

深秋蟹意

Chef's Recommendations for Hairy Crab and Crab Roes

	HKS港幣 時價 Market Price
清蒸原隻大閘蟹 (六兩起) Steamed Shanghai Hairy Crab (Starts form 6 taels)	
蟹粉燴大生翅 (每位) Braised Shark's Fin Soup with Crab Meat and Crab Roes (Per person)	\$598
蟹粉翠塘滑豆腐 Braised Crab Roes with Bean Curd	\$328
蟹粉焗釀蟹蓋(每位) Baked Whole Crab Shell Filled with Crab Roes and Crab Meat (Per person)	\$278
翡翠蟹粉蝦球 Wok-fried Prawns with Crab Roes and Vegetable	\$528
蟹粉扒荳苗 Braised Crab Roes with Pea Sprouts	\$398
蟹粉小籠包 (每隻) Steamed Minced Pork and Crab Roes Dumpling (Per piece)	\$98
蟹粉芥蘭粒炒飯 Fried Rice with Crab Roes and Diced Chinese Kale	\$268

另加一服務費。

All prices are subject to 10% service charge.

如閣下對任味食物產生敏感，請直接與本餐廳職員聯絡。

If you have any food allergies, please inform our staff.

【時令大閘蟹菜式 Hairy Crab Specialties】

原隻大閘蟹 六兩、七兩或八兩 (清蒸、海鹽焗) Hairy Crab 6、7 or 8 Taels (Steamed / Baked in Sea Salt)	時價 Seasonal Price
清炒大閘蟹粉 Stir-fried Hairy Crab Roes	\$538
蟹粉燴魚肚 Braised Fish Maw with Hairy Crab Roes	\$488
蟹粉時蔬 Seasonal Vegetable with Hairy Crab Roes	\$398
砂窩蟹粉扒豆腐 Braised Bean Curd with Hairy Crab Roes served in Casserole	\$368
蟹粉炒粉皮 Sautéed Hairy Crab Roes with Mung Bean Sheet	\$348
蟹粉燴雪燕羹(每位) Crab Roes with Snow Swallow in Soup (per person)	\$268
蟹粉菜毛糰 (三件) Steamed Glutinous Rice Dumplings filled with Hairy Crab Roes (3 pieces)	\$198
蟹粉小籠包 (三件) Steamed Chicken Dumplings with Hairy Crab Roes (3 pieces)	\$198
蟹粉炸包 Pan-fried Pancake filled with Crab Roes	\$188

所有價目另加一服務費。

All prices are subject to 10% service charge.

茗茶或開水每位港幣 HK\$25 元，花生或泡菜每碟港幣 HK\$25 元

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.