

優意集團呈獻
ELITE CONCEPTS PRESENTS

3rd SUCCESSFUL YEAR 第三年載譽登場

CRAB 蟹 FEST

09.21 – 11.30.21

大閘蟹宴 **CHILI HAIRY CRAB SET**

前菜 **STARTERS**

椒鹽豆腐粒 **Deep-fried tofu cubes with salt and pepper**
撈汁小黃瓜 **Cucumber tossed with garlic & chili**
夫妻肺片 **Ox tongue and tripe tendon**

主菜 **MAINS**

淮杞響螺燉老雞 **Double-boiled conch and chicken soup**
麻辣十三香滷大閘蟹 **Chili hairy crab in Sichuan style**
水煮和牛腩 **Braised ox tongue in red chili broth**
杏香沙律蝦球 **Deep-fried prawn with almond mayo**
鮮炒時蔬 **Sautéed seasonal vegetables**
鐘水餃 **Pork dumpling in Chengdu style**

甜點 **DESSERT**

薑汁湯丸 **Glutinous rice dumplings in ginger soup**

配餐酒一杯 (紅酒或白酒) **With a glass of red or white wine**
Cannonau Di Sardinia, Italy , or
Arbois -Savagnin Ouille- Domaine du Pelican,
France

\$760/ 每位 per person
(兩位起 Minimum for 2)



鄧記川菜
Deng G Sichuan

另收茶錢小食及加一服務費
plus tea charge, pre-meal snack charge and 10% service charge