



金秋大闸蟹菜式  
SEASONAL GOLDEN AUTUMN  
HAIRY CRAB DELICACIES  
Available from 1 to 18 November 2026

|                                                                                                    |                    |
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| 清蒸大闸蟹 (母 250gm)<br><b>Steamed Hairy Crab (female)</b><br>Traditional crab vinegar (250g) (G, S)    | 98 per piece       |
| 清蒸大闸蟹 (公 250gm)<br><b>Steamed Hairy Crab (male)</b><br>Traditional crab vinegar (250g) (G, S)      | 88 per piece       |
| 蟹粉小笼包<br><b>Steamed Crab Powder Dumplings</b> (G, P, S)                                            | 48 for two piece   |
| 蟹粉冬瓜燕<br><b>Braised Hairy Crab Meat Soup</b><br>Bird's nest, wax gourd (G, P, S)                   | 52 per person      |
| 蟹粉香煎低温黄鱼<br><b>Pan-Fried Low-Temperature Yellow Croaker</b><br>Topped Hairy crab meat (F, G, P, S) | 52 per person      |
| 石锅蟹粉豆腐<br><b>Braised Scallion Tofu</b><br>Hairy crab meat (G, P, S, Soy)                           | 44 per person      |
| 蟹粉金沙炒饭<br><b>Hairy Crab Meat Fried Rice</b><br>Salted duck egg yolk, scallion (E, G, S)            | 38 per person      |
| 蟹粉黄金馒头<br><b>Deep-fried Golden Buns</b><br>Served with hairy crab meat (G, P, S)                   | 54 for two persons |

Dishes indicated with

(A)Alcohol, (C)Celery, (D)Dairy, (E)Egg, (F)Fish, (G)Contains Gluten, (M)Mollusca, (N)Nuts, (P)Pork,  
(S)Shellfish, (Soy)Soy, (Sesame)Sesame, (V)Vegetarian, (Vegan)Vegan