

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 \$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 \$178

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 \$178

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

加一服務費 Subject to 10% service charge