



秋天的蟹逅

THE GOLDEN SEASON OF HAIRY CRAB

20 October – 16 November 2025

大闸蟹拼盘 蟹粉伴水晶蛋 酥脆蟹粉虾丸 蟹粉芙蓉肉巴	Hairy Crab Trio Platter <i>Steamed Egg with Hairy Crab Roe and Crab Meat</i> <i>Crisp-fried Hairy Crab Meat with Shrimp Roll</i> <i>Crisp Rice with Hairy Crab Meat in Egg White</i>	\$26 PER PERSON (min. 2)
石锅金汤海鲜蟹粉酿石榴球	Braised Hairy Crab Roe, Crab Meat in Pomegranate Egg Seafood with Golden Broth	\$42 PER PERSON
蟹粉扒澳洲鲜鲍鱼	Braised Abalone, Hairy Crab Roe and Crab Meat with Seasonal Greens	\$48 PER PERSON
蟹粉扒娃娃菜	Poached Wa Wa Cabbage with Hairy Crab Roe and Crab Meat	\$68 PER ORDER
姜米酒蒸大闸蟹	Steamed Hairy Crab with Ginger Rice Wine	\$108 PER PIECE

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 JOY SET MENU

\$168 PER PERSON (min. 2)

蟹粉伴水晶蛋，酥脆蟹粉虾丸，蟹粉芙蓉肉巴
Steamed Egg with Hairy Crab Roe and Crab Meat
Crisp-fried Hairy Crab Meat with Shrimp Roll
Crisp Rice with Hairy Crab Meat in Egg White

曼鱼肚酿虾滑鸡汤

Double-boiled Chicken Soup and
Japanese Eel stuffed with Shrimp Balls

姜米酒蒸大闸蟹

Steamed Hairy Crab with Ginger Rice Wine

金丝梅酱鲈鱼扒

Deep-fried Sea Perch with Plum Sauce

鲜虾蛋白蒸面线

Steamed 'Mee Sua' with Live Prawns
in Egg White

姜茶黑芝麻汤丸

Black Sesame Glutinous Rice Dumpling
in Ginger Tea

与蟹同行

HAIRY CRAB SUPREME SET MENU

\$198 PER PERSON (min. 2)

蟹粉伴水晶蛋，酥脆蟹粉虾丸，蟹粉芙蓉肉巴
Steamed Egg with Hairy Crab Roe and Crab Meat
Crisp-fried Hairy Crab Meat with Shrimp Roll
Crisp Rice with Hairy Crab Meat in Egg White

石锅金汤海鲜蟹粉酿石榴球

Braised Hairy Crab Roe, Crab Meat in
Pomegranate Egg Seafood with Golden Broth

姜米酒蒸大闸蟹

Steamed Hairy Crab with Ginger Rice Wine

蟹粉扒娃娃菜

Poached Wa Wa Cabbage with Hairy Crab Roe
and Crab Meat

蟹粉捞蛋炒饭

Egg Fried Rice with Hairy Crab, Crab Roe
and Crab Meat

姜茶黑芝麻汤丸

Black Sesame Glutinous Rice Dumpling
in Ginger Tea

