

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)	時價/ Market price
Steamed hairy crab (Please reserve one day in advance)	
焗蟹粉蟹蓋配法國魚子醬及柚子醬 (1 件)	\$580
Baked hairy crab roe & fresh crab meat in crab shell, French caviar, drops of yuzu dressing (1 pc)	
蟹粉小籠包 (1 件)	\$80
Steamed Shanghainese pork dumpling with hairy crab roe (1 pc)	
蟹粉鍋貼 (1 件) [只限午市]	\$80
Pan fried pork dumpling with hairy crab roe (1 pc) [Only available at lunch]	
手抓餅配蟹粉汁 (2 件) [只限午市]	\$280
Flaky pancake served with hairy crab roe sauce (2 pcs) [Only available at lunch]	
鐵板蟹粉鯪魚餅	\$580
Sizzling dace fish cake with hairy crab roe	
蟹粉拌刀削面配蝦米粉	\$380
Sliced noodle with hairy crab roe, served with dried shrimp powder	
蟹粉花膠配炸乾瑤柱及脆米	\$480
Fish maw with hairy crab roe, served with crispy conpoy and crispy rice	
原隻椰皇大閘蟹粉蟹肉羹	\$380
Hairy crab roe and fresh crab meat coconut soup served in coconut shell	
羊肚菌蟹粉獅子頭配炸薑絲 (1 件)	\$380
Braised morel mushroom pork ball with hairy crab roe and crispy shredded ginger (1 pc)	
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 (6 pcs)	

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



鮮蟹粉三重奏

(鮮蟹粉蟹肉沙律球配鹹蛋黃醬及鮮刨松露/蟹粉蛋撻/花雕雞清湯啫喱配蟹粉)

Trio of hairy crab roe

(Crispy breaded hairy crab roe and fresh crab meat salad ball, served with drops of salty egg yolk dressing and shaved truffle/ Hairy crab roe egg tart/ Hua-diao wine chicken broth jelly with hairy crab roe)

暖豆腐花配蟹粉、薑浙醋糖漿

Warm tofu pudding served with hairy crab roe and vinegar ginger syrup

馬鈴薯梳乎里配鮮刨松露、香脆雲南火腿及鮮蟹粉

Potato soufflé with shaved truffle and sprinkled with crispy Yunnan ham, served with hairy crab roe

蟹粉獅子頭配炸薑絲

Braised pork ball with hairy crab roe and crispy shredded ginger

星班片配蟹粉、香醋醬汁釀炸日本澤蟹

Thin slices of star grouper with hairy crab roe, deep fried mini Japanese crab injected with vinegar dressing

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)

蟹粉拌刀削面配蝦米粉

Sliced noodle with hairy crab roe and dried shrimp powder

松露雪糕

Truffle ice cream

每位\$1480, 兩位起

\$1480 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 \$568)

Baked hairy crab roe & fresh crab meat in crab shell, French caviar, drops of yuzu dressing (1 pc) (Additional \$568)

蟹粉花膠配炸乾瑤柱及脆米 (另加 \$468)

Fish maw with hairy crab roe, served with crispy conpoy and crispy rice (Additional \$468)



