



日本大閘蟹推介 Hairy Crab Chef Recommendation

	每碟 Per portion HK\$
蟹粉獅子頭 (四件) Braised Minced Pork Ball with Hairy Crab Roe (4 Pieces)	368
蟹皇醬大蝦球 Sautéed Prawns with Hairy Crab Roe	398
蟹粉吉列龍躉塊 Deep-fried Giant Garoupa Fillet with Hairy Crab Roe	428
桂花炒蟹粉 Sautéed Hairy Crab Roe with Bean Sprout and Egg	398
生拆蟹粉豆腐羹 (例) Braised Bead Curd Soup with Hairy Crab Roe (Standard portion)	398
紫蘇蒸大閘蟹 (每隻) Steamed Whole Hairy Crab with Perilla Leaf (1 piece)	298
金沙大閘蟹 (每隻) Deep-fried Hairy Crab with Salted Egg Yolks (1 piece)	298
毛豆蟹粉蟹肉豆腐煲 Stewed Bean Curd and with Edamame topped with Crab Meat and Hairy Crab Roe	298
薑米蟹粉炒飯 Fried Rice with Hairy Crab Roe and Ginger	288
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
生拆蟹粉小籠包 (六隻) Steamed stuffed Shanghainese Pork Dumplings stuffed with Hairy Crab Roe (6 Pieces)	188

All prices are subject to 10% service charge

以上價格另設加一服務費