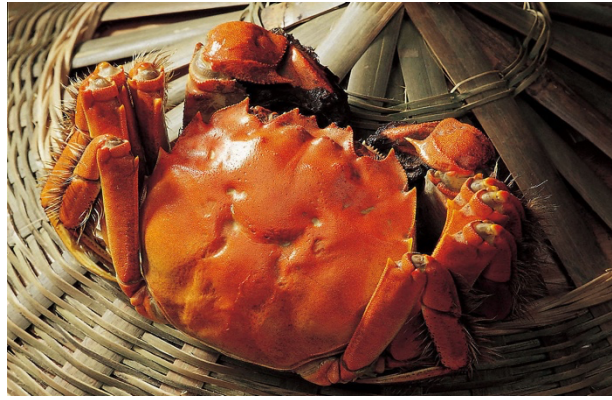


大閘蟹菜式推介 Chef's Hairy Crab Special



清蒸大閘蟹

六兩	Steamed Hairy Crab (220 grams)	每隻 Per \$460
七兩	Steamed Hairy Crab (260 grams)	每隻 Per \$660
八兩	Steamed Hairy Crab (300 grams)	每隻 Per \$920

生拆蟹粉乾燒魚翅 (二兩六)

每位 Per \$1,050

Stir-fried shark's fin with hairy crab meat & yolk



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 \$188

Homemade hairy crab meat & yolk paste with toast

生拆蟹粉 乾燴粉絲扒 野生琥珀蝦

每位 Per \$278

Wild caught yellowleg shrimp with hairy crab meat & yolk and vermicelli

生拆蟹粉炒 豆苗 \ 翠蔬

\$498 \ \$438

Wok-fried (pea sprouts \ seasonal vegetable) with hairy crab meat & yolk

生拆蟹粉蝦籽撈麵

每位 Per \$178

Stewed noodle with dried shrimp roes and hairy crab meat & yolk

生拆蟹粉小籠包

每隻 Per \$78

Steamed minced pork dumpling with hairy crab meat & yolk