

大閘蟹粉時令美饌

Seasonal Hairy Crab Roe À La Carte Menu



清蒸大閘蟹 (請一天前預訂)

Steamed hairy crab (Please reserve one day in advance)

時價/ Market price

焗蟹粉蟹蓋配法國魚子醬及柚子醬 (一件)

Baked hairy crab roe & fresh crab meat in crab shell, French caviar, drops of yuzu dressing (1 pc)

\$560

蟹粉小籠包 (一件)

Steamed Shanghainese pork dumpling with hairy crab roe (1 pc)

\$70

蟹粉鍋貼 (一件) [只限午市]

Pan fried pork dumpling with hairy crab roe (1 pc) [Only available at lunch]

\$70

手抓餅配蟹粉汁 (二件) [只限午市]

Flaky pancake served with hairy crab roe sauce (2 pcs) [Only available at lunch]

\$250

鐵板琵琶豆腐配蟹粉汁

Sizzling fried tofu and fish mixture with hairy crab roe sauce

\$550

蟹粉意大利飯配西芹頭泡

Hairy crab roe risotto with celeriac foam on side

\$380

蟹粉花膠配炸乾瑤柱及脆米

Fish maw with hairy crab roe, served with crispy conpoy and crispy rice

\$460

原隻椰皇大閘蟹粉蟹肉羹

Hairy crab roe and fresh crab meat coconut soup served in coconut shell

\$360

蟹粉扒豆胚

Pea sprouts with hairy crab roe

\$580

鮮蟹肉大閘蟹粉饅頭多士配蟹粉汁 (六件)

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

\$360

另設加一服務費 All prices are subject to 10% service charge

金秋時令大閘蟹粉饗宴

Seasonal Hairy Crab Roe Set Menu



請於一天前預訂 **Please reserve one day in advance**

魚子醬蘋果海鮮啫喱配蟹粉蟹肉脆沙律球

A small cup of caviar apple seafood jelly with breaded hairy crab roe crab meat salad ball

蒸鮮蟹肉粟米滑蛋配蟹粉

Steamed fresh crab meat sweet corn egg custard with hairy crab roe served in egg shell

蟹粉獅子頭配蟹粉雞湯

Braised hairy crab roe meatball with hairy crab roe chicken soup

荷葉蒸星班片配蟹粉及脆米

Steamed thin slices of star grouper on lotus leaf, served with hairy crab roe and crispy rice

紙包蟹粉雲耳蒸雞

Steamed chicken with black fungus and hairy crab roe en papillote

蟹粉小籠包 (一件)

Steamed Shanghainese pork dumpling with hairy crab roe (1 pc)

蟹粉意大利飯配西芹頭泡

Hairy crab roe risotto with celeriac foam on side

自家製伯爵茶雪糕配朱古力曲奇

Homemade Earl Grey ice cream with chocolate cookies

每位\$860, 兩位起

\$860 per person. Minimum 2 persons

優惠追加 **Special offer for add-ons**

焗蟹粉蟹蓋配法國魚子醬及柚子醬 (一件) (另加 \$548)

Baked hairy crab roe & fresh crab meat in crab shell, French caviar, drops of yuzu dressing (1 pc)
(Additional \$548)

蟹粉花膠配炸乾瑤柱及脆米 (另加 \$448)

Fish maw with hairy crab roe, served with crispy conpoy and crispy rice (Additional \$448)

另設加一服務費 All prices are subject to 10% service charge