## 本月美酒 Wine of the Month

## 蟹味無窮 Hairy Crab Specialties Menu

Sparkling Wine Prosecco Bottega Vino dei Poeti, Italy	\$328	清蒸大閘蟹 Steamed Whole Shanghai Hairy Crab - Market Price	<b>時價</b> Seasonal price
	Ψ320	蟹粉小龍包 (兩件) Steamed Shanghai Style Dumplings, Hairy Crab Roe (2 Pieces)	\$108
White Wine Sauvignon Blanc, Grove Mill, New Zealand	\$328	脆皮百花途多伴蟹粉 (每位) Deep Fried Sea Cucumber, Shrimp Mousse, Hairy Crab Roe (Pe	<b>\$598</b> er Person)
Red Wine		蟹粉松鼠桂花魚 Deep-fried Mandarin Fish, Hairy Crab Roe	\$588
Malbec, Terrazas, Argentina	\$328	花膠茄子蟹粉煲 Braised Eggplant, Fish Maw, Hairy Crab Roe	\$538
		<b>蟹粉蛋白蒸蝦球</b> Steamed Prawns, Egg White, Hairy Crab Roe	\$438
折扣優惠不適用於葡萄酒 Discount offer not apply for above wine items		<b>蟹粉帶子粉絲煲</b> Wok-fried Scallops, Vermicelli, Hairy Crab Roe	\$438
		香酥蟹粉卷 Deep fried Shrimp Mousse, Chinese Dough, Hairy Crab Roo	<b>\$368</b>
		<b>蟹粉滑豆腐</b> Braised Bean Curd, Hairy Crab Roe	\$348

菜式含有豬肉成份。以上價目均以港元計算,需另收加一服務費。 Dishes might contain Pork. All prices are in Hong Kong dollars and are subject to 10% service charge

Contains Nuts 含有果仁成份