

金秋大閘蟹套餐 (2位起)

Autumn Hairy Crab Feasts Menu

西班牙栗子豬焦香叉燒

Barbecued Spanish Chestnut-fed Pork

鮮蟹粉豆腐羹

Tofu & Crab Meat Soup

升級至 蟹粉燴生翅 (二兩) +\$128/位

Upgrade to Braised Shark Fin Soup · Crab Meat +\$128/person

清蒸江蘇大閘蟹壹隻

Steamed Hairy Crab

薑汁芥蘭臘味

Sauteed Cured Meat · Chinese Broccoli · Ginger Sauce

蟹籽芙蓉鳳尾蝦球

Sauteed Shrimp · Crab Roe · Egg White

黃椒醬蒸龍躉球

Steamed Giant Grouper Fillet · Yellow Chili Sauce

濃湯鮮茄浸菜苗

Poached Seasonal Vegetables · Tomato · Superior Soup

生炒臘味糯米飯

Stir-fried Glutinous Rice with Cured Meat

薑茶湯圓

Glutinous Dumplings · Ginger Soup

\$799/位

(2位起 Minimum of 2)

秋冬時令廚師推介

Chef's Recommendations for the Autumn-Winter Season

清蒸江蘇大閘蟹 (雄蟹 · 約四兩半/隻)

Steamed Hairy Crab (Male · 220g / 1pc)

\$205

清蒸江蘇大閘蟹 (雌蟹 · 約四兩半/隻)

Steamed Hairy Crab (Female · 220g / 1pc)

\$215

古法雙冬羊腩煲 (跟生菜一碟)

Lamb Belly in Clay Pot (With a Dish of Chinese Lettuce)

\$568

蟹黃黃金豆腐

Braised Tofu with Crab Roe

\$248

荷芹炒臘味

Sauteed Cured Meat · Snows Peas · Celery

\$228

香芋油鴨煲

Clay Pot Cured Duck · Taro

\$238

臘味松扒菠菜

Braised Spinach with Cured Meat Floss

\$198

薑汁芥蘭臘味

Sauteed Cured Meat · Chinese Broccoli · Ginger Sauce

\$228

蟹粉扒豆苗

Braised Pea Sprouts with Crab Meat

\$268

大閘蟹炒上海年糕 (2隻)

Sauteed Hairy Crab · Rice Cake (Two Hairy Crabs)

\$498

瓦罉啫啫西洋菜

Stir-fried Watercress · Preserved Shrimp Paste in Sizzling Clay Pot

\$198

生炒臘味糯米飯

Stir-fried Glutinous Rice with Cured Meat

\$248

蟹粉小籠包 (2件)

Steamed Crab Meat & Pork Dumplings (2pcs)

\$68