

[蟹與酒的故事]

當時得令的大閘蟹，羔香肉甜，配合夜上海獨家發售的八年陳及廿年陳太雕酒，令你於享受大閘蟹時，能以這醇厚的中國名釀，將大閘蟹的鮮甜味美昇華至更高層次，感受無窮。

< Tips on enjoying hairy crab >

The seasonal delicacy of shanghai - hairy crabs, are creamy and rich. The crabs are traditionally matched with huadiao. The huadiao is poured exclusively at yè shanghai. Aged 8 years to bring out intense, herby, lively with raison and nutty flavors. Aged 20 years for a mellow and gentle flavor, showing better poise. Both compliment the hairy crab dishes.

夜上海精選花雕酒，八年陳及廿年陳，詳情請向服務員查詢。
yè shanghai huadiao, please contact our servers for more details.

太雕酒尚選

大閘蟹

HAIRY
CRABS



SHANGHAI 上海 · HONG KONG 香港 · KOWLOON 九龍 · TAIPEI 台北

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，嗜味人間。

每日生拆蟹品

Hairy Crab

蟹粉排翅 (每位)	\$ 800
braised supreme shark's fin soup with hairy crab roe (person)	
* 蟹粉扒海鈞黃魚	\$800
braised yellow croaker with hairy crab roe	
* 清炒蟹粉	\$700
sautéed hairy crab roe	
* 蟹粉銀雪魚蒸肉餅	\$600
steamed pork with cod and hairy crab roe	
* 蟹粉花膠	\$550
braised fish maw with hairy crab roe	
* 蟹粉花雕雞油蒸蛋	\$480
steamed egg with huadiao wine and hairy crab roe	
蟹粉豆苗	\$ 480
sautéed pea sprouts with hairy crab roe	
蟹粉醬肉菜飯	\$ 480
casserole rice with hairy crab roe, braised pork & vegetables	
蟹粉扒豆腐	\$ 450
braised beancurd with hairy crab roe	
蟹粉蔥油拌麵 (每位)	\$ 250
noodles with hairy crab roe (person)	
蟹粉小籠包 (4 件)	\$ 200
steamed pork & hairy crab roe dumpling (4 pcs)	
廿年太雕熟醉蟹 (每隻)	時價 market price
drunken hairy crab in ye shanghai tai diao (1 pc)	



* 新菜式 new dish

尚選大閘蟹套餐

Hairy Crab Set Menu



冷 菜 STARTERS	鵝肝蟹BB	goose liver
	香蔥雞髀菇	king oyster mushrooms with spring onion sauce
	古法煙鴨蛋	tea leaf smoked egg
	青瓜海蜇頭	jelly fish in spring onion oil and cucumber
	花雕醉雞	huadiao wine marinated "drunken" chicken
湯 SOUP	金華火腿陳皮會花膠	braised fish maw with Jinhua ham and dried tangerine peel
	蟹粉炒河蝦仁	river shrimps with hairy crab roe
主 菜 MAINS	清蒸大閘蟹 (一隻)	steamed hairy crab (1 pc)
	生薑茶	fresh ginger tea
	蟹粉釀蟹蓋	baked stuffed crab shell
	椒鹽小黃魚	deep-fried baby yellow fish with salt and pepper
	蟹粉花雕雞油蒸蛋	steamed egg with huadiao wine and hairy crab roe
	蟹粉小籠包	steamed pork & hairy crab roe dumplings
	燕窩蛋白杏仁茶	almond cream with bird's nest and egg white

特價每位 \$980 per person



另加大閘蟹，每隻特價\$250。

Special price \$250 each for additional hairy crab



每兩位，敬送陳年花雕一壺(價值\$360)。
complimentary a carafe of Huadiao for 2 persons.

完美絕配 PERFECT PAIR

- 夜上海廿年陳花雕酒 \$360/壺 carafe (250mL)
Ye Shanghai Huadiao
- 意大利葡萄酒 \$110/杯 glass (150mL)
Etna Bianco DOC, Tornatore-Sicily, Italy \$550/支 bottle (750mL)