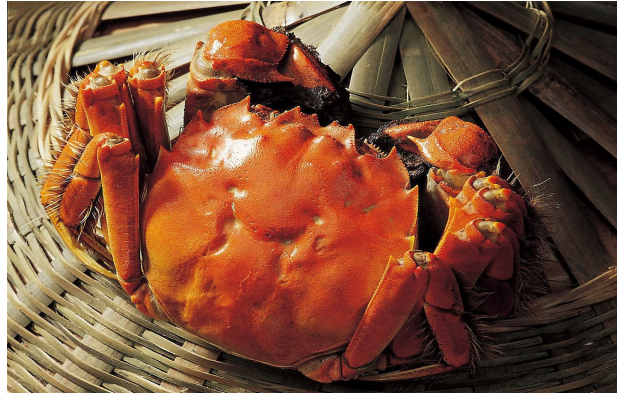


大閘蟹菜式推介 Chef's Hairy Crab Special



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 \$960

生拆蟹粉燴排翅(四兩重)配松茸清雞湯 每位 Per \$1,230
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

生拆蟹粉煎北海道帶子皇海蝦球伴香麻茄子 每位 Per \$278
Seared Hokkaido scallop and prawn with hairy crab meat & yolk, and eggplant

生拆蟹粉鮮菌脆米網(六件) \$368
Deep-fried mushroom rolls with deep-fried hairy crab meat & yolk (6 pcs)

砂窩蟹粉竹笙濃燴海斑柳伴鮮蔬 \$638
Bamboo pith, garoupa filets and vegetable with deep-fried hairy crab meat & yolk

生拆蟹粉炒豆苗 \$468
Wok-fried pea sprouts with hairy crab meat & yolk

生拆蟹粉脆粉果配上湯稻庭麵 每位 Per \$178
Inaniwa udon in broth with deep-fried hairy crab meat & yolk dumplings

生拆蟹粉小籠包 每隻 Per \$78
Steamed minced pork dumpling with hairy crab meat & yolk