

精選肉蟹四人合餐
Selected Mud Crab Set Menu for 4

前 菜
STARTERS

花雕醉豬蹄
huadiao wine marinated drunken pig feet

口水雞
spicy chicken « Sichuan » style

梅汁小番茄
cherry tomato in plum sauce

老上海醬黃瓜
marinated cucumber in soy “Shanghai ” style

湯
SOUP

酸菜胡椒豬肚雞湯
double-boiled chicken and pork tripe soup with white pepper

主 菜
MAINS

蜀香霸王香辣蟹
hot and spicy mud crab

清蒸龍虎斑
steamed tiger garoupa

芋茸香酥鴨
crispy duck with taro

青青時蔬豆腐衣
sautéed seasonal vegetable with bean curd skin

點 心
DIM SUM

招牌生煎包
pan-fried pork buns

特製流沙包
salted egg yolk custard buns

甜 品
DESSERT

杏仁露小丸子
mini glutinous rice ball in almond cream

\$8,888

精選烤鴨六人合餐
Selected Roast Duck Set Menu for 6

前 菜
STARTERS

老上海燻魚
smoked fish

棠菜牛舌
sliced beef tongue with crispy bean curd

鎮江肴肉
sliced pork terrine served with Zhenjiang vinegaer

風味醬蘿蔔
braised dried turnip in sweet soy

古法煙鴨蛋
tea leaf smoked egg

湯
SOUP

藥膳羊肉湯
double-boiled herbal mutton soup

主 菜
MAINS

片皮鴨二吃(鴨皮捲餅及鴨肉生菜包)
roast duck
1st course duck skin with pancake
2nd course duck meat with lettuce

龍井蝦仁
stir-fried river shrimps with longjing tea leaves

椒鹽小黃魚
pan-fried yellow fish with spicy salt

蔥香鮑魚撈麵
abalone and noodle in spring onion oil

蛤蜊絲瓜炒木耳
sautéed clams, luffa and black fungus

點 心
DIM SUM

黃橋燒餅
baked pork pastries

金棗芋泥卷
crispy kumquat and taro roll

甜 品
DESSERT

核桃露
walnut cream

\$13,888

大闸蟹
FRESH
HAIRY CRABS



秋高氣爽 菊黃蟹肥

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

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主廚精選
Chef Selections

涼菜 STARTERS

口水雞
spicy chicken «Sichuan» style
花雕醉豬蹄
huadiao wine marinated drunken pig feet
老上海醬黃瓜
marinated cucumber in soy “Shanghai” style

湯 SOUPS (每位/person)

魚翅鮑魚佛跳牆
buddha jumps over the wall
花生芡實圓手湯
double-boiled pig trotter soup with peanuts & gorgon fruits
酸菜胡椒豬肚雞湯
double-boiled chicken and pork tripe soup with white pepper
藥膳羊肉湯
double-boiled herbal mutton soup
海鮮酸辣湯
hot and sour seafood soup

主菜 MAINS

椒鹽紅糟鯧魚
pan-fried pomfret with spicy salt
腐竹羊腩煲
stewed lamb brisket with bean curd stick
杭式尖椒炒帶子
sautéed scallop with sweet green pepper “Hangzhou” style
蝦爆鱧
sautéed sliced eel with shrimps
鹹香牛仔骨
pan-fried beef short ribs with pepper salt
生菜蝦鬆 (6件/pc)
minced shrimps served with lettuce
芋茸香酥鴨
crispy duck with taro
蜜汁火方 (6件/pc)
honey glazed ham
金沙賽螃蟹
scrambled eggs and salted egg yolks with crab flavor
香煎羊排 (件/pc)
pan-fried lamb chop

每日生拆蟹品
Fresh Hairy Crab

清蒸大閘蟹 (6兩/225g per piece) steamed fresh hairy crab	時價 market price
蟹粉大排翅 (每位/per person) braised supreme shark's fin soup with crab roe	\$ 2,480
蟹粉雞汁燕窩 (每位/per person) braised bird's nest with crab roe	\$ 1,680
蟹粉蝦仁 stir-fried river shrimps with crab roe	\$ 1,280
蟹肉炒飯 crabmeat fried rice	\$ 1,080
蟹粉豆腐 braised bean curd with crab roe	\$ 880
豌豆蟹粉芋盞 (4件/pcs) peas and crab roe stuffed in taro shell	\$ 720
蟹粉灌湯蝦球 (4件/pcs) deep-fried prawn balls stuffed with crab roe	\$ 720
蟹粉蟹肉海虎翅 (每位/per person) stir-fried crab roe and crab meat with shark fin	\$ 580
蟹粉扒大豆苗 sautéed pea sprouts with crab roe	\$ 680
蟹粉小籠包 (4件/pcs) steamed pork and crab roe dumpling	\$ 360
蔥開三蟹拌麵 (每位/per person) noodles with crabmeat in spring onion oil	\$ 320



尚選大閘蟹套餐
Fresh Hairy Crab Set Menu



前 菜
STARTERS
花雕醉豬蹄
huadiao wine marinated druken pig feet

口水雞
spicy chicken «Sichuan» style

棠菜牛舌
sliced beef tongue with crispy bean curd

梅汁小番茄
cherry tomato in plum sauce

老上海醬黃瓜
marinated cucumber in soy “Shanghai” style

湯
SOUP
蟹粉雞汁燕窩
braised bird's nest with crab roe

主 菜
MAINS
清蒸大閘蟹
steamed fresh hairy crab

蟹粉小籠包
steamed pork and crab roe dumpling

香烤銀鱈魚
baked silver cod with scallion

揚州清燉蟹粉獅子頭
double-boiled pork ball with crabmeat

蟹粉扒蘆筍
sautéed asparagus with crab roe

甜 品
DESSERT
酒釀紅蓮雪蛤
double-boiled hasma with lotus seed in fermented rice soup

時令水果
fresh fruit

\$3,980 每位 | per person