



唐述時令滋味蟹宴
Exquisite Autumn Crab Feast

時令冰鎮鮮果
Chilled Seasonal Fruit

20年古越龍山花雕浸溏心富貴蝦
Drunken Fresh Mantis Shrimp
With Chili Sauce In 20-Years Huadiao

大閘蟹黃金山翅
Braised Shark's Fin Soup With Crab Cream

椰皇蛋白蒸大蟹鉗
Steamed Crab Claw With Young Coconut In Egg White Custard

酥皮焗溏心鮑魚
Oven Baked Dried Abalone Wrapped With Puff Pastry

珍寶珠
Homemade Sorbet

桂花烏龍茶煙燻脆皮雞
Smoked Free Range Chicken With Osmanthus And Oolong Tea Leaf

鹽鮮蒸野生馬友魚伴翡翠白玉杯
Steamed Wild Catch Threadfin With
Stewed Winter Melon Stuffed With Peach Gum Jelly

蟹肉香煎八寶糯米飯
Pan-Fried Eight Treasure Glutinous Rice :
Crabmeat, Dried Scallop, Preserved Sausage, Salty Egg Yolk,
Lotus Seed, Scallion, Preserved Vegetables, Celery

珠光寶盒
Mango and Passion Fruit Flavors Ice-Cream With Mango White Chocolate

薑茶湯圓
Homemade Glutinous Rice Ball With Sweet Ginger Tea

\$1,888/ 位 Per Guest (四位起 From 4 Guests or Above)
+\$288 可額外加購六兩蟹一隻 Add On \$288 For Hairy Crab 1 piece (6 Tael)
另加10%服務費 Additional 10% Service Charge
需三天前預訂 Reservations 3 Days In Advance

***於十日前預訂即可享85折優惠**
***15% Off for Reservations Made 10 Days in Advance**