

大閘蟹菜式精選

Hairy Crab Specialties

江蘇大閘蟹 Jiangsu Hairy Crab	每隻 (Each)	\$150
陳年花雕醉蟹 Drunken Hairy Crab with Vintage Huadiao Wine	每隻 (Each)	\$150
蛋白蟹黃翅 Double-Boiled Shark's Fin with Egg White & Crabmeat	每盅 (Per serving)	\$280
清炒蟹粉 Stir Fried Crabmeat		\$850
蟹粉炒蝦仁 Stir Fried Shrimp with Crabmeat		\$560
蟹粉炒年糕 Sautéed Rice Pasta with Crabmeat		\$300
蟹粉豆腐 Braised Bean Curd with Crabmeat in Casserole		\$300
蛋白蒸蟹粉 Braised Egg White with Crabmeat		\$300
蟹粉燴蹄筋 Crabmeat with Pork Tendons		\$300
蟹粉豆苗 Fried Pea Sprout with Crabmeat		\$260
蟹粉鍋巴 Crispy Rice with Crabmeat		\$390
蟹粉二面黃 Pan fried noodles with crabmeat		\$260
蟹粉酥餅 (四隻起) Crab Roe Cake (minimum of four pieces)	每隻 (Each)	\$45
蟹粉小籠包 (兩隻起) Steamed Pork Buns with Crabmeat (minimum of two pieces)	每隻 (Each)	\$36
蟹粉鍋貼 (四隻起) Pan-Fried Crabmeat Dumplings (minimum of four pieces)	每隻 (Each)	\$38
蟹粉生煎包 (四隻起) Pan-Fried Fresh Crabmeat Bun (minimum of four pieces)	每隻 (Each)	\$38