

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 \$850

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

生拆蟹粉乾燒魚翅 (二兩六) 配上湯

每位 Per \$780

Stir-fried shark's fin with hairy crab meat & yolk (100 grams); Supreme broth on the side



生拆蟹粉 乾燴粉絲

扒原隻九州蝦皇

Sautéed Kyushu King Prawn with Hairy Crab Meat & Yolk

每位 Per \$348

自家製大閘蟹粉醬 配 多士、油酥餅

每位 Per \$168

Homemade hairy crab meat & yolk paste with toast and roti paratha

生拆蟹粉燴海鮮窩

\$498

Stewed hairy crab meat & yolk with assorted seafood in casserole

生拆蟹粉炒豆苗

\$368

Wok-fried pea sprouts with hairy crab meat & yolk

生拆蟹粉蔥苗豚肉撈稻庭麵 配上湯

每位 Per \$168

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

生拆蟹粉小籠包

每隻 Each \$88

Steamed minced pork dumpling with hairy crab meat & yolk