

大閘蟹菜譜 Hairy Crab Feast

	<i>例 portion</i>
大閘蟹粉帶子竹笙燕窩羹 (每位) Bird's nest broth, hairy crab coral, scallops, bamboo pith (per person)	378
大閘蟹粉竹笙海皇羹 (每位) Seafood broth, hairy crab coral, bamboo pith (per person)	238
清蒸大閘蟹 (六兩) Steamed hairy crab (6 taels)	488
大閘蟹兩食 (六兩) (花雕水晶粉蒸蟹身、蟹粉海皇焗釀蟹蓋) Hairy crab cooked in two ways (6 taels) (steamed hairy crab, crystal thick noodles, Chinese wine; baked stuffed crab shell, diced seafood, crab coral)	548
大閘蟹粉蟹肉水晶滑豆腐 Steamed bean curd, crabmeat, hairy crab coral	368
金箔蟹粉燕液帶子石榴粿 (兩件) Braised egg white dumplings, hairy crab coral, scallops, bird's nest, gold leaf (2 pieces)	268
原籠大閘蟹 (六兩) 蟹粉蒸糯米飯 Bamboo basket steamed glutinous rice, hairy crab (6 taels), hairy crab coral	548
大閘蟹粉雪裡紅毛豆炒年糕 Sautéed puddings, hairy crab coral, green soybeans, preserved vegetables	288
生滾蟹粉帶子大閘蟹 (六兩) 粥 Congee, hairy crab (6 taels), hairy crab coral, scallops	548
蟹粉小籠包 (六隻) Steamed minced pork dumplings, hairy crab coral (6 pieces)	300