



深秋蟹粉盛宴 Hairy Crab Seasonal Menu 2022

餐前小食

話梅小番茄、香干馬蘭頭

Marinated cherry tomatoes with plum,
Marinated wild vegetables with conpoy

花膠瑤柱羹

Shredded fish maw with conpoy soup

清蒸大閘蟹配薑茶 (每隻 4 兩; 每位 1 隻)

Steamed hairy crab (4 tails each, 12 pieces per table)

Accompany with ginger tea

(另加大閘蟹每隻 \$268 Additional hairy crab \$268 per piece)

蟹粉扒荳苗

Braised pea sprouts with hairy crab roe

原籠金蒜糯米蒸開邊蝦

Steamed glutinous rice with shrimps and deep-fried garlic

蟹粉小籠包

Steamed minced pork and hairy crab roe dumpling

驢打滾、玫瑰糕

Glutinous rice flour rolled with red bean paste,
Chilled rose pudding

每席港幣 \$5,680 per table (8 位用 For 8 persons)

另加每位港幣 \$710 (Additional \$710 for 1 per person)

Chinese wines suggestions 配酒

古越龍山陳年花雕十年酒(500 毫升/15%)

港幣\$570

Guyuelongshan chen nian hua diao 10 years (500ml 15%)

古越龍山龍醞十五年陳紹興花雕酒 (500 毫升/15%)

港幣\$850

Guyuelongshan Chen Nian Hua Diao 15 years (500ml 15%)

另加一服務費。Price is subject to 10% service charge.

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

如欲查詢更多資料和預訂，請與宴會部聯絡：

For more details and reservations, please contact our Banquet Sales Team at

☎ Tel: (852) 2733 2007; bqtoff@rghk.com.hk