



鄧記川菜
Deng G Sichuan

蟹味盛宴
大閘蟹套餐

CRAB FEAST SET MEAL

Available from 2nd October to 30th November

涼拌墨魚 · 鮮椒子薑牛舌 · 蒜汁秋葵

Sliced cuttlefish, Sichuan Style

Beef tongue with chili and young ginger

Okra in garlic sauce

海椰皇燉玉竹老雞

Double-boiled chicken with Solomon's seal in young coconut

花椒煎焗/清蒸大閘蟹 (1隻)

Sautéed / Steamed hairy crab with Sichuan pepper (1pc)

和牛粒麻婆豆腐

Diced Wagyu beef with mapo tofu

蟹粉豆苗

Hairy crab roe with pea sprout

花膠蟹粉拌麵

Hairy crab roe and fish maw served with noodles

薑汁湯丸

Glutinous rice balls in ginger soup

每位 \$828 per person (2位起 min 2 persons)

完美絕配 Wine Pairing

八年陳花雕酒 Huidiao Wine (500mL)

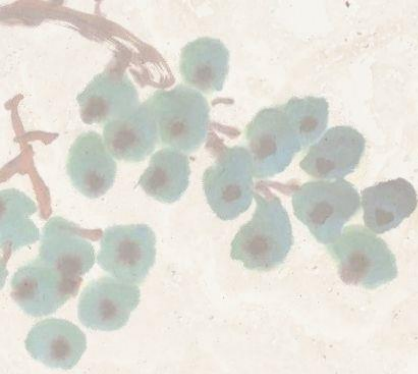
特價 special price \$280 (原價 original price \$480)

另加一服務費 subject to 10% service charge

尖沙咀梳士巴利道18號K11 MUSEA 4樓412-413

412-413, 4/F, K11 MUSEA, 18 Salisbury Road, Tsim Sha Tsui

T: 2545 3288 | whatsapp: 4624 2991



鄧記川菜
Deng G Sichuan

蟹味盛宴
單點美饌

CRAB FEAST A LA CARTE

Available from 2nd October to 30th November

- | | |
|--|-------|
| 油鹽焗大閘蟹 (2隻) | \$598 |
| Oil and salt baked hairy crab (2 pcs) | |
| 老壇子酸菜大閘蟹(2隻) | \$598 |
| Hairy crab with Sichuan pickles (2 pcs) | |
| 花椒煎原隻大閘蟹 (2隻) | \$598 |
| Sautéed hairy crab with Sichuan pepper (2 pcs) | |
| 乾燒大閘蟹 (2隻) | \$598 |
| Braised hairy crab (2 pcs) | |
| *追加 每隻 + \$308 for additional piece | |
| 清炒蟹粉(伴炸饅頭片) | \$438 |
| Sautéed hairy crab roe served with sliced deep-fried matou | |
| 蟹粉燒豆腐 | \$408 |
| Braised hairy crab roe with beancurd | |
| 蟹粉豆苗 | \$598 |
| Hairy crab meat with pea sprout | |
| 蟹粉花膠拌麵 (每位) | \$268 |
| Hairy crab roe and fish maw served with noodles (person) | |

另加一服務費 subject to 10% service charge

