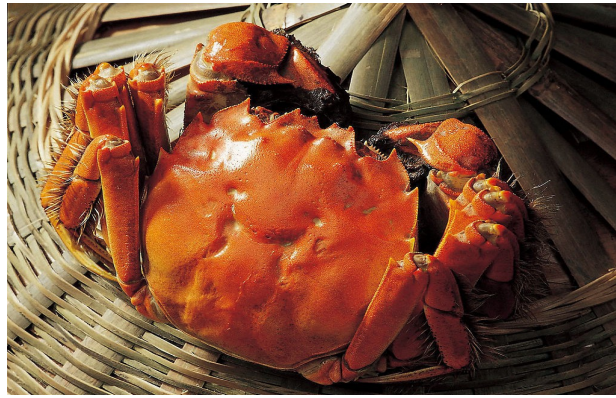


# 大閘蟹菜式推介 Chef's Hairy Crab Special



## 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 \$168

Homemade hairy crab meat & yolk paste with toast

## 生拆蟹粉 乾燴粉絲扒 原隻九州蝦皇

每位 Per \$348

Sautéed Kyushu King Prawn with Hairy Crab Meat & Yolk and vermicelli

## 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

## 生拆蟹粉炒 豆苗 \ 翠蔬

\$488 \ \$428

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

## 生拆蟹粉蝦籽撈麵

每位 Per \$168

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