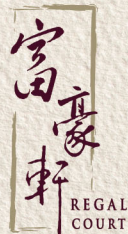




匠心蟹逅 廚師發辦

Mastercrafted Hairy Crab Feast



花膠斑球蟹宴

Fish Maw & Garoupa Hairy Crab Feast

富豪薈萃 Appetizers

- 蟹粉小籠包
Xiao Long Bao with Hairy Crab Roe
- 花雕醉鮑魚
Marinated Abalone with Huadiao Wine
- 蜜汁黑豚叉燒
Barbecued Pork with Honey Sauce

主菜 Main Courses

- 清蒸江蘇大閘蟹 (2隻)
Steamed Jiangsu Hairy Crab (2 pcs)
- 枇杷雪梨螺頭燉花膠
Double-boiled Soup with Sea Whelk, Fish Maw, and Loquat Pear
- 蟹粉豆腐蒸斑球
Steamed Garoupa Fillet and Tofu with Hairy Crab Roe
- 薑汁生炒芥蘭苗
Stir-fried Chinese Kale Sprouts with Ginger Juice
- 臘味糯米飯
Glutinous Rice with Preserved Meat

甜品 Desserts

- 桂花薑茶燉桃膠
Double-boiled Peach Resin with Osmanthus Ginger Tea
- 養生紅棗糕
Red Date Cake

HK\$598 每位
per person

星期一至五，公眾假期除外
Monday - Friday; except Public Holiday

HK\$698 每位
per person

星期六、日及公眾假期
Saturday, Sunday and Public Holiday

龍蝦鮑魚蟹宴

Lobster & Abalone Hairy Crab Feast

富豪薈萃 Appetizers

- 蟹粉小籠包
Xiao Long Bao with Hairy Crab Roe
- 花雕醉鮑魚
Marinated Abalone with Huadiao Wine
- 蜜汁黑豚叉燒
Barbecued Pork with Honey Sauce

主菜 Main Courses

- 清蒸江蘇大閘蟹 (2隻)
Steamed Jiangsu Hairy Crab (2 pcs)
- 枇杷雪梨燉螺頭
Double-boiled Soup with Sea Whelk and Loquat Pear
- 石鍋蟹粉脆皮花膠
Crispy Fish Maw with Crab Roe in Stone Pot
- 蟹粉西施波士頓龍蝦 (半隻)
Steamed Boston Lobster with Crab Roe and Egg White (Half)
- 繡球菌濃湯青蔬
Vegetables in Rich Cauliflower Mushroom Soup
- 鮑魚臘味糯米飯
Glutinous Rice with Abalone and Preserved Meat

甜品 Desserts

- 桂花薑茶燉桃膠
Double-boiled Peach Resin with Osmanthus Ginger Tea
- 養生紅棗糕
Red Date Cake

HK\$988 每位
per person

星期一至五，公眾假期除外
Monday - Friday; except Public Holiday

HK\$1,088 每位
per person

星期六、日及公眾假期
Saturday, Sunday and Public Holiday

查詢及訂座
Enquiry and reservation

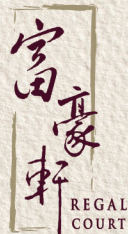


另收茶芥及加一服務費
Subject to tea/condiment charges and a 10% service charge



匠心蟹逅 廚師發辦

Mastercrafted Hairy Crab Feast



精選蟹粉菜式

Hairy Crab Roe Specialties

- 蟹粉小籠包
Xiao Long Bao with Hairy Crab Roe
HK\$ 88
/ 3隻 pcs
- 蟹粉三絲春卷
Spring Rolls with Hairy Crab Roe and Vegetables
HK\$ 98
/ 3件 pcs
- 清蒸大閘蟹
Steamed Hairy Crab
HK\$ 198
/ 5兩 tael
- 乾撈蟹粉金山勾翅
Dry-tossed Superior Shark's Fin with Crab Roe
HK\$ 888
/ 3兩 tael
- 蟹粉燴生翅
Braised Shark's Fin Soup with Crab Roe
HK\$ 458
/ 2兩 tael
- 石鍋蟹粉脆皮花膠
Crispy Fish Maw with Crab Roe in Stone Pot
HK\$ 288
/ 每位 per person
- 蟹粉豆腐蒸斑球
Steamed Grouper Fillet and Tofu with Crab Roe
HK\$ 388
/ 6件 pcs
- 蟹粉燴勝瓜魚肚
Braised Luffa and Fish Maw with Crab Roe
HK\$ 358
/ 例 per portion
- 海鮮蟹粉稻庭麵
Inaniwa Udon with Crab Roe and Seafood
HK\$ 388
/ 例 per portion
- 蟹粉焗釀蟹蓋
Baked Stuffed Crab Shell with Hairy Crab Roe
HK\$ 188
/ 每隻 per piece

另收茶芥及加一服務費
Subject to tea/condiment charges and a 10% service charge

查詢及訂座
Enquiry and reservation

