

秋冬鮮羊肉推介 Fresh Mutton Special



雙冬高原鮮羊腩煲 (另付翠蔬拼盤一碟)

例 \$968

Stewed fresh mutton belly with Shitake mushroom and bamboo shoot in casserole

大閘蟹菜式推介 Chef's Hairy Crab Special

清蒸大閘蟹 六兩 Steamed Hairy Crab (220 grams)

每隻 Per \$450

清蒸大閘蟹 七兩 Steamed Hairy Crab (260 grams)

每隻 Per \$650

清蒸大閘蟹 八兩 Steamed Hairy Crab (300 grams)

每隻 Per \$900

生拆蟹粉燴排翅 (二兩) 配 竹笙燉花膠筒清湯

每位 Per \$820

Stir-fried shark's fin with hairy crab meat & yolk (75 grams); Bamboo pith and fish maw soup

生拆蟹粉乾燒魚翅 (二兩六) 配 松茸清雞湯

每位 Per \$820

Stir-fried shark's fin with hairy crab meat & yolk (100 grams); Chicken soup with matsutake



生拆蟹粉 燴

百花炸釀蟹鉗 配 小饅頭

Hairy crab meat & yolk on

fried crab claw with shrimp paste;

Chinese buns on side

每位 Per \$268

生拆蟹粉 燴 鮮圍蝦 配 多士

每位 Per \$208

Stewed hairy crab meat & yolk with fresh shrimps; Toast on side

生拆蟹粉 煎燴海斑柳 配 翠蔬

\$568

Garoupa filets with hairy crab meat & yolk and vegetable

生拆蟹粉 天白菰 瑤柱 乾煸高山菜

\$398

Stewed hairy crab meat & yolk with Shitake mushrooms, conpoy, and Chinese cabbage

砂窩生拆蟹粉抄手 撈 稻庭麵 配 海苔上湯

每位 Per \$178

Stewed Inaniwa udon with hairy crab meat & yolk dumplings; Supreme broth with seaweed

生拆蟹粉小籠包

每隻 Each \$88

Steamed minced pork dumpling with hairy crab meat & yolk

加一服務費 (10%のサービス料加算) Subject to 10% service charge