

「蟹」逅秋季美饌 - 菜式精選

Savour Exquisite Seasonal Hairy Crabs – Dish Recommendation

清蒸原隻大閘蟹 (母-約七兩) (公-約十兩) Steamed Whole Hairy Crab (Female - approximate 266 grams) (Male - approximate 378 grams)	每隻 時價 Per Piece Market Price
清蒸原隻大閘蟹 (母-約五兩) (公-約七兩) Steamed Whole Hairy Crab (Female - approximate 190 grams) (Male - approximate 266 grams)	每隻 Per Piece 380 580
蟹粉小籠包 Steamed Shanghainese Dumplings with Hairy Crab Roes	四件 4 Pieces 160
蟹粉大生翅 Braised Shark's Fin with Hairy Crab Roes	每位 Per Person 750
蟹粉花竹大蝦脆米腸 Crispy Rice Flour Roll and Prawn with Hairy Crab Roes	例 Regular 680
蟹粉豆腐蒸蟹鉗 Steamed Crab Claw with Bean Curd and Hairy Crab Roes	每位 Per Person 460
帶子蟹粉伴贊岐烏冬 Poached Sanuki Udon and Scallop with Hairy Crab Roes	每位 Per Person 320
薑汁甘薯糖水 Sweetened Potato and Ginger Soup with Pine Nut	每位 Per Person

60



「蟹」逅秋季美饌 – 套餐 Savour Exquisite Seasonal Hairy Crabs – Set Menu

蟹粉小籠包

Steamed Shanghainese Dumpling with Hairy Crab Roes

紅酒鵝肝凍 蜜汁黑豚叉燒

Chilled Red Wine Foie Gras Honey Glazed Barbecued Pork

蟹粉大生翅

Braised Shark's Fin with Hairy Crab Roes

清蒸原隻大閘蟹 Steamed Whole Hairy Crab

带子蟹粉伴贊岐烏冬

Poached Sanuki Udon and Scallop with Hairy Crab Roes

薑汁甘薯糖水

Sweetened Potato and Ginger Soup with Pine Nut

每位 Per Person 1,980