

# 冬季時令美饌

## Seasonal Winter Menu



### 皇帝蟹蒸蟹粉肉餅及陳村粉配鯉魚球、乾瑤柱蝦米豉油 (請於最少一天前預訂)

時價

Steamed king crab, hairy crab roe pork patty and Chan Chun rice noodle with dace fish balls, dried shrimp conpoy soy sauce (please order at least one day in advance)

Market price

### 古法炆黑草羊腩煲 (2-3 位用)

\$980

Braised mutton brisket with seasonal vegetable served in clay pot (for 2-3 persons)

### 瑤柱臘味糯米飯

\$468

Stir-fried glutinous rice with diced preserved meat, dried conpoy and peanuts

### 荔芋炆油鴨煲 (2-3 位用)

\$380

Stewed preserved duck with taro served in clay pot (for 2-3 persons)

### 菊花燴蛇羹 (每位)

\$398

(另加花膠絲 \$250/位)

Braised snake soup with shredded snake, chicken, black fungus and dried tangerine (per person)  
(additional fish maw \$250/person)

### 清湯鮮牛腩煲 (限量供應)

\$588

Braised fresh beef brisket in clear broth (limited supply)

### 黃金蝦球

\$580

Golden Prawns (Prawns in salted egg yolks)

### 南乳羅漢齋

\$280

Braised seasonal vegetable with fermented red beancurd

### 原隻椰皇大閘蟹粉蟹肉羹 (每位)

\$380

Hairy crab roe and fresh crab meat coconut soup served in coconut shell (per person)

### 大閘蟹粉焗蟹蓋 (每位)

\$480

Baked crab shell stuffed with fresh crab meat and hairy crab roe (per person)

### 大閘蟹粉小籠包 (2 件)

\$160

Steamed Shanghainese pork dumplings with hairy crab roe (2pcs)

### 鮮蟹肉大閘蟹粉饅頭多士配蟹粉汁 (6 件)

\$380

Fresh crab meat and hairy crab roe mantou toast served with hairy crab roe sauce (6pcs)