

# STARTERS 前菜

## Chilled Selections 冷盘

### Spiced Tomato Scallop 香辣番茄扇贝 \$18

Fresh and tender scallops, harmonized with a mildly spicy spiced tomato sauce, creating a rich and layered taste experience  
精选鲜嫩扇贝，微辣的香料番茄汁相互交融，层次丰富的味觉体验

### Smoked Uni Ember Tuna 炙烤烟熏海胆金枪鱼 \$18

Lightly Seared South Australian Tuna with Creamy Uni, Smoked Lemon Myrtle & Sake Glaze – Buttery, Smoky & Aromatic  
轻炙南澳金枪鱼，淋上海胆泥与柠檬香桃木烟熏清酒酱，入口柔滑带有馥郁烟熏气息

### Spiced Spicy Salmon 特级辣酱鲑鱼 \$18

Fresh Salmon Sashimi with The Roe's Signature Spicy Uni Sauce – Bold, Velvety & Addictively Spicy  
生鲑鱼刺身搭配 The Roe 秘制海胆辣酱，微辣刺激，融合海胆的浓醇鲜甜，令人一口上瘾

### Citrus Kingfish 柚香帝王 \$18

Kingfish Sashimi with Tasmanian Uni & Yuzu White Wine Dressing  
Bright, Citrusy & Silky Smooth  
清爽的鲷鱼刺身搭配塔斯马尼亚海胆与柚子白葡萄酒酱，入口轻盈细腻，果香与海洋的交融

### Uni Bluefin Tartare 海胆蓝鳍塔塔 \$28

Hand-Cut South Australian Bluefin Tuna Tartare with Tasmanian Uni  
Homemade Yuzu Sauce & Caviar – Silky, Umami & Deeply Aromatic  
手切南澳蓝鳍金枪鱼，拌入塔斯马尼亚海胆、自制柚子与鱼子酱，口感层次丰富，回味无穷

# ENTRÉES 热前菜

### Golden Uni Oyster (2pcs) 招牌海胆奶油炸生蚝 \$16

Crispy Fried Oyster with Tasmanian Uni Butter & Brandy Uni Foam  
Crunchy, Creamy & Luxuriously Briny  
香脆炸生蚝包裹塔斯马尼亚海胆奶油，搭配白兰地海胆泡沫，每一口都是海洋的黄金盛宴

### Uni Butter Scallop 焦香海胆奶油扇贝 \$18

Australian Scallop with Uni Butter & Champagne Caviar  
Buttery, Smoky & Ocean Sweet  
炭烤西澳扇贝搭配海胆奶油与香槟鱼子酱，轻盈细腻，带有微焦的坚果香气，极致奢华

### Roe Royale Fried Chicken 香脆海胆炸鸡 \$12

Crispy, juicy fried chicken with uni cream sauce & special spicy sauce – rich  
flavorful, and truly indulgent.  
外酥里嫩的炸鸡，搭配海胆奶油酱与秘制辣酱，鲜香浓郁，回味无穷

# MAINS 主菜

## Legendary Ultimate Explosive Uni Rice Bowl 6-Step Ritual 经典1998爆动海胆饭 🍣

6A 100G \$68 | 6A 200G \$128  
10A 100G \$88 | 10A 200G \$158

A luxurious sushi rice bowl loaded with a generous portion of creamy sea urchin  
sweet prawn, salmon caviar, and finished with a golden umami-rich soup.  
这款奢华寿司饭碗满载丰腴海胆、鲜甜虾仁、三文鱼鱼子，并淋上金黄浓郁的高汤

## Truffle Wagyu Foie Gras with Sea Urchin 松露和牛鹅肝海胆饭 \$88

Fragrant truffle rice topped with premium M9 Wagyu, rich foie gras  
and fresh sea urchin served on a wooden tray.  
松露米饭搭配顶级M9和牛、浓郁鹅肝，并配上木盘呈现的新鲜海胆

## Uni Foie Gras Unagi Rice Bowl

### 海胆鹅肝鳗鱼饭 \$58

Indulge in sea urchin bibimbap, topped with succulent jumbo unagi  
and a perfectly flambéed tamago for a rich, smoky finish.  
海胆拌饭搭配多汁巨鳗与火焰炙烧蛋，带来浓郁醇厚的层次享受。

