## HAIRY CRAB

| 清蒸大閘蟹<br>Steamed Whole Shanghainese<br>Hairy Crab   | 每隻/per pie<br>約五兩 (appr | cce<br>rox. 5 tael) | 288 |
|---|-------------------------|---------------------|-----|
| 蟹粉蟹肉瑤柱羹<br>Braised Conpoy with Hairy Crab Meat<br>and Crab Roe                                |                         | 每位<br>per person    | 228 |
| 黑魚籽蟹粉白玉香脆鱈魚球<br>Deep-fried Cod Fillets with Winter Melon,<br>Hairy Crab Roe and Caviar        |                         | 每位<br>per person    | 188 |
| 蟹粉小籠包<br>Steamed Shanghainese Dumpling with<br>Hairy Crab Roe                                 |                         | 每位<br>per person    | 72  |
| 翡翠蟹粉蝦球<br>Stir-fried Prawns and Seasonal Vegetables<br>with Hairy Crab Roe                    |                         | 318                 |     |
| 蟹粉蝦多士<br>Deep-fried Shrimp Toast with Hairy Crab Roe  |                         | 288                 |     |
| 蟹粉鮮淮山野菌豆腐煲<br>Braised Hairy Crab Roe, Bean Curd, Fresh Yam<br>and Wild Mushrooms in Casserole |                         | 228                 |     |
| 砂鍋蟹粉薑米蔥粒炒飯<br>Fried Rice with Hairy Crab Roe, Gi<br>Spring Onions in Casserole                | nger and                |                     | 208 |