

## 湛露蟹宴 單點菜式

## Zhan Lu Crab Á La Crate Menu

古法黑椒黃油焗沙公 Traditional "Cantonese" Style Black Pepper and Butter Slow-cooke	NT\$180/50g d Mud Crab
花雕雞油蒸沙公 Steamed Mud Crab with Hua Diao Wine and Chicken Soup	NT\$180/50g
避風塘沙公 Stir-fried Mud Crab with Garlic and Chili Sauce	NT\$180/50g
柚子蟹肉沙拉 Crab Salad with Grapefruit and Crispy Egg	NT\$880
蟹粉海膽燉蛋(4只) Steamed Egg with Crab Roe and Sea Urchin	NT\$980
鹽焗青花蟹配黑糖薑茶 Salt Baked Crab with Black Sugar and Ginger Tea	NT\$980/350g
蟹粉扒油泡波士頓龍蝦 Slow Cooked Canadian Boston Lobster in Oil and Crab Meat	NT\$220/50g
鮮拆蟹粉撈飯(限量) Braised Crab Meat and Crab Roe with Rice	NT\$1280



## 蟹宴套餐

Crab Set Menu 每位 NT\$ 2,280 NT\$2,280 per person

柚子蟹肉沙拉/蟹粉海膽燉蛋/香煎生食干貝綠豆芯醬

Crab Salad with Grapefruit and Crispy Egg / Steamed Egg with Crab Roe and Sea Urchin Pan-fried Fresh Scallop with Green Bean Sauce

老菜圃螺頭燉土雞湯

Double Boiled Chicken Soup with Old Preserved Cabbage and Whelk

芝士焗蟹蓋

Baked Crab Shell Stuffed with Crab Meat, Onions and Cheese Gratin

味噌胡麻香煎豬小里肌

Pan-fried Pork Ribs with Miso and Sesame Sauce

小蔥薑茸蒸圓鱈

Steamed Sea Fish with Seasonal Vegetables in Ginger and Scallion Sauce

蟹油籠仔八寶荷葉飯

Lotus Leaf Rice with Crab Oil

寶島四季鮮果

Seasonal Fruits Platter

黑糖薑茶湯圓

Sweet Glutinous Rice Ball Soup with Black Sugar and Ginger