



蟹宴晚間套餐
HAIRY CRAB SET DINNER MENU

蟹粉燒鳳翼

Deep fried boneless chicken wing, crabmeat
**NV Laurent Perrier – Brut Rosé (150ml)*

松茸花菇竹筍燉菜膽素湯

Double boiled, vegetable soup, matsutake mushroom,
shiitake mushroom, bamboo pith

原隻大閘蟹 (足六兩)

Steamed whole hairy crab (225g)
**2007 Arbois – Vin Jaune – Domaine Rollet (100ml)*

蟹粉津白

Braised Shanghainese cabbage, crabmeat

蟹粉薑米炒飯

Fried rice, crabmeat, ginger
**2012 Grüner Veltliner – Smaragd Loibner Berg – F.X. Pichler (100ml)*

薑茶湯丸

Ginger tea, sesame dumpling

**塔牌十五年陳紹興花彫*

15 years Pagoda Brand Aged Shaoxing Hua Diao (70ml)

每位 HKD 1,388 per person

****另配四杯精選餐酒 To pair with four selected wines by glass:***

每位另加 Additional charge of HKD 888 per person

The prices above are in Hong Kong dollars and subject to 10% service charge.
This menu is available for minimum two persons.