

[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，將大閘蟹的鮮甜味美昇華至更高層次，感受無窮。

< Tips on enjoying hairy crab >

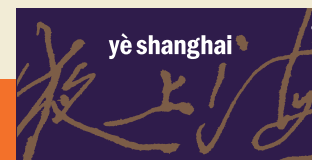
The seasonal delicacy of shanghai - hairy crabs, are creamy and rich. The crabs are traditionally matched with huadiao. The huadiao is poured exclusively at yè shanghai. Aged 8 years to bring out intense, herby, lively with raison and nutty flavors. Aged 20 years for a mellow and gentle flavor, showing 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，嗜味人間。

每日生拆蟹品

Hairy Crab

| | |
|--|-----------------|
| 蟹粉排翅 (每位) braised supreme shark's fin soup with hairy crab roe (person) | \$800 |
| 蟹粉黃魚 braised yellow croaker with hairy crab roe | \$550 |
| 清炒蟹粉 sautéed hairy crab roe | \$700 |
| * 蟹粉蓮子遼參 crab roe and lotus seed with sea cucumber | \$700 |
| 蟹粉花膠 braised fish maw with hairy crab roe | \$580 |
| * 蟹粉薑米扒粉皮 crab Roe and ginger with braised vermicelli | \$450 |
| 蟹粉豆苗 sautéed pea sprout with hairy crab roe | \$480 |
| 蟹粉醬肉菜飯 casserole rice with hairy crab roe, braised pork & vegetable | \$480 |
| 蟹粉扒豆腐 braised beancurd with hairy crab roe | \$450 |
| 蟹粉蔥油拌麵 (每位) noodles with hairy crab roe (person) | \$250 |
| 蟹粉小籠包 (4 件) steamed pork & hairy crab roe dumpling (4 pcs) | \$200 |
| 廿年太雕熟醉蟹 (每隻) drunken hairy crab in ye shanghai tai diao (1 pc) | 時價 market price |



* 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 | 鵝肝蟹BB goose liver |
| | 鎮江肴肉 sliced pork terrine served with Zhenjiang black vinegar |
| | 古法煙鴨蛋 tea leaf smoked egg |
| | 青瓜海蜇頭 jelly fish in spring onion oil and cucumber |
| | 牛油果素鴨卷 bean curd skin rolls with avocado |
| 湯 SOUP | 金華火腿陳皮會花膠 braised fish maw with Jinhua ham and dried tangerine peel |
| | 甜豆蓮子河蝦仁 stir-fried river shrimp with sweet pea and lotus seed |
| 主 菜 MAINS | 清蒸大閘蟹 (一隻) steamed hairy crab (1 pc) |
| | 生薑茶 fresh ginger tea |
| | 蟹粉釀蟹蓋 baked stuffed crab shell |
| | 蜜汁火方 Yunnan han with honey sauce |
| | 蟹粉小籠包 steamed pork & hairy crab roe dumpling |
| 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。(每人只限追加一隻)
Special price \$250 each for additional hairy crab



每兩位，敬送陳年花雕一壺(價值\$360)。
complimentary a carafe of Huadiao for 2 persons.

完美絕配 PERFECT PAIR

- 夜上海廿年陳花雕酒 \$360/壺 carafe (250mL)
Ye Shanghai Huadiao
- 新西蘭葡萄酒 \$120/杯 glass (150mL)
Sauvignon Blanc - Babich Black Label, New Zealand \$550/支 bottle (750mL)