

## 「蟹」逅秋季美饌 Savour Exquisite Seasonal Hairy Crabs

紫蘇清蒸大閘蟹 Hairy Crab steamed with Perilla Leaves	時價	Market Price
蟹粉花膠焗小青龍配煎米粉 Lobster baked and served with Fish Maw Crab Roe Sauce and pan fried Vermicelli		1,088
蟹皇冬茸燕窩羹(位) Imperial Bird's Nest Bisque with Crab Roe and Winter Melon (Per person)		298
金腿蟹粉阿拉斯加皇帝蟹肉炒滑蛋 Alaska King Crabmeat and Yunnan Ham Scrambled Egg with Olive Kernel and Crab Roe Sauce		288
蝦湯蟹粉黄金腐皮卷 Bean Curd Sheet rolled with Pork and Crab Roe and stewed in Shrimp Broth		228
懷舊金錢蟹盒 Hairy Crabmeat and Pork filled and deep fried with Pork Lard in Traditional way		228
蟹粉豆腐 Tofu stewed with Hairy Crabmeat and Roe Sauce		188
生拆大閘蟹鮮肉水餃 Live picked Hairy Crabmeat and Pork Dumpling		138
蟹粉小籠包(只限午市供應) Pork and Crab Roe Dumpling (Available at lunch period only)		108
麒麟蟹粉釀蟹鉗(只限午市供應) Crab Claw filled with Crab Roe Squid Paste and crispy with Almond Flake (Available at lunch period only)		88

如有任何食物過敏或餐飲限制,請提前告知我們的服務員。 Please inform our service staff of any food allergies or dietary requirements. 所有標價均以澳門元為單位,並需加收 **10%**的服務費。 All prices are in MOP, subject to 10% service charge.