## 精選沙公四人合餐 Crab Menu for 4

前菜拼盤

鎮江肴肉

STARTERS pork terrine served with Zhengjiang vinegar

crispy eel

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

wheat gluten with bamboo shoots and ginkgo nuts

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

# 選烤鴨六人合餐Roast Duck Menu for 6

STARTERS

老上海燻魚 smoked fish

酒香鴨舌凍 duck tongue terrine in wine sauce

huadiao wine marinated "drunken" pig feet

松柏長青

Chinese coleslaw

梅汁小蕃茄

cherry tomato in plum sauce

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

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)

deep-fried prawn balls stuffed with hairy crab roe

椒鹽小黃魚

pan-fried yellow fish with spicy salt

牛肉捲粢飯糕

deep-fried rice cake wrapped in beef

braised Tianjin cabbage with ham

DIM SUM

黄橋燒餅

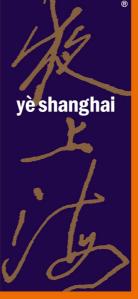
baked pork pastries

特製流沙包 salted egg custard buns

DESSERT

walnut cream \$11,880

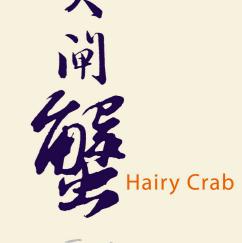
















秋高氣爽,菊黃蟹肥。 望穿秋水,就是要品嚐大閘蟹,佐以太雕酒,嚐味人間。

# 主廚精選 Chef Selections

# 每日生拆蟹品 Hairy Crab

# 尚選大閘蟹套餐 Hairy Crab Set Menu



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酒香鴨舌凍	\$480
duck tongue terrine in wine sauce	
蟲草花拌海參	\$480
sea cucumber and cordyceps flower in sesame oil	
椒麻鵝掌	\$420
braised goose web in hot and spicy sauce	
花雕醉豬蹄	\$ 380
huadiao wine marinated "drunken" pig feet	
松柏長青	\$ 380
Chinese coleslaw	
老上海醬黃瓜	\$ 220
marinated cucumber in soy "Shanghai" style	
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## 湯 SOUPS (每位/person)

蜜汁火方 (6件/pcs)

pan-fried lamb chop

香煎羊排

花生薏仁圓手湯	\$ 360
double-boiled pork trotter with peanut and barley	
酸菜胡椒豬肚雞湯	\$ 380
double-boiled chicken and pork tripe with pepper	
原汁牛腩湯	\$480
double-boiled beef brisket	
海鮮酸辣湯	\$ 220
hot and sour seafood soup	

主菜 MAINS	
花雕蒸生蠔 (顆/pc)	\$ 560
steamed oyster with egg in huadiao wine	
古法蒸星斑 (件/pc)	\$ 580
steamed garoupa	
醬爆蘆筍烏鱧魚片	\$ 980
stir-fried sliced snakehead fish with asparagus	
橙汁蝦球 (6件/pcs)	\$ 880
stir-fried prawns in orange sauce	
椒鹽紅糟鯧魚	\$ 1,480
pan-fried pomfret with spicy salt	
八寶葫蘆鴨	\$ 1,880
eight treasures duck	
牛肉捲粢飯糕 (6件/pcs)	\$ 880
deep-fried rice cake wrapped in beef	
芋茸香酥鴨	\$780
cripsy duck with taro	

braised ham with crystal sugar served with cripsy bean curd & buns

情蒸大閘蟹 (6兩/220g)	\$ 1,580	
teamed hairy crab		

監 材 入 排 翅 (位/per person)	\$ 2,380	
louble-boiled shark's fin with hairy crab roe		

蟹粉雞汁燕窩(位/per person)	\$ 1,280
braised bird's nest with hairy crab roe	

蟹粉蝦仁	\$ 980
stir-fried river shrimps with hairy crab roe	

蟹肉炒飯	\$ 880
crahmoat fried rice	

毎度 東小 でた シル・日 です	
蟹粉雞汁星斑 (件/pc)	\$ 68
steamed garoupa with hairy crab roe	

蟹粉灌湯蝦球 (4 件/pcs)	\$ 560
deep-fried prawn balls stuffed with hairy crab roe	

蟹粉琵琶豆腐	s 520
deep-fried bean curd with hairy crab roe	

蟹粉小籠包 (4 件/pcs)	\$ 360
steamed pork dumplings with hairy crab roe	\$ 50

心四一里	(11 ×m			
noodle with	crabmeat in	spring	onion	oi





\$ 220



\$720

\$420



# 令 菜

花雕醉豬蹄

STARTERS huadiao wine marinated "drunken" pig feet

蟲草花拌海參

sea cucumber and cordyceps flower in sesame oil

老上海醬黃瓜

marinated cucumber in soy "Shanghai" style

梅汁小番茄

cherry tomato in plum sauce

十八鮮

potpourri of eighteen vegetables

## 湯 SOUP

蟹粉雞汁燕窩

braised bird's nest with hairy crab roe

## 主 菜 MAINS

清蒸大閘蟹 steamed hairy crab

椒鹽小黃魚

pan-fried yellow fish with spicy salt

清燉蟹粉獅子頭

double boiled pork ball with hairy crab roe

蟹粉扒大豆苗

sautéed pea sprouts with hairy crab roe

蔥開三蟹拌麵

noodle with crabmeat in spring onion oil

## 甜 品 DESSERT

酒釀紅蓮雪蛤

double-boiled hasma with fermented glutinous rice and

lotus seeds

時令水果 fresh fruit

\$3,580 每位 | per person