

蟹饌滋味 Crab Delicacies

阿拉斯加皇帝蟹三食(約 3 公斤) Alaskan King Crab Trio (approx 3kg) 4,988		
鮮沙薑皇帝蟹身蒸手剁肉餅 (一食) Steamed Alaskan King Crab Pork Patty • Fresh Aromatic Ginger (First Course)	十二年老菜脯生啫皇帝蟹腳 (二食) Baked Alaskan King Crab Legs Preserved Aged Radishes (12 years) (Second Course)	白汁蟹肉法葱皇帝蟹蓋焗飯 (三食) Baked Rice in Shell Alaskan King Crab Meat Chives • Cream Sauce (Third Course)

松葉蟹二食(約 1 公斤) Matsuba Snow Crab Duo (approx 1kg) 1,288	
湯煮大根日本豆腐松葉蟹腳(一食) Matsuka Snow Crab Legs in Soup Japanese Radishes • Japanese Bean Curd (First Course)	松葉蟹蓋蟹膏蒸蛋(二食) Steamed Egg in Shell • Matsuba Snow Crab Roe (Second Course)

清蒸大閘蟹(約 240 克/6 兩) 298

Steamed Hairy Crab (approx. 240g)

女兒紅熟醉大閘蟹(約 240 克/6 兩) 298

Marinated Hairy Crab (approx. 240g) • Hua Diao Wine

九層塔鹽燒奄仔蟹(約 180 克) 198

Baked Baby Mud Crab (approx. 180g) • Basil • Rock Salt

奶油金沙奄仔蟹(約 180 克) 198

Deep-fried Baby Mud Crab (approx. 180g) • Salted Egg Yolk • Butter

雪裡紅膏蟹煨年糕(約 600 克) 588

Braised Green Crab (approx. 600g) • Rice Cake • Preserved Vegetables

荷香籠仔薑芽大膏蟹蒸薑油炒飯(約 600 克) 588

Steamed Green Crab (approx. 600g) • Fried Rice with Ginger Oil • Young Ginger

Louts Leave

如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡
If you have any food allergies, please inform our staff.