

6 - COURSE TASTING MENU

\$1,488 per person

都爹利蟹宴拼般

Hairy Crab Appetizer Selection

蟹粉小籠包、蟹粉鍋巴、脆皮叉燒

Xiaolongbao, Hairy Crab Roe; Crispy Rice, Hairy Crab Roe; Crispy Barbequed Pork

清蒸北海道大閘蟹(六兩)

Steamed Whole Hokkaido Hairy Crab (225g)

胡椒福果海參雞湯

Double-Boiled Chicken Soup With Sea Cucumber, Ginkgo Nuts, Pepper

蟹粉百花煎北海道帶子

Pan-Fried Scallop Stuffed With Shrimp Paste With Hairy Crab Roe

蟹粉手工拌麵

Braised Noodles With Hairy Crab Roe

都爹利甜品碟

Duddell's Dessert Platter

香焗合桃酥、棗皇糕、薑茶芝麻湯圓

Walnut Cookies; Red Date Pudding; Glutinous Rice Sesame Dumplings, Ginger Tea

*套餐追加清蒸北海道大閘蟹(六兩),優惠價每隻\$638

Enjoy additional whole Hokkaido Hairy Crab (225g) with a special price of \$638 per piece upon ordering the Hairy Crab Tasting Menu

10% Service Charge Applies 設加一服務費

「蟹.黄.匯」黄酒配對, 每位另加 \$588

Yellow Wine Pairing, Additional \$588 per person

SEASONAL HAIRY CRAB RECOMMENDATIONS

清蒸北海道大閘蟹(六兩)	\$738
Steamed Whole Hokkaido Hairy Crab (225g)	每份 per piece
生拆蟹粉小籠包	\$98
Xiaolongbao, Hairy Crab Coral	每位 per portion
生拆蟹粉鍋巴	\$208
Crispy Rice, Hairy Crab Coral	每份 per portion
生拆蟹粉白玉星斑件	\$488
Pan-fried Garoupa, Winter Melon, Hairy Crab Coral	每位 per person
蟹粉百花煎北海道帶子	\$348
Pan-fried Scallop Stuffed With Shrimp Paste With Hairy Crab Roe	每位 per person
生拆蟹粉燴年糕鮮菌	\$348
Braised Rice Cake, Mushroom, Hairy Crab Coral	每份 per portion
蟹粉扒豆苗	\$348
Seasonal Spring Sprouts, Hairy Crab oral	每份 per portion
蟹粉手工拌麵	\$188
Braised Noodles With Hairy Crab Roe	每份 per portion