

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 \$1,180

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 \$1,160

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 \$990

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 \$298

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 \$438

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 \$198

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