



秋天的蟹逅

DECADENT SEASONAL HAIRY CRAB

12 October – 30 November 2026

A LA CARTE MENU

大闸蟹拼盘

大闸蟹粉小笼包
大闸蟹粉蒸肉饼
葡汁大闸蟹肉芋角

Hairy Crab Trio Platter

*Hairy Crabmeat and Roe 'Xiao Long Bao'
Steamed Pork Patty with Hairy Crabmeat and Roe
Deep-fried Yam Pastry with Hairy Crabmeat,
Chicken and Portuguese Curry Sauce*

\$42 PER PERSON

清蒸大闸蟹

Steamed Hairy Crab

\$108 EACH

石锅大闸蟹猪肠粉

Pan-seared Rice Noodle Roll with
Dried Shrimp and Hairy Crab Roe Gravy

\$108 EACH

笼仔蒸糯米大闸蟹

Steamed Hairy Crab with Glutinous Rice
served in Bamboo Basket

\$108 EACH

Prices are subject to 10% service charge and prevailing government taxes. Hotel Gourmet Cardmembers enjoy 10% off this a la carte menu.

秋天的蟹逅

DECADENT SEASONAL HAIR CRAB

12 October – 30 November 2026

SET MENU

幸福蟹逅

HAIRY CRAB BLISS

\$168 PER PERSON (min. 2)

大闸蟹粉小笼包，大闸蟹粉蒸肉饼，
葡汁大闸蟹肉芋角

Hairy Crabmeat and Roe 'Xiao Long Bao'
Steamed Pork Patty with Hairy
Crabmeat and Roe

Deep-fried Yam Pastry with Hairy Crabmeat,
Chicken and Portuguese Curry Sauce

鲜虾云吞酸辣羹

Min Jiang Hot and Sour Soup with
Prawn Dumpling

剁椒豆豉蒸鲈鱼扒

Steamed Fillet of Sea Perch
with Homemade Chilli and Black Bean Sauce

清蒸大闸蟹

Steamed Hairy Crab

叉烧虾仁炒饭

Fragrant Fried Rice with 'Char Siew'
and Shrimp

姜茶黑芝麻汤圆拼四川锅饼

Black Sesame Glutinous Rice Dumpling
in Ginger Tea with Sichuan Red Bean Pancake

与蟹同行

HAIRY CRAB INDULGENCE

\$198 PER PERSON (min. 2)

大闸蟹粉小笼包，大闸蟹粉蒸肉饼，
葡汁大闸蟹肉芋角

Hairy Crabmeat and Roe 'Xiao Long Bao'
Steamed Pork Patty with Hairy
Crabmeat and Roe

Deep-fried Yam Pastry with Hairy Crabmeat,
Chicken and Portuguese Curry Sauce

大闸蟹粉土豆浓汤

Hairy Crab Roe Bisque with Crabmeat
and Potato

松露油椰菜花煎带子

Pan-seared Scallops with Cauliflower and
Truffle Sauce

澳波鲈鱼空气春卷

Souffle Spring Roll with Sea Perch and
Australian Spinach

石锅大闸蟹粉猪肠粉

Pan-seared Rice Noodle Roll with
Dried Shrimp and Hairy Crab Roe Gravy

姜茶黑芝麻汤圆拼四川锅饼

Black Sesame Glutinous Rice Dumpling
in Ginger Tea with Sichuan Red Bean Pancake