200G)  
Beef Jus, Carrots, Asparagus, Mushroom Fritter, Potato Gratin  
牛肉汁, 胡萝卜, 芦笋, 炸蘑菇, 土豆千层派
- M3** AUS GREAT SOUTHERN LAMB 澳洲优质草饲羊排 (200G) 198  
AUS Lamb Rack, Rosemary Jus, Root Vegetables, Pumpkin Puree, Fondant Potato  
澳洲羊排, 迷迭香汁, 根菜, 南瓜泥, 方丹土豆
- M4** STINCO DI AGNELLO BRASATO 红酒慢炖羊膝  158  
AUS Lamb Shank, Pearl Onions, Asparagus, Carrots, Red Wine, Mashed Potatoes  
澳洲羊膝, 珍珠洋葱, 芦笋, 胡萝卜, 红酒, 土豆泥
- M5** GUINNESS BEEF STEW 吉尼斯黑啤炖牛肉  108  
Angus Beef Loin, Carrots, Celery, Guinness, Mashed Potato  
安格斯牛里脊, 胡萝卜, 芹菜, 健力士黑啤, 土豆泥
- M6** IRISH LAMB STEW 爱尔兰经典炖羊肉  108  
AUS Lamb Rump, Leek, Mushroom, Red Wine, Yorkshire Pudding  
澳洲羊臀肉, 韭葱, 蘑菇, 红酒, 约克郡布丁
- M7** GRILLED SALMON FILLET 烤三文鱼排 88  
Grilled Wild Salmon, Vine Tomatoes, Wakame, Herbs Oil, Sauce Vierge  
烤野生三文鱼, 带藤番茄, 裙带菜, 香草油, 法式调酱
- M8** POLLO SPIEDINI 意式香烤鸡肉串   88  
Grilled Chicken Skewer, Onions, Capsicum, Mixed Beans, Pesto Sauce  
烤鸡肉串, 洋葱, 甜椒, 什锦豆, 香蒜酱

Menu items and prices are subject to change without prior notice and subjected to 6% SST  
Please let us know if you have any allergies, special dietary needs or any restrictions

菜单项目和价格如有更改、恕不另行通知、价格未含政府6%销售税  
如果您有任何过敏、特殊饮食需求或任何限制、请告诉我们

# PASTA 意大利面

RM

**P1** POLLO ALLA CACCIATORA 番茄焖鸡腿肉意大利面  68

Capellini, Braised Chicken, Basil, Sage, Pine Nuts, Tomato Sauce  
细幼意面，炖鸡肉，罗勒，鼠尾草，松子，番茄酱

**P2** WAGYU BOLOGNESE 和牛肉酱意大利面 68

Spaghetti, Sautéed Minced Wagyu, Rosemary, Basil, Tomato Sauce, Parmesan  
意大利面，香煎和牛肉碎，迷迭香，罗勒，番茄酱，帕尔马奶酪

**P3** SEAFOOD AGLIO OLIO 海鲜香蒜意大利面  68

Spaghetti, Shrimp, Mussels, Squid, Garlic, Chili Flakes, Parmesan  
意大利面，虾，贻贝，鱿鱼，大蒜，辣椒粉，帕尔马奶酪

**P4** SMOKED DUCK AGLIO OLIO 烟熏鸭香蒜意大利面  68

Spaghetti, Smoked Duck, Cherry Tomato, Garlic, Chili Flake, Parmesan  
意大利面，烟熏鸭，樱桃番茄，大蒜，辣椒粉，帕尔马奶酪

**P5** FETTUCINE CARBONARA 培根奶油意大利面 68

Fettucine, Beef Bacon, Egg Yolk, Mushrooms, Parmesan  
缎带面，牛肉培根，蛋黄，蘑菇，帕尔马奶酪

# PIZZA 披萨

**PZ1** BULGOGI BEEF PIZZA 韩式烤牛肉披萨 68

Beef Streaky, Mushrooms, Onions, Bulgogi Sauce, Mozzarella  
烤牛肉，蘑菇，洋葱，韩式烤肉酱，马苏里拉芝士

**PZ2** THAI SHRIMP PIZZA 泰式虾仁披萨  68


Grilled Shrimp, Mushrooms, Onions, Tom Yum Sauce, Mozzarella  
烤虾仁，蘑菇，洋葱，冬荫酱，马苏里拉芝士

**PZ3** SATAY CHICKEN PIZZA 沙爹鸡肉披萨  68


Satay Chicken, Onions, Chili, Peanut Sauce, Mozzarella  
烤鸡肉，洋葱，辣椒，沙爹花生酱，马苏里拉芝士

**PZ4** SMOKED DUCK PIZZA 烟熏鸭肉披萨  68

Smoked Duck, Spring Onions, Cilantro, Hoisin Sauce, Mozzarella  
烟熏鸭肉，葱花，香菜，海鲜酱，马苏里拉芝士

**PZ5** MUSHROOM & HERBS PIZZA 蘑菇香草披萨  58


Roasted Mushrooms, Sundried Tomatoes, Black Olive, Herbs, Garlic, Mozzarella  
烤蘑菇，日晒番茄干，黑橄榄，香草，大蒜，马苏里拉芝士

Chef's recommendation 


厨师推荐

Spicy 

辛辣

Vegetarian 

素食

Cooking Wine 

烹调酒

# DESSERTS 甜品

RM

## D1 BERRIES CHEESECAKE 莓果芝士蛋糕

40

Fresh Berries, Raspberry Crumble, Berries Compote

新鲜莓果, 覆盆子奶酥, 莓果酱

## D2 CHOCOLATE MOLTEN (20 mins preparation)

40

巧克力熔岩蛋糕 (需 20 分钟准备时间)

Chocolate Cake, Berries, Vanilla Ice Cream

巧克力蛋糕, 莓果, 香草冰淇淋

## D3 CLASSIC TIRAMISU 经典提拉米苏

40

Coffee Crumble, Rum

咖啡奶酥, 朗姆酒

## D4 ICE CREAM 冰淇淋

30

Based On Flavour Of The Day

每日精选口味

## D5 FRUIT PLATTER 水果拼盘

30

Seasonal Tropical Fruits

当季热带水果

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