

## [ 蟹與酒的故事 ]

當時得令的大閘蟹，蒸香肉甜，配合夜上海獨家發售的八年陳及廿年陳太雕酒，令你於享受大閘蟹時，能以這醇厚的中國名釀，將大閘蟹的鮮甜味美昇華至更高層次，感受無窮。

### < Tips on enjoying hairy crab >

The seasonal delicacy of shanghai - hairy crabs, are creamy and rich. The crabs are traditionally matched with huadiao. The huadiao is poured exclusively at yè shanghai. Aged 8 years to bring out intense, herby, lively with raison and nutty flavors. Aged 20 years for a mellow and gentle flavor, showing better poise. Both compliment the hairy crab dishes.

夜上海精選花雕酒，八年陳及廿年陳，詳情請向服務員查詢。  
yè shanghai huadiao, please contact our servers for more details.

太雕酒尚選

# 大閘蟹

HAIRY  
CRABS



SHANGHAI 上海 · HONG KONG 香港 · KOWLOON 九龍 · TAIPEI 台北

秋高氣爽，菊黃蟹肥。

望穿秋水，就是要品嚐大閘蟹，佐以太雕酒，嗜味人間。

# 每日生拆蟹品

## Hairy Crab

蟹粉排翅 (每位) braised supreme shark's fin soup with hairy crab roe (person)	\$800
蟹粉黃魚 braised yellow croaker with hairy crab roe	\$550
清炒蟹粉 sautéed hairy crab roe	\$700
* 蟹粉蓮子遼參 crab roe and lotus seed with sea cucumber	\$700
蟹粉花膠 braised fish maw with hairy crab roe	\$580
* 蟹粉薑米扒粉皮 crab Roe and ginger with braised vermicelli	\$450
蟹粉豆苗 sautéed pea sprout with hairy crab roe	\$480
蟹粉醬肉菜飯 casserole rice with hairy crab roe, braised pork & vegetable	\$480
蟹粉扒豆腐 braised beancurd with hairy crab roe	\$450
蟹粉蔥油拌麵 (每位) noodles with hairy crab roe (person)	\$250
蟹粉小籠包 (4 件) steamed pork & hairy crab roe dumpling (4 pcs)	\$200
廿年太雕熟醉蟹 (每隻) drunken hairy crab in ye shanghai tai diao (1 pc)	時價 market price



\* 新菜式 new dish

另加一服務費 subject to 10 \* service charge

# 尚選大閘蟹套餐

## Hairy Crab Set Menu



冷 菜 STARTERS	鵝肝蟹BB goose liver
	鎮江肴肉 sliced pork terrine served with Zhenjiang black vinegar
	古法煙鴨蛋 tea leaf smoked egg
	青瓜海蜇頭 jelly fish in spring onion oil and cucumber
	牛油果素鴨卷 bean curd skin rolls with avocado
湯 SOUP	金華火腿陳皮會花膠 braised fish maw with Jinhua ham and dried tangerine peel
	甜豆蓮子河蝦仁 stir-fried river shrimp with sweet pea and lotus seed
主 菜 MAINS	清蒸大閘蟹 (一隻) steamed hairy crab (1 pc)
	生薑茶 fresh ginger tea
	蟹粉釀蟹蓋 baked stuffed crab shell
	蜜汁火方 Yunnan han with honey sauce
	蟹粉小籠包 steamed pork & hairy crab roe dumpling
甜 品 DESSERT	燕窩蛋白杏仁茶 almond cream with bird's nest and egg white

特價每位 \$980 per person



另加大閘蟹，每隻特價\$250。(每人只限追加一隻)  
Special price \$250 each for additional hairy crab



每兩位，敬送陳年花雕一壺(價值\$360)。  
complimentary a carafe of Huadiao for 2 persons.

完美絕配 PERFECT PAIR

- 夜上海廿年陳花雕酒 \$360/壺 carafe (250mL)  
Ye Shanghai Huadiao
- 新西蘭葡萄酒 \$120/杯 glass (150mL)  
Sauvignon Blanc - Babich Black Label, New Zealand \$550/支 bottle (750mL)