

精選沙公四人合餐 Crab Menu for 4

前菜拼盤
STARTERS

鎮江肴肉
pork terrine served with Zhengjiang vinegar

江南脆鱗
crispy eel

老上海醬黃瓜
marinated cucumber in soy "Shanghai" style

四喜烤麸
wheat gluten with bamboo shoots and ginkgo nuts

湯
SOUP

原汁牛腩湯
double-boiled beef brisket

主菜
MAINS

太雕蒸肉蟹
steamed crab with egg in taidiao sauce

特式崧子魚
deep-fried fish with sweet and sour sauce

蒜味脆皮雞
crispy garlic chicken

青青時蔬豆腐衣
sautéed seasonal vegetable with bean curd skin

點心
DIM SUM

招牌生煎包
pan-fried pork bun

金棗芋泥捲
crispy kumquat and taro roll

甜品
DESSERT

杏仁露小丸子
mini glutinous rice ball in almond cream

\$ 7,980

精選烤鴨六人合餐 Roast Duck Menu for 6

前菜拼盤
STARTERS

老上海燻魚
smoked fish

酒香鴨舌凍
duck tongue terrine in wine sauce

花雕醉豬蹄
huadiao wine marinated "drunken" pig feet

松柏長青
Chinese coleslaw

梅汁小蕃茄
cherry tomato in plum sauce

湯
SOUP

酸菜胡椒豬肚雞湯
double-boiled chicken and pork tripe with pepper

主菜
MAINS

片皮鴨二吃(鴨皮捲餅及鴨肉生菜包)
roasted duck (duck skin with pancake & duck meat with lettuce)

蟹粉灌湯蝦球
deep-fried prawn balls stuffed with hairy crab roe

椒鹽小黃魚
pan-fried yellow fish with spicy salt

牛肉捲菜飯糕
deep-fried rice cake wrapped in beef

火腿津白
braised Tianjin cabbage with ham

點心
DIM SUM

黃橋燒餅
baked pork pastries

特製流沙包
salted egg custard buns

甜品
DESSERT

核桃露
walnut cream

\$ 11,880



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大 閘 蟹

Hairy Crab



秋高氣爽，菊黃蟹肥。

望穿秋水，就是要品嚐大閘蟹，佐以太雕酒，嚐味人間。

主廚精選
Chef Selections

涼菜 STARTERS

Table with 2 columns: Dish Name, Price. Rows include: 酒香鴨舌凍 (\$480), 蟲草花拌海參 (\$480), 椒麻鵝掌 (\$420), 花雕醉豬蹄 (\$380), 松柏長青 (\$380), 老上海醬黃瓜 (\$220).

湯 SOUPS (每位/person)

Table with 2 columns: Dish Name, Price. Rows include: 花生薏仁圓手湯 (\$360), 酸菜胡椒豬肚雞湯 (\$380), 原汁牛腩湯 (\$480), 海鮮酸辣湯 (\$220).

主菜 MAINS

Table with 2 columns: Dish Name, Price. Rows include: 花雕蒸生蠔 (\$560), 古法蒸星斑 (\$580), 醬爆蘆筍烏鱧魚片 (\$980), 橙汁蝦球 (\$880), 椒鹽紅糟鯧魚 (\$1,480), 八寶葫蘆鴨 (\$1,880), 牛肉捲粿 (\$880), 芋茸香酥鴨 (\$780), 蜜汁火方 (\$720), 香煎羊排 (\$420).

每日生拆蟹品
Hairy Crab

Table with 2 columns: Dish Name, Price. Rows include: 清蒸大閘蟹 (\$1,580), 蟹粉大排翅 (\$2,380), 蟹粉雞汁燕窩 (\$1,280), 蟹粉蝦仁 (\$980), 蟹肉炒飯 (\$880), 蟹粉雞汁星斑 (\$680), 蟹粉灌湯蝦球 (\$560), 蟹粉琵琶豆腐 (\$520), 蟹粉扒大豆苗 (\$520), 蟹粉小籠包 (\$360), 蔥開三蟹拌麵 (\$220).



尚選大閘蟹套餐
Hairy Crab Set Menu



冷菜 STARTERS

Table with 2 columns: Dish Name, Price. Rows include: 花雕醉豬蹄 (\$480), 蟲草花拌海參 (\$480), 老上海醬黃瓜 (\$220), 梅汁小番茄 (\$380), 十八鮮 (\$220).

湯 SOUP

Table with 2 columns: Dish Name, Price. Rows include: 蟹粉雞汁燕窩 (\$680).

主菜 MAINS

Table with 2 columns: Dish Name, Price. Rows include: 清蒸大閘蟹 (\$1,580), 椒鹽小黃魚 (\$520), 清燉蟹粉獅子頭 (\$520), 蟹粉扒大豆苗 (\$520), 蔥開三蟹拌麵 (\$220).

甜品 DESSERT

Table with 2 columns: Dish Name, Price. Rows include: 酒釀紅蓮雪蛤 (\$720), 時令水果 (\$420).

\$3,580 每位 | per person