

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 (二兩半) 配松茸清雞湯

每位 Per \$820

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

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; 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 \$278

自家製大閘蟹粉醬 配多士

每位 Per \$168

Homemade hairy crab meat & yolk paste with toast

生拆蟹粉 乾燴粉絲扒原隻九州蝦皇

每位 Per \$298

Sautéed Kyushu King Prawn with Hairy Crab Meat & Yolk and vermicelli

生拆蟹粉 煎燴海斑柳伴翠蔬

\$498

Garoupa filets with hairy crab meat & yolk and vegetable

生拆蟹粉蝦籽撈麵 配海苔上湯

每位 Per \$168

Stewed noodle with dried shrimp roes and hairy crab meat & yolk; Supreme broth with seaweed

生拆蟹粉小籠包

每隻 Per \$68

Steamed minced pork dumpling with hairy crab meat & yolk

(兩隻起 Min. 2 pcs)

加一服務費 Subject to 10% service charge