

HAIRY CRAB ROE SET DINNER

Appetiser Combination

  Steamed pork and crab roe soup dumpling

 Pan-fried crab roe, shrimp mousse and
Shanghai pok choy bean curd sheet roll

 Cherry tomato, caramelized sugar

  Wok-fried prawn, crab roe

  Crispy stuffed chicken wing, crab roe,
dried velvet mushroom

Simmered vegetables, wolfberry, bamboo pith,
fresh bean curd skin, fish broth

  Fried rice with egg wrapped in lotus leaf, crab roe

 Red date pudding and
Baked glutinous egg custard tart

時令蟹粉套餐

\$788

(per person 每位)

minimum two persons

只適用於兩位或以上

前菜三拼

蟹粉小籠包

百花小棠蟹粉鍋貼

水晶焦糖車厘茄

蟹粉玻璃蝦球

鹿茸菌蟹粉釀脆皮雞翼

魚湯雙竹杞子浸時蔬

蟹黃蟹粉荷葉蒸飯

棗皇糕拼酥皮流沙盞

 pork 豬肉

 vegetarian 素食

 alcohol 酒

 sustainable seafood 可持續發展海鮮

If you have any concerns regarding food allergies, please alert your server prior to ordering

如對任何食物有過敏反應，請於點菜時告知本餐廳職員

The above price is in Hong Kong dollars and subject to a 10% service charge

以上價目以港幣計算並須附加10%服務費