

# 廚師精選

## *Chef's Recommendations*

	HK\$ 時價 Market Price
陳年花彫蒸大閘蟹 (請於一天前預訂) Steamed whole hairy crab with Hua Diao (Please order 24 hours in advance)	
蟹粉燴海參豆腐羹 Braised shredded sea cucumber and bean curd broth with hairy crab roe	每位 Per person 280
蟹粉松子炸原條沙巴龍躉 Deep-fried whole Sabah garoupa with pine nuts with hairy crab roe	1,380
蟹粉北海道帶子燴豆腐 Braised Hokkaido scallops with bean curd with hairy crab roe	540
蟹粉乳酪蒸波士頓龍蝦 Steamed Boston lobster with egg white and hairy crab roe	520
蟹粉鍋巴燴明蝦球 Stewed prawns with hairy crab roe accompanied with crispy rice cracker	480
蟹粉扒菠菜苗 Braised baby spinach with hairy crab roe	360
蟹粉羊肚菌小窩窩 Stewed stuffed wild yam dumplings with morels topped with hairy crab roe	260
蟹粉海鮮煎新竹米粉 Pan-fried Hsinchu vermicelli with seafood and hairy crab roe	每位 Per person 200
蟹粉白菌洋蔥焗砵仔飯 Baked fried rice with hairy crab roe, fresh mushrooms and onions	每位 Per person 168
蟹粉小籠包 Steamed Shanghainese pork dumpling with hairy crab roe	每位 Per person 88

如您對任何食物有過敏反應，請通知我們的服務員。  
Please advise our associates if you have any food allergies.

加一服務費 Prices are subject to a 10% service charge