

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 \$1,150

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 (四兩重) 配松茸清雞湯

每位 Per \$1,150

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 \$980

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

生拆蟹粉芝士腐皮卷

\$268

Deep-fried bean curd sheet roll with cheese and hairy crab meat & yolk

乾鍋蟹粉圍蝦豆腐球 伴 鮮蔬

\$398

Fresh shrimps bean curd balls with hairy crab meat & yolk

生拆蟹粉炒豆苗

\$398

Wok-fried pea sprouts with hairy crab meat & yolk

生拆蟹粉水餃撈稻庭麵 配 上湯

每位 Per \$178

Inaniwa udon with dumplings and hairy crab meat & yolk; Supreme broth on the side

生拆蟹粉小籠包

每隻 Per \$78

Steamed minced pork dumpling with hairy crab meat & yolk

加一服務費 Subject to 10% service charge