

大閘蟹菜單

HAIRY CRAB MENU

精選大閘蟹菜式

鮮拆蟹粉小籠包(不含豬, 兩隻)	一百二十八元
蟹粉黑豚肉小籠包(四隻)	一百八十八元
清蒸北海道大閘蟹(五兩半)	四百八十元
清蒸北海道大閘蟹(七兩)	八百八十元
蟹粉官燕羹	每位二百九十八元
清燉蟹粉有機豬肉獅子頭	每位一百六十八元
蟹膏粉皮	一千八百八十八元
以四至五隻公蟹拆白膏, 加入蟹粉及粉皮炒成, 黏口甘香	
清炒蟹粉	三百二十八元
四至五隻大閘蟹拆肉拆粉, 加入薑米、蟹醋及花雕酒炒成	
蟹粉桂魚絲	四百三十八元
蟹粉河蝦仁	四百三十八元
蟹粉豆胚	三百二十八元
蟹粉年糕	二百六十八元
蟹粉有機豆腐	二百三十八元
蟹粉拌飯	每位一百六十八元
蟹粉拌麵	每位一百六十八元

大閘蟹套餐

奧卑利特色拼盤
奧卑利酒糟蛋、陳醋紅蜆頭、麻香本地鮮腐竹
蟹粉黑豚肉小籠包
蟹粉官燕羹
清蒸北海道大閘蟹(五兩半)
清燉蟹粉獅子頭
蟹粉拌麵 或飯
薑茶湯圓

每位九百八十八元

HAIRY CRAB SET MENU

988
per person

Old Bailey Appetizer Combinations

Marinated eggs, fermented rice wine, Marinated jelly fish and cucumber, aged vinegar, Fresh local bean curd sheet, sesame oil

Xiaolongbao, hairy crab roe (Iberico pork and hairy crab roe soup dumpling)

Braised imperial bird nest, hairy crab roe

Steamed Hokkaido hairy crab (210g)

Double-boiled Lion's head hand-chopped pork, hairy crab roe

Local organic seasonal greens

Wok-fried hairy crab roe, served with hand-pulled noodles or fried rice

Ginger sweet soup, house-made glutinous rice dumpling

套餐內大閘蟹升級至七兩, 另加港幣三百元。

Upgrade the steamed Hokkaido hairy crab from 210g to 265g, add \$300.

隨餐加點大閘蟹, 每隻港幣三百五十元(五兩半) / 每隻港幣六百五十元(七兩)。

Additional steamed Hokkaido hairy crab \$350 per piece (210g) / \$550 per piece (265g) upon ordering the hairy crab set menu.

古越龍山 龍醞花彫酒 十五年, 另加港幣八百八十元。

Add \$880 for Guyuelongshan Long Wen, 15 Year (500ml).

所有價錢以港幣計算, 加一服務費。

All prices are in Hong Kong dollars. 10% service charge applies.

HAIRY CRAB SPECIALS

Steamed fresh hairy crab roe xiaolongbao (no pork, 2 pieces)	128
Xiaolongbao, hairy crab roe (Iberico pork and hairy crab roe soup dumpling, 4 pieces)	188
Steamed Hokkaido hairy crab (210g)	480
(265g)	880
Braised imperial bird nest, hairy crab roe (per person)	298
Double-boiled Lion's head hand-minced organic pork meatball, hairy crab roe (per person)	168
Fried mung bean sheet, hairy crab milt	1888
Rich, creamy and sticky hairy crab milt sautéed with the crab roe and mung bean sheet a nostalgia dish that capture the best flavour of male hairy crabs. Roughly 130g of milt and 57g of hairy crab roe and meat is used in this premium dish.	
Sautéed hairy crab meat, hairy crab roe	788
Chef's handiwork – the hairy crabs are de-shelled skillfully by hand. 170g of crab meat and roe are freshly taken out, and then sautéed with ginger, crab vinegar and Huadiao wine.	
Dragon's whisker fish (wok-fried shredded Mandarin fish), hairy crab roe	438
Braised river shrimp, hairy crab roe	438
Braised pea sprout, hairy crab roe	328
Wok-fried hairy crab roe, Ningbo rice cake, Chinese cabbage	268
Braised organic bean curd, hairy crab roe	238
Hairy crab roe, fried rice (per person)	168
Hairy crab roe hand-pulled noodles (per person)	168

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