

时令大闸蟹菜单

SEASONAL HAIRY CRAB MENU

冷盘 COLD DISH

二十年陈酿花雕醉大闸蟹 \$128
Marinated Hairy Crab with 20-Year Aged
Yellow Wine

汤品和热食 SOUP & HOT DISHES

蟹粉芋艿河虾羹 \$88 每位
Ningbo Taro & Hairy Crab Roe Soup per guest
with Freshwater Shrimp

西芹炒大闸蟹腿肉 \$98
Wok-Fried Hairy Crab Leg with Shandong Celery

蟹粉戈渣 \$78
Deep-Fried Hairy Crab Roe Custard

云南茭白蟹粉煮豆面 \$128
Taizhou Mung Bean Noodles with
Yunnan Water Bamboo & Hairy Crab Roe

蟹黄扒瓜环豆苗 \$128
Steamed Black-Rind Winter Melon with
Pea Sprouts & Hairy Crab Roe

秃黄油捞饭 \$68 每位
Hairy Crab Roe & Tomalley with Steamed Organic per guest
Wuchang Rice and 10-Year Aged Zhenjiang Vinegar

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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点心和甜品 DIM SUM & DESSERT

蟹粉爆汁煎饺子 \$15 每件
Pan-Fried Handon Dumpling with Hairy Crab Roe per piece

椰皇红豆姜汁炖北海道3.6鲜奶 \$22
Double-Boiled Milk, Red Bean & Ginger Pudding in Young Coconut

餐酒搭配 | PAIRING WINE

冬趣绍兴黄酒2009初过滤
2009 Dongqu Shaoxing Yellow Wine (Primary Filtered)
原坛装盛 Served from a traditional clay vessel

每杯 Per Glass, 70ml \$48

每壶 Per Carafe*, 250ml \$138

每瓶 Per Bottle*, 700ml \$478

*可供暖饮 Wine warming available

绍兴冬酿臻品

冬趣2009年份黄酒于2009年冬季酿造, 由中国酿酒大师、国家级非物质文化遗产代表性传承人潘兴祥匠心酿制, 并于传统陶坛中陈酿十余载。坚持单一年份酿造, 不进行跨年份勾兑, 酒体呈琥珀色泽, 带有梅干、杏仁、蜂蜜与焦糖香气, 层次丰富, 是大闸蟹时令佳肴的理想搭配。

SHAOXING'S WINTER GOLD

Brewed in Shaoxing during the winter of 2009, this single-vintage yellow wine was traditionally handcrafted and clay-aged for over a decade. Notes of dried plum, almond, honey and caramel lend depth and complexity, a natural accompaniment to hairy crab.

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