



2023湛露蟹宴 單點菜式
2023 Zhan Lu Crab A La Carte Menu

古法黑椒黃油焗沙公 Traditional Cantonese Style Black Pepper and Butter Slow Baked Mud Crab	NT\$220/50g
花雕雞油蒸沙公 Steamed Mud Crab with Hua Diao Wine and Chicken Stock	NT\$220/50g
避風塘沙公 Stir-fried Mud Crab with Garlic and Chili Sauce	NT\$220/50g
蟹粉扒油泡波士頓龍蝦 Slow Cooked Canadian Boston Lobster with Crab Meat	NT\$250/50g
蟹肉洋葱春捲 Crab Meat and Onion Spring Rolls	NT\$280
翡翠灌蟹魚腐羹(3粒) Crab Meat Stuffed Fish Ball Soup (3 pcs)	NT\$380
蟹粉海膽燉蛋(4顆) Steamed Egg with Crab Roe and Sea Urchin (4pcs)	NT\$980
蟹肉花膠釀鳳翼, 雜糧, 禿油蟹粉 Crab Meat and Fish Maw in Chicken Wing, Crab Roe Sauce	NT\$580
鮮拆蟹粉撈飯(限量) Clay Pot Rice Topped with Braised Fresh Crab Meat and Crab Roe	NT\$1280

以上均需另加一成服務費；如您對食物過敏請告知服務人員。
All Prices are subjected to a 10% service charge.
If you have any food allergies, please inform our service team.



2023湛露蟹宴套餐
2023 ZHAN LU Crab Set Menu

金秋前菜集

Assorted Autumn Appetizers

蜜汁脆皮叉燒 / 蒜香鹽焗黑羽雞 / 蟹粉海膽燉蛋
Crispy Char Siu with Honey Sauce
Salt Baked Chicken with Garlic / Steamed Egg with Crab Roe and Sea Urchin

翡翠灌蟹魚腐羹

Crab Meat Stuffed Fish Ball Soup

蟹粉花膠釀鳳翼

Crab Meat and Fish Maw in Chicken Wing, Crab Roe Sauce

香煎恆溫牛小排, 五香肉汁, 紅蔥醬

Sous Vide U.S. Beef Short Ribs, Five Spice Gravy, Shallot Sauce

小蔥薑茸蒸海鱸魚

Steamed Chilean Sea Bass with Ginger and Scallion Sauce

鮮拆蟹肉瑤柱蛋白炒飯

Wok-fried Rice with Crab Meat, Dried Scallop, Egg White and Green Beans

寶島四季鮮果

Seasonal Fruits Platter

黑糖薑茶湯圓

Rice Balls in Brown Sugar and Ginger Syrup

每位NT\$2980+10%

NT\$2980+10% per person

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