

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 \$1,250

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 \$460

清蒸大閘蟹 七兩 Steamed Hairy Crab (260 grams) 每隻 Per \$660

清蒸大閘蟹 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 \$288

生拆蟹粉煎北海道帶子皇海蝦球伴香麻茄子 每位 Per \$288

Seared Hokkaido scallop and prawn with hairy crab meat & yolk, and eggplant

砂窩蟹粉竹筴濃燴海斑柳伴鮮蔬 \$688

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 \$158

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

加一服務費 Subject to 10% service charge