

中秋迎月蟹逅盛宴

MID-AUTUMN CELEBRATION HAIRY CRAB FEAST SET MENU

供應日期為2025年10月1至7日 Available from 1 to 7 October 2025

「玉」三小碟

柚子鮮拆蟹肉脆多士 🌿 🍷、百花炸釀蟹鉗 🌿 🍷 🍷 🍷、蜜汁餡叉燒 🌿 🍷 🍷 🍷

Appetiser Trio

Deep-fired Crab Meat Toast with Pomelo, Crispy Crab Claw with Shrimp Paste, Barbecued Pork with Honey

紅燒鮮拆蟹粉燴花膠 🌿 🍷 🍷

Braised Hairy Crab Roe and Meat with Shredded Fish Maw

鮑汁扣八頭鮑魚伴蝦籽柚皮鵝掌 🌿 🍷 🍷

Braised 8-Head Abalone and Pomelo Rind, Goose Web with Shrimp Roe in Abalone Sauce

蟹粉脆皮星斑球 🌿 🍷 🍷

Pan-fried Sliced Garoupa Fillet with Hairy Crab Roe and Crab Meat

龍井黑糖茶燻雞 🌿 🍷

Smoked Chicken with Fragrant Tea Leaves and Soy Sauce

鮮拆蟹粉小籠包 🌿 🍷

Steamed Xiao Long Bao with Hairy Crab Roe and Crab Meat

薑茶湯圓 🌿

Double-boiled Sweet Ginger Tea with Glutinous Rice Dumplings

迎月美點 🌿 🍷 🍷 🍷

Seasonal Petits Fours

優惠價每位\$1,080 Discounted price per person

(原價每位\$1,588 Original price per person)



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.