

蟹逅金秋套餐 *Golden Autumn Set Menu*

紫苏叶蒸阳澄湖大闸蟹

Yang Cheng Lake hairy crab steamed with shiso leaf

鸡油菌花胶炖鸡汤

Double Boiled Fish Maw and Chanterelle Mushroom in Chicken Consommé

虫草花蒸鳕鱼扒

Steamed Chilean Black Cod with Cordyceps Flower

百花酿羊肚菌蛋白蟹肉

Braised stuffed morel mushroom with hairy crab roe dried scallop and egg white

XO 酱大闸蟹膏炒饭

Wok Fried Rice with Hairy Crab Roe and XO Sauce

桃胶姜茶汤圆

Peach resin and glutinous rice ball in hot ginger tea

\$198⁺⁺ *for 2 persons*

HAIRY CRAB (ALA CARTE)

大闸蟹 (单点)

From \$68 per piece

紫苏叶蒸大闸蟹

steamed with shiso leaf

自制姜茶

homemade ginger tea