大闸蟹季节限定菜单
Hairy Crab Seasonal Menu
20 October to 20 November

清蒸大闸蟹 220–250g / pc (Seasonal Price)
Steamed Whole Hairy Crab
Steamed whole to preserve the natural sweetness of the crab, served in its purest seasonal form.
以清蒸之法锁住蟹肉鲜甜，呈现大闸蟹最纯粹的时令风味。

十五年陈酿花雕醉大闸蟹 220–250g / pc (Seasonal Price)
Hairy Crab Marinated in 15-Year-Aged Huadiao Wine
Steeped in 15-year-aged Huadiao wine, which lends a mellow, aromatic depth to the richness of the crab.
以十五年陈酿花雕酒浸润大闸蟹，酒香醇厚，蟹味馥郁，交织出层次悠长的醉人风味。

金秋蟹粉小笼包 $16 / 3 pcs
Hairy Crab Roe Xiao Long Bao
Hand-folded dumplings of fine, translucent skin, filled with hairy crab meat and roe and a delicate broth that marks the arrival of autumn.
以鲜香蟹粉入馅，包裹于薄透面皮之中，轻咬即溢出鲜美汤汁，尽显秋日蟹鲜。

西班牙黑醋水晶蟹粉冻 $32 / 6 pcs
Hairy Crab Meat Crystal Aspic with Spanish Balsamic Vinegar
Hairy crab meat and roe set in a clear, chilled aspic, offering a light and refined expression of the season's crab
晶莹剔透的凝冻浓郁蟹粉，口感清爽细腻，呈现蟹鲜的另一番雅致风味。

金秋蟹粉花胶海鲜羹 $48 / Person
Fish Maw and Seafood Broth with Hairy Crab Roe
Hairy crab roe and the essence of fine seafood come together in a rich, velvety soup, layered in flavour and crafted with Cantonese finesse.
汇聚蟹粉与海鲜精华，汤羹浓醇鲜美，层次丰富，尽显粤式羹汤的细腻功夫。

传统猪油蟹粉拌饭 $22 / Person
Hairy Crab Roe Rice with Fragrant Pork Lard
Hairy crab roe and warm pork lard folded through steamed rice, in the manner of a traditional Shanghainese favourite.
鲜香蟹粉与温润猪油交融，裹覆粒粒饱满的米饭，香气浓郁，回味悠长。

姜香暖汤圆 $9 / person
Ginger Tea with Glutinous Rice Ball
Soft glutinous rice balls in a fragrant, gently spiced ginger tea, served as a warming close to the hairy crab meal.
姜茶温润芳香，搭配软糯汤圆，暖意融融，为品尝时令大闸蟹后的餐宴添一抹温暖，驱寒暖胃，圆满收尾。

*Prices listed are in Singapore dollars and are subject to prevailing government tax & service charge