



蟹味盛宴 大閘蟹六人套餐

CRAB FEAST SET MEAL FOR SIX

Available from 2nd October to 30th November

柚子富貴蝦·蜜汁叉燒

Mantis prawn, pomelo . Honey glazed char siu

滋補燉湯

Double-boiled daily soup

花雕蒸珊瑚蟹(約2kg)

Steamed king crab, hua diao (approx. 2kg)

或 OR

清蒸大閘蟹 (每隻五兩, 共六隻)

Steamed hairy crab (6 pcs, 5 tael each)

欖豉蒸虎杉斑

Grouper in black bean paste

濃湯鮮黃耳泡菜苗

Poached fresh yellow fungus, garden greens in broth

紅燒乳鴿仔

Roasted pigeon

蟹黃花膠絲生麵

Sliced fish maw with crab roe on egg noodles

楊枝甘露

Sago cream, mango purée

\$3,980 (原價 original price \$6,080)

額外每位+ \$380 for additional person

另加一服務費 subject to 10% service charge

尖沙咀彌敦道63號iSQUARE國際廣場 30樓
30/F, iSQUARE, 63 Nathan Road, Tsim Sha Tsui

T: 2487 3688

an elite concept 悠意集團



蟹味盛宴
單點美饌

CRAB FEAST A LA CARTE

Available from 2nd October to 30th November

蟹粉小籠包 (4隻) \$168

Steamed pork and hairy crab roe dumpling (4 pcs)

蟹黃花膠絲生麵 \$288

Sliced fish maw and crab roe on egg noodles

蟹粉扒豆腐 \$288

Hairy crab roe with tofu

蟹粉豚肉肉夾饅 (4件/pcs) \$288

Stir-fried iberico pork with hairy crab roe (served with bun)

蔥香牛油焗大閘蟹 (1隻/五兩) \$288

Baked hairy crab in butter sauce (5 taels each)

另加一服務費 subject to 10% service charge





蟹味盛宴 大開蟹六人套餐

CRAB FEAST SET MEAL FOR SIX

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Mantis prawn, pomelo . Honey glazed char siu

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楊枝甘露

Sago cream, mango purée

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額外每位+ \$380 for additional person

另加一服務費 subject to 10% service charge

銅鑼灣告士打道280號世貿中心 12樓
12/F, World Trade Center, 280 Gloucester Road, Causeway Bay

T: 2435 3088

an elite concept 壹意集團



蟹味盛宴
單點美饌

CRAB FEAST A LA CARTE

Available from 2nd October to 30th November

蟹粉小籠包 (4隻) \$168

Steamed pork and hairy crab roe dumpling (4 pcs)

蟹粉鍋巴 (4件) \$268

Hairy crab roe on rice crust (4pcs)

蟹粉玉子豆腐 \$288

Hairy crab roe with egg tofu

蔥香牛油焗大閘蟹 (1隻/五兩) \$288

Baked hairy crab in butter sauce (5 tael each)

另加一服務費 subject to 10% service charge





鄧記川菜
Deng G Sichuan

蟹味盛宴
大閘蟹套餐

CRAB FEAST SET MEAL

Available from 2nd October to 30th November

涼拌墨魚 · 鮮椒子薑牛舌 · 蒜汁秋葵

Sliced cuttlefish, Sichuan Style

Beef tongue with chili and young ginger

Okra in garlic sauce

海椰皇燉玉竹老雞

Double-boiled chicken with Solomon's seal in young coconut

花椒煎焗/清蒸大閘蟹 (1隻)

Sautéed / Steamed hairy crab with Sichuan pepper (1pc)

和牛粒麻婆豆腐

Diced Wagyu beef with mapo tofu

蟹粉豆苗

Hairy crab roe with pea sprout

花膠蟹粉拌麵

Hairy crab roe and fish maw served with noodles

薑汁湯丸

Glutinous rice balls in ginger soup

每位 \$828 per person (2位起 min 2 persons)

完美絕配 Wine Pairing

八年陳花雕酒 Huidiao Wine (500mL)

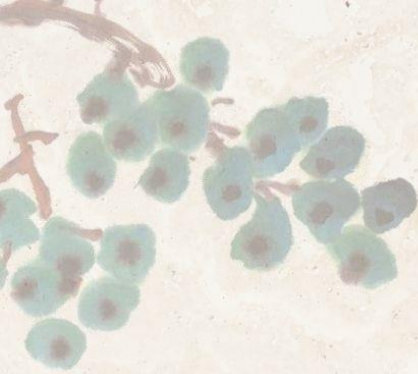
特價 special price \$280 (原價 original price \$480)

另加一服務費 subject to 10% service charge

尖沙咀梳士巴利道18號K11 MUSEA 4樓412-413

412-413, 4/F, K11 MUSEA, 18 Salisbury Road, Tsim Sha Tsui

T: 2545 3288 | whatsapp: 4624 2991



鄧記川菜
Deng G Sichuan

蟹味盛宴
單點美饌

CRAB FEAST A LA CARTE

Available from 2nd October to 30th November

- | | |
|------------------------------------------------------------|-------|
| 油鹽焗大閘蟹 (2隻) | \$598 |
| Oil and salt baked hairy crab (2 pcs) | |
| 老壇子酸菜大閘蟹(2隻) | \$598 |
| Hairy crab with Sichuan pickles (2 pcs) | |
| 花椒煎原隻大閘蟹 (2隻) | \$598 |
| Sautéed hairy crab with Sichuan pepper (2 pcs) | |
| 乾燒大閘蟹 (2隻) | \$598 |
| Braised hairy crab (2 pcs) | |
| *追加 每隻 + \$308 for additional piece | |
| 清炒蟹粉(伴炸饅頭片) | \$438 |
| Sautéed hairy crab roe served with sliced deep-fried matou | |
| 蟹粉燒豆腐 | \$408 |
| Braised hairy crab roe with beancurd | |
| 蟹粉豆苗 | \$598 |
| Hairy crab meat with pea sprout | |
| 蟹粉花膠拌麵 (每位) | \$268 |
| Hairy crab roe and fish maw served with noodles (person) | |

