

秋季馈赠 AUTUMN'S TREASURES:

大闸蟹 · 冬趣黄酒午餐菜单

HAIRY CRAB & DONGQU WINE LUNCH MENU

11月6日及7日 | 6 & 7 NOV

\$228 每位 per guest

头盘 STARTERS

蟹粉戈渣

Deep-Fried Hairy Crab Roe Custard

蟹油拌菊花海蜇

Marinated Chrysanthemum & Jellyfish with Hairy Crab Oil

蟹腿拌甜豆仁

Chilled Hairy Crab Leg with Green Peas

潮式冻金目鲷鱼饭

Teochew-Style Chilled Kinmedai with Pu Ning Bean Paste

冬趣卤水四点金

Braised Pork Trotter in Dongqu Yellow Wine

点心 DIM SUM

蟹黄虾饺

Har Gao with Hairy Crab Paste

蟹粉小笼包

Xiao Long Bao with Hairy Crab Roe

汤 SOUP

蟹粉芋艿河虾羹

Ningbo Taro & Hairy Crab Roe Soup with Freshwater Shrimp

主菜 MAINS

蟹酿橙

Fresh Orange with Hairy Crab Meat & River Shrimp

蟹黄瓜环扒豆苗

Steamed Black-Rind Winter Melon with Pea Sprouts & Hairy Crab Roe

所有价格需附加10%服务费及现行消费税。

Prices are subject to 10% service charge and prevailing goods and services tax.

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主食 RICE

蟹粉脆皮辽参酿糯米饭
Crispy Sea Cucumber Stuffed with Glutinous Rice in Hairy Crab Sauce

甜品 DESSERT

椰皇红豆姜汁炖北海道3.6鲜奶
Double-Boiled Hokkaido Milk, Red Bean & Ginger Pudding in Young Coconut

冬趣绍兴黄酒2006初过滤

每位宾客一杯

冬趣2006年份黄酒由国家级非物质文化遗产代表性传承人匠心酿造，于传统陶坛中陈酿二十载。此珍稀2006年份酒于新加坡仅限量配额120瓶，散发鲜杏仁、话梅与陈皮香气，与大闸蟹相得益彰。酒款以独家定制原坛呈现，宾客可于上桌前一同见证传统开坛仪式。

2006 DONGQU SHAOXING YELLOW WINE (PRIMARY FILTERED)

A glass per guest

Clay-aged traditionally over two decades, this exclusive 2006 vintage was produced in a limited run of 120 bottles, exclusive to Jin Ting Wan. Notes of fresh almond, preserved plum and candied orange peel offer a natural accompaniment to hairy crab. Sealed in custom clay vessels, guests are invited to witness a traditional opening ritual during service.

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