

大
閘
蟹
宴



DUDDELL'S

都爹利會館

HAIRY CRAB TASTING MENU

大閘蟹嘗味菜單

\$1,688 per person

蟹粉小籠包

Xiaolongbao, hairy crab roe

蟹粉蝦多士 拼 脆皮叉燒

Pan-fried shrimp toast with hairy crab roe; Crispy barbecued pork

清蒸江蘇大閘蟹 (六兩)

*升級清蒸江蘇大閘蟹 (八兩) + \$300 一隻 (限量供應)

Steamed whole Jiangsu hairy crab (225g)

*upgrade to Steamed whole Jiangsu hairy crab (300g)

+\$300 one piece (Limited Stock Daily)

淮山杞子南非鮮鮑燉雞

Double-boiled chicken soup with South African abalone, wolfberry and yam

生拆蟹粉百花煎北海道帶子 或

Pan-fried scallop stuffed with shrimp paste with hairy crab roe OR

生拆蟹粉滑蛋蒸斑件

Pan-fried scallop stuffed with shrimp paste with hairy crab roe

北京片皮鴨 (按位上, 每位另加+HK\$138)

Duddell's Peking Duck (+HK\$138 per person)

蟹粉雞湯煨幼滑麵

Braised Noodles with hairy crab roe in chicken soup

薑汁香滑奶凍

Milk pudding, sweet ginger syrup

美點蒼萃

Petit four

「蟹.酌.聚」酒類配對

每位另加 \$1,088

Wine Pairing

Additional \$1,088 per person

10% Service Charge Applies 設加一服務費

SEASONAL HAIRY CRAB RECOMMENDATIONS

大閘蟹季節推薦菜

清蒸江蘇大閘蟹(六兩)
Steamed Whole Jiangsu Hairy Crab (225g)

\$538
每份 per piece

清蒸江蘇大閘蟹(八兩)(限量供應)
Steamed whole Jiangsu hairy crab(300g) (Limited Stock Daily)

\$888
每份 per piece

蟹粉小籠包
Xiaolongbao, Hairy Crab Roe

\$108
每位 per person

蟹粉龍蝦春卷
Lobster spring roll, Hairy Crab Roe

\$168
每份 per piece

蟹粉蝦多士
Pan-fried Shrimp Toast and Hairy Crab Roe

\$288
每份 per portion

生拆蟹粉燴官燕
Braised imperial bird's nest with Hairy Crab Roe

\$798
每位 per person

生拆蟹粉滑蛋蒸斑片
Steamed Garoupa with Egg, Hairy Crab Roe

\$488
每位 per person

生拆蟹粉百花煎帶子
Pan-fried Scallop stuffed with Shrimp Paste and Hairy Crab Roe

\$428
每位 per person

蟹粉鮮奶炒蛋白
Stir fry Milk and Egg White with Hairy Crab Roe

\$438
每位 per portion

蟹粉扒滑豆腐
Braised Bean Curd with Hairy Crab Roe

\$388
每份 per portion

蟹粉雞湯燴幼滑麵
Braised Noodles with Hairy Crab Roe in Chicken Soup

\$238
每位 per person