## Golden Uni Pasta 黄金海胆奶油意面 \$38

A luxurious and delicate pasta dish, crafted with fresh sea urchin and rich cream,  
seamlessly blended to create a silky and luscious sauce. Each bite offers the  
sweet essence of the ocean and the comforting warmth of creamy indulgence.  
奢华且细腻的意大利面料理，精选新鲜海胆与浓郁奶油完美融合  
打造丝滑醇厚的酱汁，每一口都带有海洋的鲜甜与奶香的温润

## Luxury Chirashi Rice Bowl 豪华海鲜散寿司饭 \$38

A vibrant sushi rice bowl featuring diced king salmon, kingfish, scallop  
cucumber, tamago and fresh sea urchin for the ultimate seafood experience.  
精致寿司饭碗，融合帝王三文鱼丁、帝王鱼丁、扇贝丁、黄瓜丁、玉子丁  
及新鲜海胆，带来极致海鲜风味

## Seared Uni Salmon 炙烧海胆三文鱼 \$48

Grilled medium-rare salmon, elegantly draped in a silky lemon butter sauce  
crowned with premium sea urchin. A luxurious harmony of oceanic  
sweetness and rich velvety indulgence, crafted for the most refined palates.  
香煎五分熟三文鱼，覆上一层柠檬黄油酱，点缀顶级海胆  
交织出海洋的甘甜鲜美与醇厚顺滑的口感

## The Roe+ Sashimi Bar 刺身精品

### The Roes Signature Sea Urchin Roe

Freshly Harvested Seasonal Australian Sea Urchin  
Direct from Ocean to Table | Market Price  
澳洲当季鲜活海胆 | 今日捕捞 – 直达餐桌 | 市场价

### Row Row Roe Your Boat 满载而归 \$288 / \$138

Chef's Seasonal Selection of the Freshest Sashimi, Rich in Umami  
Melt-in-Your-Mouth Perfection—A Must-Try!  
当季新鲜，主厨特选刺身，极致鲜甜，入口即化，强烈推荐！

## The Roe+ Oyster Bar 生蚝精选

### Daily Fresh Oyster (6pcs) \$18

### Oyster Uni Caviar (1pcs) \$9.9

## Imperial Sea Urchin Soup 海胆汤品

### Imperial Golden Nourishing Uni Broth 金汤养生海胆鲍翅盅 \$68 (2鲍鱼 + 20G海胆) | \$98 (6鲍鱼 + 100G海胆)

Slow-Simmered for 48 Hours with Australian Spring Chicken, Glutinous Rice, Scallops, Ginseng,  
and Herbal Essence, Enhanced with Premium Uni and Abalone—Deeply Nourishing, Rich  
and Unparalleled in Flavour.

48小时慢炖澳洲童子鸡，融入糯米、干贝、人参、药膳，配上珍贵海胆与鲍鱼  
滋补浓郁，入口鲜香醇厚，养身极致享受

### Pumpkin Uni Broth 黄金南瓜海胆羹 \$28

Sweet, Succulent Crab in a Rich Sea Urchin Sauce, Paired with Crispy Bread  
Luxuriously Smooth and Unforgettable.  
鲜甜蟹肉佐海胆浓郁酱汁，搭配香脆面包，每一口都是丝滑醇厚的极致享受，回味无穷

## The Roe+ Vegan Choice 素之选 🌱

### Midnight Truffle & Black Garlic Tofu Steak

#### 黑松露黑蒜豆腐排 \$30

Pan-seared tofu steak, black truffle, black garlic purée, miso eggplant, smoked olive oil  
香煎豆腐排，黑松露，黑蒜泥，味噌茄子，烟熏橄榄油

### Roe Roe Salad ROE ROE 沙拉 \$18

Lustrous plant-based roe rests upon crisp greens, a delicate balance of ocean essence  
and garden freshness. A bite of pure, natural harmony.  
晶莹植物鱼子点缀翠绿生菜，轻盈鲜甜，交织海洋气息与田园清香  
每一口，都是纯净与自然的邂逅

# THE ROE<sup>+</sup>

TASTE THE OCEAN, PRESERVE THE FUTURE