

# 海鮮及大閘蟹粉菜式推介

## SEAFOOD AND HAIRY CRAB MEAT DISHES

(SEPTEMBER 1 TO OCTOBER 31)

- 大閘蟹粉伴脆多士 例牌 regular \$298  
Braised hairy crab meat, crispy toast
- 焗釀鮮大閘蟹蓋 每位 per person \$278  
Baked stuffed hairy crab shell
- 薑葱炆三文魚頭腩煲 \$328  
Braised salmon head, ginger, onions
- 蒜芯炒南非鮑魚 \$478  
Sautéed fresh South Africa abalone, garlic shoots
- 金蒜銀絲蒸紐西蘭蜆子王 市價 market price  
Steamed New Zealand razor clams, glass noodles, minced garlic
- 椒鹽百花釀鮮魷 \$278  
Fried stuffed fresh squid, minced shrimps, spiced salt
- 雞油花雕酒蒸馬友 每條 per piece \$438  
Steamed threadfin, chicken oil, huadiao wine
- 蜜椒白鱔球 \$298  
Baked fresh eel, honey, black pepper
- 九層塔豉椒炒花甲 \$288  
Sautéed clams, basil, black bean, chilli sauce
- 原籠生中蝦蒸糯米飯 四位用 for 4 persons \$428  
Steamed fresh prawns, glutinous rice
- 蟹粉小籠包 每隻 each \$58  
Steamed hairy crab meat, minced pork dumpling
- 紅糖糍粑 \$64  
Glutinous rice cake, brown sugar

素食 Vegetarian 

若您有任何食物敏感或特別飲食要求, 請與我們分享。

Please share your allergies and dietary requirements if any with our team.