



匠心蟹逅 廚師蟹辦

Mastercrafted Hairy Crab Feast



醉蟹花膠蟹宴

Drunken Hairy Crab & Fish Maw Feast

金殿頭盤 Appetizers

- 金沙脆魚皮
Deep-fried Fish Skin
- 梅汁雪燕樹番茄
Tree Tomato with Snow Swallow in Plum Juice
- 熟醉大閘蟹 (半隻)
Marinated Drunken Hairy Crab (Half)
- 香烤安格斯牛肉
Roasted Angus Beef

主菜 Main Courses

- 清蒸大閘蟹 (2隻)
Steamed Hairy Crab (2 pcs)
- 胡椒濃湯浸鮮蟹花膠
Fresh Grouper Fish Maw in Rich Pepper Soup
- 大閘蟹粉焗釀蟹蓋
Baked Stuffed Crab Shell with Hairy Crab Roe
- 蟹粉小籠包浸菜苗
Xiao Long Bao with Hairy Crab Roe in Vegetables Broth
- 手拆蟹粉生炒臘味糯米飯
Stir-fried Glutinous Rice with Hairy Crab Roe and Preserved Meat

甜品 Desserts

- 新疆棗皇糕
Xinjiang Red Date Cake
- 桂圓紅棗薑茶
Longan, Red Date and Ginger Tea

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

參翅珍饈蟹宴

Sea Cucumber & Shark's Fin Hairy Crab Feast

金殿頭盤 Appetizers

- 蔥油茼蒿
Celtuce with Scallion Oil
- 酥脆蟹盒
Crispy Crab Box
- 香烤安格斯牛肉
Roasted Angus Beef
- 魚翅蟹粉春卷
Spring Roll with Shark's Fin and Hairy Crab Roe

主菜 Main Courses

- 清蒸江蘇大閘蟹 (公、母各一隻)
Steamed Jiangsu Hairy Crab (One male and one female)
- 酸辣海參羹
Hot and Sour Sea Cucumber Soup
- 大閘蟹粉燴脆皮鮮蟹花膠
Braised Crispy Fresh Grouper Fish Maw with Hairy Crab Roe
- 貢椒二十年老菜脯醬蒸紅玫瑰
Steamed Red Rose Snapper with Tribute Pepper and 20-Year-Old Preserved Radish Sauce
- 薑母鵪鶉腿
Pigeon Leg with Ginger and Rice Wine
- XO醬銀魚炒蘭苕
Stir-fried Chinese Kale Sprouts with Silver Fish in XO Sauce
- 蟹黃脆皮鴛鴦河粉
Crispy "Yuanyang" Flat Rice Noodles with Crab Roe

甜品 Desserts

- 新疆棗皇糕
Xinjiang Red Date Cake
- 桂圓紅棗薑茶
Longan, Red Date and Ginger Tea

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

查詢及訂座
Enquiry and reservation

