



金秋蟹粉美饌 Golden Autumn Hairy Crab Delicacies



清蒸紫蘇大閘蟹 (約六兩)
Steamed Whole Hairy Crab
(Approx. 6 Taels)

\$398
(雌蟹 Female)

花雕蛋白蒸蟹粉龍蝦球
Steamed Lobster Balls
with Chinese Yellow Wine on Egg White

\$788

\$328
(雄蟹 Male)

鮮拆蟹粉扒豌豆胚
Poached Pea Sprouts with Hairy Crab Roe

\$278

金湯蟹粉煎釀北海道帶子
Pan-seared Stuffed Hokkaido Scallop
in Pumpkin Broth with Hairy Crab Roe

\$218
(每位 Per Person)

松茸蟹粉海膽戈渣 (四件)
Crispy Egg Puddings with Matsutake Mushrooms,
Sea Urchin and Hairy Crab Roe (4 pieces)

\$188

陳年花雕蟹粉撈櫻花麵
Tossed Sakura Noodles with Hairy Crab Roe
and Aged Chinese Yellow Wine

\$138
(每位 Per Person)

鮮拆蟹粉海參豆腐煲
Braised Sea Cucumber and Bean Curd
with Hairy Crab Roe in Clay Pot

\$298

紫蘇生薑紅糖茶湯圓 (四粒)
Glutinous Rice Dumplings
in Sweetened Brown Sugar Ginger Tea
with Perilla Leaf (4 Pieces)

\$68
(每位 Per Person)

廚師推介 Chef's Recommendations

- Promotion period 推廣期: 20/10/2026 – 29/11/2026
- All prices are in HK dollars and subject to 10% service charge. 所有價目均以港幣計算及另收加一服務費。
- Please inform your server of any food-related allergies as your well-being and comfort are our greatest concern. 為閣下健康著想，如閣下對任何食物有過敏反應，請與服務員聯絡。
- The above menu is not applicable to any discount, promotional offers and frequent flyer redemption. 以上推廣菜單不適用於任何折扣優惠或賺取任何飛行里數。