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時令 滋味蟹饌

Crab Feast Delicacies

時令**滋味蟹饌** Crab Feast Delicacies

本灣奄仔蟹 (約五至六兩)

Local Virgin Crab (approximately 5 to 6 taels)

\$268 (每隻 1 piece)

建議食法

Recommend Cooking Method:

砂鍋原隻鹽焗 (需時約45分鐘)

Baked with salt in casserole (approximately 45 minutes cooking time)

原隻清蒸 / 牛油鹽焗

Steamed / Baked with butter and salt

肉蟹 (約一斤)

Mud Crab (approximately 1 catty)

\$518 (每隻 1 piece)

建議食法

Recommend Cooking Method:

避風塘炒 / 薑蔥炒 / 雞油花雕蒸 / 清蒸

Stir fried with garlic and chilli / Stir fried with ginger and spring onion /

Steamed with chicken oil and Hua Diao / Steamed

蟹粉燴海參 (每位)

Braised sea cucumber with crab roe (per person)

\$168

牛油果鵝肝焗蟹蓋 (每位)

Baked crab shell with foie gras and avocado (per person)

\$238

蟹肉燕窩燴菜苗 (每位)

Braised vegetable with crabmeat and bird's nest (per person)

\$238

黑松露香煎百花蟹鉗 (兩隻起)

Pan-fried crab claw stuffed with shrimp mousse with black truffle paste (minimum 2 pieces)

\$168

蟹皇白玉蒸鮮蟹鉗 (兩隻起)

Steamed fresh crab claw with winter melon and crab roe (minimum 2 pieces)

\$268

砂鍋阿拉斯加鮮蟹肉帶子炒香苗

Fried rice with fresh Alaskan crabmeat and diced scallop in casserole

\$328

香蔥蟹粉蝦球燴陽春麵

Braised noodle with crab roe and prawn

\$298

所有價格以港幣計算 | 另以原價計算之加一服務費 | 供應時間為晚上6時至10時 (最後落單時間為晚上9時) | 圖片只供參考

All prices in HK dollars | Subject to 10% service charge based on the original price | Available from 6pm to 10pm (Last order time: 9pm) | Photos for reference only

產品可能含有微量食物致敏原, 如對食物過敏性反應或不耐性, 請通知我們的服務員

Dish might contain traces of food allergies, please advise our server of any food allergies or intolerance

