

# 大閘蟹廚師推介

## HAIRY CRAB CHEF RECOMMENDATION



	每份 Per portion HK\$
蟹粉吉列龍躉球 Deep-fried Giant Garoupa Fillet topped with Hairy Crab Roe	\$428
蟹粉大蝦球 Sautéed Prawns with Hairy Crab Roe	\$398
蟹粉百花釀遼參 (每位/Per person) Braised Sea Cucumber stuffed with Shrimp Paste in Hairy Crab Roe	\$368
生拆蟹粉豆腐羹 (例/Standard portion) Braised Bean Curd Soup with Hairy Crab Roe	\$368
紫蘇蒸大閘蟹 (每隻/1 price) Steamed Whole Hairy Crab with Perilla Leaf	\$298
金沙大閘蟹 (每隻/1 price) Deep-fried Hairy Crab with Salted Egg Yolks	\$298
毛豆蟹粉豆腐煲 Stewed Bean Curd and with Edamame topped with Hairy Crab Roe	\$298
薑米蟹粉炒飯 Fried Rice with Hairy Crab Roe and Ginger	\$288
蟹粉海皇煎米粉 Pan-fried Rice Vermicelli with Assorted Seafood and Hairy Crab Roe	\$288
蟹粉扒西蘭花 Sautéed Broccoli with Hairy Crab Roe	\$268
生拆蟹粉小籠包 (6隻/6 pieces) Steamed stuffed Shanghainese Pork Dumplings stuffed with Hairy Crab Roe	\$188

以上價格另設加一服務費 All prices are subject to 10% service charge

如對任何食物有過敏性反應, 請於落單時通知服務員 Please advise your server of any food product allergies

# “蟹”逅在龍苑

## HAIRY CRAB SET MENU



### 生拆蟹粉小籠包

Steamed Shanghainese Pork Dumplings stuffed with Hairy Crab Roe

### 蟹粉蟹肉高湯燴燕窩

Braised Bird Nest's Soup with Crab Meat and Crab Roe

### 紫蘇蒸大閘蟹 (一隻)

Steamed Whole Hairy Crab with Perilla Leaf (1 piece)

### 吉列大蝦球配蟹皇醬伴蒸花卷

Deep-fried Prawn with Hairy Crab Roe served with Steamed Bun

### 蘭花如意龍躉球

Sautéed Sliced Garoupa with Broccoli and Lily Bulb

### 蟹粉燴稻庭烏冬

Braised U-don with Hairy Crab Roe

### 黑糖薑茶湯圓

Glutinous Dumplings in Sweetened Ginger Tea

每位 original price \$828 + 10% per person

最少預訂兩位或以上 Minimum order 2 persons at least

本套餐提供的日本蟹, 經過蒸熟後會呈暗黑色, 此乃屬於正常現象  
The Japanese Crab provided in this set menu, after steaming will be light black,  
this is a natural phenomenon.

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如有更改, 恕不另行通知  
The terms and conditions are subject to change without prior notice.