另加一服務費 subject to 10% service charge





Deng Gi

蟹味盛宴
單點美饌

CRAB FEAST A LA CARTE

Available from 2nd October to 30th November

蟹粉鍋貼 (6件) \$588

Pan-fried pork dumplings with hairy crab roe (6 pcs)

蟹粉雪花雞淖 \$688

Mashed chicken with hairy crab roe

香辣蟹 (1隻) \$830

Chili-spiced crab (1 pc)

老壇子酸菜大閘蟹 (2隻) \$598

Hairy crab with Sichuan pickles (2 pcs)

另加一服務費 subject to 10% service charge



[蟹與酒的故事]

當時得令的大閘蟹，羔香肉甜，配合夜上海獨家發售的八年陳及廿年陳太雕酒，令你於享受大閘蟹時，能以這醇厚的中國名釀，將大閘蟹的鮮甜味昇華至更高層次，感受無窮。

< Tips on enjoying hairy crab >

The seasonal delicacy of shanghai - hairy crabs, are creamy and rich. The crabs are traditionally matched with huadiao. The huadiao is poured exclusively at yè shanghai. Aged 8 years to bring out intense, herby, lively with raison and nutty flavors. Aged 20 years for a mellow and gentle flavor, showing better poise. Both compliment the hairy crab dishes.

夜上海精選花雕酒，八年陳及廿年陳，詳情請向服務員查詢。
yè shanghai huadiao, please contact our servers for more details.

太雕酒尚選

大閘蟹

HAIRY
CRABS



SHANGHAI 上海 · HONG KONG 香港 · KOWLOON 九龍 · TAIPEI 台北

秋高氣爽，菊黃蟹肥。

望穿秋水，就是要品嚐大閘蟹，佐以太雕酒，嚐味人間。

每日生拆蟹品

Hairy Crab

清炒蟹粉 sautéed hairy crab roe	\$700
蟹粉排翅 braised supreme shark's fin soup with hairy crab roe	\$ 800 (每位 person)
* 蟹粉津白年糕 braise rice cake with hairy crab roe & cabbage	\$420
蟹粉豆苗 sautéed pea sprouts with hairy crab roe	\$ 480
蟹粉扒粉皮 braised hairy crab roe with bean jelly	\$ 450
蟹粉扒豆腐 braised beancurd with hairy crab roe	\$ 450
* 蟹粉雞粒鍋巴卷 crispy rice cone with hairy crab roe & diced chicken	\$ 200 (2 件 pcs)
蟹粉小籠包 steamed pork & hairy crab roe dumpling	\$ 200 (4 件 pcs)
* 蟹粉拌麵 noodles with hairy crab roe	\$ 228 (每位 person)
蟹粉醬肉菜飯 casserole rice with hairy crab roe, braised pork & vegetables	\$ 450
廿年太雕熟醉蟹 drunken hairy crab in yè shanghai tai diao	時價 market price (每隻 pc)



* 新菜式 new dish

另加一服務費 subject to 10 * service charge

尚選大閘蟹套餐

Hairy Crab Set Menu



冷 菜 STARTERS	香蔥雞髀菇 king oyster mushrooms with spring onion sauce
	古法煙鴨蛋 tea leaf smoked egg
	風味醬蘿蔔 turnip in sweet soy
	蔥油海蜇頭 jelly fish in spring onion oil & cucumber
	* 蟹形鵝肝 goose liver
湯 SOUP	花膠松茸鮭鮑燉雞 chicken soup with fish maw, Matsutake & wonton
主 菜 MAINS	蟹粉炒河蝦仁 river shrimps with hairy crab roe
	清蒸大閘蟹 (一隻) steamed hairy crab (1 pc)
	生薑茶 fresh ginger tea
	椒鹽小黃魚 deep-fried baby yellow fish salt and pepper
	蟹粉釀蟹蓋 baked stuffed crab shell
	金華腿扒津白 braised Tianjin cabbage with ham
蟹粉小籠包 steamed pork & hairy crab roe dumplings	

甜 品
DESSERT
燕窩蛋白杏仁茶
almond cream with bird's nest and egg white

特價每位 \$980 per person

另加大閘蟹，每隻特價\$250。

Special price \$250 each for additional hairy crab



每兩位，敬送陳年花雕一壺(價值\$350)。
complimentary a carafe of Huadao for 2 persons.

完美絕配 PERFECT PAIR

- 夜上海廿年陳花雕酒 \$350/壺 carafe (250mL)
Ye Shanghai Huadiao
- 西班牙葡萄酒 \$100/杯 glass (80mL) • \$420/支 bottle (750mL)
Albariño, Attis, Spain
- 西班牙雪利酒 \$80/杯 glass (80mL)
Emilio Lustau" Los Arcos", Amontillado reserva, Spain