

紫粵軒

TZE
YUET
HEEN

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 / 金沙焗

Steamed / Baked with butter and salt / Baked with salted egg yolk

膏蟹 (約一斤)

Cream Crab (approximately 1 catty)

\$598 (每隻 1 piece)

建議食法

Recommend Cooking Method:

薑油焗 / 豆醬焗 / 薑蔥炒 / 清蒸

Baked with ginger oil / Baked with yellow bean paste /

Stir fried with ginger and spring onion / Steamed

鮮蟹肉燴花膠 (每位)

Braised fish maw with fresh crabmeat (per person)

\$268

芝士焗蟹蓋 (每位)

Baked crabmeat in shell with cheese and onion (per person)

\$208

鮮蟹肉蟹籽扒時蔬

Braised vegetable with fresh crabmeat and crab roe

\$238

芥末籽香煎百花蟹鉗 (兩隻起)

Pan-fried crab claw stuffed with shrimp mousse with mustard seed (minimum 2 pieces) \$188 (每隻 1 piece)

鮮蟹肉水晶杯

Steamed winter melon stuffed with fresh crabmeat

\$358

鮮蟹肉黑魚籽炒飯

Fried rice with fresh crabmeat topped with caviar

\$298

鮮蟹肉蝦球濃湯炆刀削麵

Braised sliced noodle with fresh crabmeat and prawn in thick chicken broth

\$328



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