

金秋蟹逅盛宴

MID-AUTUMN CELEBRATION HAIRY CRAB FEAST SET MENU

2026年9月14日至27日 | 14 - 27 September 2026

金腿蝦多士、無花果蜜餞叉燒

Deep-fried Toast with Shrimp Paste and Minced Yunnan Ham, Barbecued Pork with Honey and Fig

蟹粉蟹肉燴花膠羹

Braised Hairy Crab Roe and Crab Meat with Shredded Fish Maw

紅燒八頭鮑魚鵝掌拌絲苗

Braised 8-head Abalone, Goose Web with Shrimp Roe in Abalone Sauce

金湯豆乳星斑球

Steamed Spotted Garoupa Fillet with Soy Milk in Pumpkin Broth

欖菜蔥油貴妃雞

Poached Chicken with Olive Vegetables and Scallion Oil

鮮拆蟹粉小籠包

Steamed Xiao Long Bao with Hairy Crab Roe and Crab Meat

薑茶芋圓湯圓

Double-boiled Sweetened Ginger Soup with Glutinous Rice Dumpling and Taro Balls

迎月美點

Seasonal Petits Fours

優惠價每位\$868 Special price per person

(原價每位\$1,188 Original price per person)

Barons de Rothschild, Brut, NV

每位另加\$168可享精選精選香檳一杯

Additional HK\$168 per person, enjoy a glass of selected champagne.



主廚推介
Chef's recommendation



純素
Vegan



素食
Vegetarian



含麩質
Contains Gluten/Wheat



含木本堅果或花生
Contains Tree Nuts/Peanuts



含奶類產品
Contains Dairy Products



含魚類
Contains Fish



含貝類海鮮
Contains Shellfish



含大豆
Contains Soy



含蛋類
Contains Egg



辣
Spicy

為閣下健康著想，如閣下對任何食物有過敏反應，請告知餐廳職員。

Your well-being and comfort are our utmost priority. Please inform our service team of any food allergies or special dietary requirements that you may have.

菜式及食物或會因應季節變化及供應而改變，如有調整及停用恕不另行通知。

All items are subject to change due to seasonality and availability without prior notice.

此菜單不可與其他推廣優惠及折扣同時使用。

This menu cannot be used in conjunction with any other promotional offers or discounts.

以上價錢以港幣計算，並另收加一服務費。

Prices are in Hong Kong dollars and subject to a 10% service charge.