





# 金秋蟹韻·四味粵賞

GOLDEN AUTUMN CRAB

FOUR EXPRESSIONS OF CANTONESE CRAFTSMANSHIP

NT\$ 4,888 / 位 person 2位起訂 (minimum of 2 sets)

百香秋果迎賓盤 鮮干貝沙律 | 櫛瓜烏金雪梨捲 | 焦糖凝香叉燒  
Autumn Harvest Platter

Hokkaido Scallop | Zucchini Pear Roll with Mullet Roe  
Caramelized Barbecue Pork

瑤柱百花沙母鉗

蒸蛋白 | 沙母鉗 | 蝦滑 | 瑤柱

Steamed Budai Crab Claw with Shrimp Mousse and Conpoy

Delicate Egg White Custard | Crab Claw | Shrimp Mousse | Dried Scallop

紅燒沙母蟹肉燴燕窩

蟹身肉 | 燕窩

Braised Bird's Nest with Budai Crab Meat

Superior Broth | Handpicked Crab Meat | Premium Bird's Nest

芝士菌皇焗沙母蟹蓋

芝士 | 洋蔥 | 蟹身肉 | 蘑菇

Baked Budai Crab Shell with Wild Mushrooms and Cheese

Handpicked Crab Meat | Wild Mushrooms | Onion | Gratinated Cheese

秋粵沙母蟹粉讚岐麵

蟹爪子肉 | 蟹黃 | 讚岐烏龍麵

Sanuki Udon with Budai Crab Roe

Sanuki Udon | Budai Crab Roe | Crab Claw Meat

濃湯浸泡鮮時蔬

當季時蔬 | 雞濃湯

Seasonal Greens in Rich Chicken Broth

Market Seasonal Vegetables | Superior Chicken Consommé

秋風創意精美點

蝶豆花鮭魚蝦餃

Signature Cantonese Dim Sum

Butterfly Pea Dumpling with Salmon and Shrimp

養顏薑汁燉鮮奶

老薑 | 純鮮奶

Double-Boiled Fresh Milk with Ginger Juice

Aged Ginger | Fresh Milk

所有價格均需另加一成服務費

All prices are subject to a 10% service charge.

如有任何食物過敏及食物禁忌請先告知酒店服務人員

Please reach out to our team should you have any dietary or special requests.

# 金秋蟹韻珍饌

## GOLDEN AUTUMN CRAB SYMPHONY À LA CARTE SELECTIONS

(600g / 沙母 Budai Mud Crab)

港式避風塘炒

Hong Kong Typhoon Shelter Style

時價

Market Price

金蒜粉絲蒸

Steamed with Golden Garlic and Glass Noodles Style

時價

Market Price

薑蔥炒

Wok-Fried with Ginger and Scallions Style

時價

Market Price

花雕蛋白蒸

Steamed with Aged Huadiao Wine and Egg White Style

時價

Market Price

黑松露芝士焗

Baked with Black Truffle and Cheese Style

時價

Market Price

椒鹽香酥

Crispy Salt and Pepper Style

時價

Market Price

所有價格均需另加一成服務費  
All prices are subject to a 10% service charge.

如有任何食物過敏及食物禁忌請先告知酒店服務人員  
Please reach out to our team should you have any dietary or special requests.



