

蟹粉菜式推介 Hairy Crab Specialties

原隻大閘蟹 六兩 / 七兩 / (清蒸/海鹽焗)	時價
Hairy Crab 6 Taels/7 Taels (Steamed / Baked in Sea Salt)	Seasonal Price
清炒大閘蟹粉	\$498
Stir-fried Hairy Crab Roe	
蟹粉燴魚肚	\$438
Braised Fish Maw with Hairy Crab Roe	
蟹粉豆苗	\$398
Seasonal Vegetable with Hairy Crab Roe	
砂窩蟹粉扒豆腐	\$328
Braised Bean Curd with Hairy Crab Roe served in Casserole	
蟹粉炒粉皮	\$298
Sautéed Hairy Crab Roe with Mung Bean Sheet	
蟹粉燴雪燕羹(每位)	\$248
Crab Roe with Snow Swallow in Soup (per person)	
蟹粉菜毛糰 (三件)	\$198
Steamed Glutinous Rice Dumplings filled with Hairy Crab Roe (3 pieces)	
蟹粉小籠包 (三件)	\$198
Steamed Chicken Dumplings with Hairy Crab Roe (3 pieces)	
蟹粉黃金大餅	\$188
Pan-fried Pancake filled with Spring Onion and Crab Roes	

廚師菜式推介 Chef's Specialties

珊瑚東星斑球(四位用)	\$1,688
Steamed Spotted Garoupa Fillet in Egg White with Vegetables, Fungus and Crab Meat (for four person)	
滬式鹹魚鮑魚雞煲	\$498
Braised Fresh Abalone and Chicken with Salted Fish	
龍蝦粒菠菜燴飯(每位)	\$238
Braised Spinach Rice with Diced Lobster (per person)	
金湯蛋白蒸帶子(每位)	\$198
Steamed Egg White with Scallop in Pumpkin Sauce (per person)	
白玉藏龍(每位)	\$198
Steamed Winter Melon Rings with Prawn (per person)	

所有價目另加一服務費。All prices are subject to 10% service charge.

如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡。If you have any food allergies, please inform our staff.