

Y A G E

雅閣

秋季大閘蟹精選菜單
HAIRY CRAB DELIGHTS

焗釀蟹粉蟹蓋 Crab Meat & Roe, Onion, <i>Oven-baked</i>	每位 <i>per person</i> 880
蟹粉蟹肉粉絲煲 Crab Meat & Roe, Vermicelli, <i>Casserole</i>	例牌 <i>regular</i> 1,380
酥炸蟹粉卷 (6 件) Crab Meat & Roe, Radish Roll, <i>Deep-Fried</i>	例牌 <i>regular</i> 1,280
蟹粉百花釀花膠 (6 件) Crab Meat & Roe, Shrimp Paste, Fish Maw, <i>Braised</i>	例牌 <i>regular</i> 1,680
蟹粉豆腐拌鍋巴 Crab Meat & Roe, Tofu, Crispy Rice, <i>Braised</i>	例牌 <i>regular</i> 1,180
清蒸大閘蟹 (6 兩) Hairy Crab Meat, <i>Steamed</i>	每只 <i>per piece</i> 2,480

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大 閘 蟹 套 餐
HAIRY CRAB SET MENU

頭盤精選

Appetizer Platter

雅閣叉燒皇 · 酥炸蟹粉卷 · 芥末籽雲耳
Black Pork, Honey, *Barbecued* · Crab Meat & Roe, Radish Roll, *Deep-Fried* ·
Mustard Seeds, Black Fungus, *Marinated*
<Diebolt Vallois Brut Rose, France>

海底椰瑤柱燉桃膠湯

Conpoy, Pork, Lodoicea, Peach Gum, *Double-boiled*

清蒸大閘蟹

Hairy Crab, *Steamed*

<Jim Berry, The Lodge Hill Dry Riesling, Clare Valley >

焗釀蟹粉蟹蓋

Crab Meat & Roe, Onion, *Oven-baked*

<Domaine de Montbourgeau, L'Etoile En Banode, Jura>

清炒時蔬

Seasonal Vegetables, *Sautéed*

蒜香帶子炒飯

Scallops, Garlic, Jasmine Rice, *Work-Fried*

<七賢春榨純米生酒 Shichiken, Harushibori, Junmai, Nama, Yamanashi>

萬壽果燉雪蓮子

Papaya, Lotus Nut, *Double-boiled*

\$5,380

每位 *per person*

\$7,880

搭配餐酒 *per person with wine pairings*

加價 1,880 元, 即可再享清蒸大閘蟹乙隻

Add 1,880 to enjoy an extra Steamed Hairy Crab

自備酒水服務費, 葡萄酒、烈酒每瓶 NTD 1,000。
菜單所使用之豬肉皆為台灣在地養殖肉品, 所使用之大豆產品皆為非基因改造。
若您有任何飲食上的特殊需求, 務請事先告知我們的服務人員。

The corkage per bottle at this restaurant is NT\$1,000 for wines and spirits.
All pork dishes are prepared exclusively using Taiwanese pork. All dishes contain soybean are prepared exclusively using Non-GMO product.
For special dietary requests please ask your server.