

# 時令大閘蟹 · 廚師推介

Seasonal Hairy Crab Menu-Chef's Recommendation



清蒸江蘇大閘蟹 (六兩 - 公蟹 或 五兩 - 雌蟹)

*Steamed Whole Jiangsu Hairy Crab*

(Male Crab 225grams, Female Crab 190grams) ..... \$208



熟醉江蘇大閘蟹 (六兩 - 公蟹)

*Marinated Whole Hairy Crab w/ 10 Years Huadiao (Male Crab 225grams) ..... \$208*



金翅蟹粉釀鳳翼

*Deep-Fried Chicken Wing Stuffed w/ Shark's Fin And hairy Crab Roe ..... \$138*



蟹粉黃魚燉獅子頭

*Double-Boiled Yellow Croaker & Minced Pork Meat Ball w/ Hairy Crab Roe ..... \$138*  
(Minimum 2 Persons)

芝士蟹粉焗蟹蓋

*Baked Hairy Crab Meat w/ Cheese & Wild Mushrooms ..... \$168/位*

鮮拆蟹粉煎魚翅

*Pan-Fried Shark's Fin w/ Hairy Crab Roe ..... \$308/位*

蟹粉窩巴蝦球

*Sautéed Prawns w/ Hairy Crab Roe Served w/ Crispy Rice Crackers (4pcs) ..... \$268*

蟹粉帶子燴豆腐

*Braised Tofu w/ Scallops & Hairy Crab Roe ..... \$238*

鮮拆蟹粉扒豆苗

*Braised Bean Sprout w/ Hairy Crab Roe ..... \$268*



蟹粉黃魚燉獅子頭  
Double-Boiled Yellow Croaker & Minced Pork Meat Ball  
w/ Hairy Crab Roe



熟醉江蘇大閘蟹  
Marinated Whole Hairy Crab w/ 10 Years Huadiao