



At Landmark

# 秋蟹·旬味

## Crab Season

生拆蟹粉雪菜燒脆皮小黃魚  
Pan-fried Yellow Croaker, Crab Coral, Preserved Vegetable

生拆蟹粉手打花膠獅子頭  
Braised Minced Pork in Soup, Fish Maw, Crab Coral

生拆蟹粉拌酥炸上海薺菜  
Deep-fried Cuttlefish Paste, Shepherd's Purse, Crab Coral

松露生拆蟹粉釜飯  
Steamed Rice in Casserole, Crab Coral, Truffle

生拆蟹粉傳統滬式春卷  
Deep-fried Spring Roll, Crab Coral, Chinese Cabbage

### 清蒸大閘蟹 / 古法啤酒大閘蟹

Steamed Hairy Crab / Braised Hairy Crab, Beer

\*(五兩)(公) (5 Taels)

HK\$488/隻 Pc

\*(六兩)(公) (6 Taels)

HK\$688/隻 Pc

\*(四兩)(母) (4 Taels)

HK\$488/隻 Pc

\*(五兩)(母) (4 Taels)

HK\$688/隻 Pc

\*敬請預訂 Advance Order Required

### 生拆蟹粉雪菜燒脆皮小黃魚

Pan-fried Yellow Croaker, Crab Coral, Preserved Vegetable

HK\$458/條 Pc

### 生拆蟹粉手打花膠獅子頭

Braised Minced Pork in Soup, Fish Maw, Crab Coral

HK\$428/位 Person

### 生拆蟹粉拌酥炸上海薺菜

Deep-fried Cuttlefish Paste, Shepherd's Purse, Crab Coral

HK\$388

### 生拆蟹粉大煮淮陽干絲

Braised Sliced Dried Bean Curd, Crab Coral, Chicken Pottage

HK\$388

### 石高生拆蟹粉燒絹豆腐

Braised Bean Curd in Pot, Crab Coral

HK\$488

### 松露生拆蟹粉釜飯

Steamed Rice in Casserole, Crab Coral, Truffle

黑松露

Black Truffle

白松露

White Truffle

HK\$688/例 Pot HK\$988/例 Pot

### 生拆蟹粉海鮮兩面黃

Crispy Noodle, Seafood, Crab Coral

HK\$588

### 生拆蟹粉傳統滬式春卷

Deep-fried Spring Roll, Crab Coral, Chinese Cabbage

HK\$188

### 金菊薑茶豆沙糰子

Ginger Tea, Red Bean Paste Glutinous Rice Dumpling, Chrysanthemum

HK\$108/位 Person

所有食物不添加味精。為閣下健康著想，如閣下對任何食物有過敏反應，請跟餐廳職員聯絡。  
No added MSG. Please inform your server of any food related allergies as your well-being and comfort are our greatest concern.