



秋天的蟹逅

THE GOLDEN SEASON OF HAIRY CRAB

20 October – 16 November 2025

大闸蟹拼盘

大闸蟹粉小笼包
大闸蟹粉蛋土司
葡汁大闸蟹肉芋角

Hairy Crab Trio Platter

Hairy Crabmeat and Roe 'Xiao Long Bao'
Hairy Crabmeat and Roe on Egg Toast
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

上汤蒜子蟹粉粉皮

Glass Noodles with Hairy Crab Roe and Garlic in Superior Broth

\$108 EACH

笼仔蒸糯米大闸蟹

Steamed Hairy Crab with Glutinous Rice served in Bamboo Basket

\$108 EACH

Exclusive Offer for Hotel Gourmet Card:
10% off Hairy Crab A La Carte Dine-in Menu

Prices are subject to 10% service charge and prevailing government taxes.

幸福蟹逅

HAIRY CRAB BLISS SET MENU

\$168 PER PERSON (min. 2)

大闸蟹粉小笼包，大闸蟹粉蛋土司，
葡汁大闸蟹肉芋角
Hairy Crabmeat and Roe 'Xiao Long Bao'
Hairy Crabmeat and Roe on Egg Toast
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

豆酥蒸鲈鱼扒
Steamed Fillet of Sea Perch
with Bean Crumbs

清蒸大闸蟹
Steamed Hairy Crab

咸鱼鸡粒炒饭
Fragrant Fried Rice with Chicken
and Salted Fish

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 SET MENU

\$198 PER PERSON (min. 2)

大闸蟹粉小笼包，大闸蟹粉蛋土司，
葡汁大闸蟹肉芋角
Hairy Crabmeat and Roe 'Xiao Long Bao'
Hairy Crabmeat and Roe on Egg Toast
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

大闸蟹粉焗日本南瓜
Baked Organic Kabocha with
Hairy Crabmeat and Roe

辣椒大闸蟹肉脆鲈鱼
Crispy-fried Sea Perch with
Homemade Chilli Hairy Crab Meat Sauce

大闸蟹粉葱油日本拉面
Onion Oil Japanese Ramen with
Hairy Crabmeat and Roe

姜茶黑芝麻汤圆
Black Sesame Glutinous Rice Dumpling
in Ginger Tea

