

CRABFEST SET MENU

供應日期Available Dates: 06/10 - 30/11/2025

頭盤 STARTERS

楓涇丁蹄

Pork knuckle in sand ginger sauce 蒜蓉玉菇拌脆瓜

White mushrooms and cucumber in garlic sauce 松露煙燻溏心蛋

Soft-boiled smoked egg with black truffle sauce

湯品SOUP

翡翠銀絲斑件湯

Fish soup with asparagus and white radish

主菜MAINS

百合甜豆河蝦仁

Stir-fried river shrimps with lily bulbs and sweet peas



Steamed/salt-baked hairy crab (1 pc)

蟹粉紅藜麥燴花膠豆腐

Braised fish maw with crab roe, red quinoa and tofu

暖胃生薑茶

Fresh ginger tea

火腿津菜膽

Braised Tianjin cabbage with ham

繁粉小籠包

Steamed pork & hairy crab roe dumplings

甜品 SWEETS

上海拉糕

Shanghai glutinous cakes

每位 PER PERSON

白酒配搭 White Wine Pairing

"Merì" Vermentino di Sardegna DOC 2024, Argiolas \$88/杯glass | \$438/支bottle

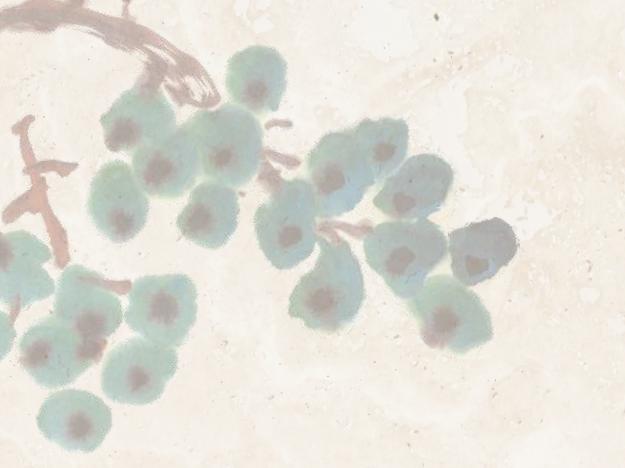
夜上海陳花雕酒 Ye Shanghai Huadiao \$388/支bottle



= 蟹季精選 Crabfest Selection

另收加一服務費及茶芥‧不可與其他優惠同時使用‧內容如有更改,恕不另行通知,優意集團保留最終決定權。

Subject to a 10% service charge and a tea and condiment charge · cannot be used in conjunction with other promotions · all prices and items are subject to change without prior notice. should any dispute arise, the decision of Elite Concepts shall be final.





發感察

CRABFEST A LA CARTE

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蟹粉肴肉

\$108/例 REG

Chilled sliced pork terrine with crab roe

蟹粉蝦爆鱔

\$388/例 REG

Sautéed prawn and white eel with crab roe

辣蟹油禪衣元貝皇

\$138/位 PAX

Sautéed scallop with spicy crab oil

蟹粉紅藜麥扒花膠

\$288/位 PAX

Braised fish maw steak with crab roe and red quinoa

清蒸/海鹽焗大閘蟹

\$288/隻 РС

Steamed/salt-baked hairy crab (5 taels)

蟹粉桃膠鴛鴦粉

\$268 /例 REG

Sautéed flat rice noodle and green bean sheet with crab roe and peach gum

蟹粉小籠包 (4件)

\$148 /何 REG

Steamed pork and hairy crab roe dumpling (4 pcs)

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