



大閘蟹廚師推介 Hairy Crab Chef Recommendation

	每碟 Per portion HK\$
蟹粉龍躉球 Sautéed Giant Garoupa Fillet topped with Hairy Crab Roe	\$438
蟹粉百花釀遼參 Braised Sea Cucumber stuffed with Shrimp Paste in Hairy Crab Roe	(每位/Per person) \$368
生拆蟹粉豆腐羹 Braised Bead Curd Soup with Hairy Crab Roe	(例/ Standard portion) \$388
紫蘇蒸大閘蟹 Steamed Whole Hairy Crab with Perilla Leaf	(每隻/1 price) \$298
陳年花雕鹽焗大閘蟹 Baked Hairy Crab with Chinese Wine in Clay Pot with Rock Salt	(每隻/1 price) \$298
金沙大閘蟹 Deep-fried Hairy Crab with Salted Egg Yolks	(每隻/1 price) \$298
蟹粉海皇煎米粉 Pan-fried Rice Vermicelli with Assorted Seafood and Hairy Crab Roe	\$288
蟹粉扒西蘭花 Sautéed Broccoli with Hairy Crab Roe	\$268
毛豆蟹粉豆腐煲 Stewed Bean Curd and with Edamame topped with Hairy Crab Roe	\$248
蟹粉鍋巴 Rice Crust with Hairy Crab Roe	\$238
生拆蟹粉小籠包 Steamed stuffed Shanghainese Pork Dumplings stuffed with Hairy Crab Roe	(6 隻 / 6 pieces) \$188

All prices are subject to 10% service charge
以上價格另設加一服務費