

尚选大闸蟹套餐

Fresh Water Crab Set Menu



冷菜 STARTERS

花雕醉鸡
drunken chicken in Hua Diao

香辣海蜇
jelly fish in hot and spicy sauce

黑松露素鸭
crispy bean curd skin rolls
stuffed with black truffle and vegetables

菠菜汁拌茄子
chilled eggplant with spinach sauce

汤 SOUP

清炖蟹粉狮子头
double-boiled pork ball with crabmeat

主菜 MAINS

清炒河虾仁
stir-fried river shrimps

香烤银鳕鱼
baked silver cod with scallion

清蒸大闸蟹 (1只)
steamed fresh water crab (1 piece)

蟹粉扒豆苗
sautéed bean sprouts with fresh water crabmeat

蟹粉小笼包 (2只)
steamed crabmeat and pork dumpling (2 pieces)

甜品 DESSERT

蛋白杏仁茶
sweetened almond cream with egg white

¥ 588 每位 | per person
(2位起 | from 2 people)



太雕酒尚选

大闸蟹

FRESH
WATER CRABS



秋高气爽，菊黄蟹肥。

望穿秋水，就是要品嚐大闸蟹，佐以太雕酒，嚐味人間。

每日生拆蟹品

Fresh Water Crab

清蒸大闸蟹 (雌, 每只/200g)
steamed fresh water crab (female, per piece/200g)

¥268

清蒸大闸蟹 (雄, 每只/250g)
steamed fresh water crab (male, per piece/250g)

¥268

夜上海太雕熟醉蟹
drunken fresh water crab
in ye shanghai Tai Diao

¥78 只/piece



鹅肝蟹粉焗蟹盖

baked crab shell with fresh water crabmeat and goose liver

只/piece ¥78

蟹粉花胶酸辣羹

hot and sour bisque with fish maw and fresh water crabmeat

位/person ¥138



蟹粉炒年糕
sautéed rice cake
with fresh water crabmeat

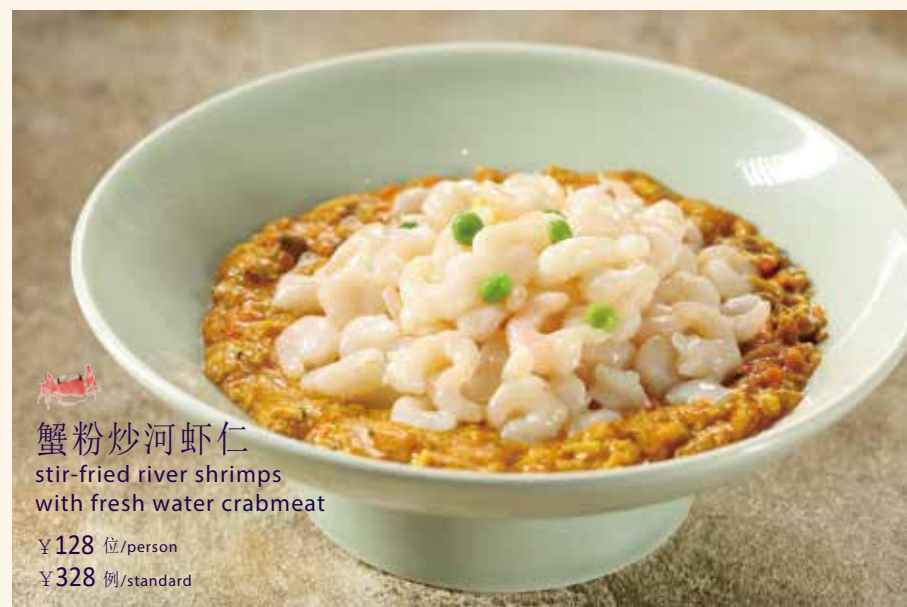
¥158

蟹粉炒粉皮
braised bean jelly
with fresh water crabmeat

¥158

蟹粉吐司
braised fresh
water crabmeat
served with toast

6件/pieces ¥138



蟹粉炒河虾仁
stir-fried river shrimps
with fresh water crabmeat

¥128 位/person

¥328 例/standard



清炖蟹粉狮子头
double-boiled pork ball
with fresh water crabmeat

¥98
位/person



蟹粉豆腐
braised bean curd
with fresh water
crabmeat

¥158

蟹粉扒豆苗
sautéed bean sprouts with fresh water crabmeat

¥158

蟹粉灌汤包
steamed crabmeat
and pork dumpling

¥25 只/piece

蟹粉葱油拌面
scallion oil noodle
with fresh water crabmeat

¥58 位/person

