明軒金秋大閘蟹套餐
Hairy Crab Set Menu

錦繡三品
滬式木耳烤魷 | 蘇味五香爌魚 | 蟹粉小籠包 (每位一件)
Savoury Temptation
Marinated Bran Dough With Black Fungus,
Smoked Fish In Shanghai Style Accompanied With
Shanghainese Xiao Long Bao Stuffed With Hairy Crab Roe (1 pc Per Person)

魚湯蟹肉豆腐羹
Braised Crab Meat & Tofu Fish Soup

清蒸大閘蟹
(約5.5兩 / 每位一隻) 配薑茶
Steamed Whole Hairy Crab
Served With Ginger Tea (~5.5 Tael, 1 pc Per Person)

碧綠炒蝦球
Sautéed Prawns With Vegetables

蟹粉扒豆苗
Braised Hairy Crab Roe On Pea Sprouts

蟹粉蔥油拌麵
Tossed Shanghainese Noodles
With Hairy Crab Roe & Spring Onion Oil

蛋白杏仁茶
Sweetened Almond Cream

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$468
每位 PER PERSON
兩位起 Minimum 2 Persons

滿堂香茅台
Man Tang Xiang MaoTai
500ML $1380

鳯凰美田 純米吟釀 瓶燜火入
Ohmine 3 Grain Junmai Daiginjo
750ML $540

素菜 Vegetarian
可轉素菜 Vegetarian Available
辣 Spicy

加一服務費 10% Service Charge Applies
## Selected Seasonal Hairy Crab Items

| Item Description | Price
<table>
<thead>
<tr>
<th></th>
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</thead>
<tbody>
<tr>
<td>Steamed Whole Hairy Crab (~5.5 Tael / Pc) Served With Ginger Tea</td>
<td>$188</td>
</tr>
<tr>
<td>Shanghainese Xiao Long Bao Stuffed With Hairy Crab Roe (1 Pc)</td>
<td>$48</td>
</tr>
<tr>
<td>Hairy Crab Roe With Prawns Served With Rice Crackers</td>
<td>$268</td>
</tr>
<tr>
<td>Braised Tofu With Hairy Crab Roe &amp; Diced Mushroom Served In Pot</td>
<td>$228</td>
</tr>
<tr>
<td>Braised Hairy Crab Roe On Pea Sprouts</td>
<td>$228</td>
</tr>
<tr>
<td>Tossed Shanghainese Noodles With Hairy Crab Roe &amp; Spring Onion Oil</td>
<td>$188</td>
</tr>
<tr>
<td>Hairy Crab Roe Fried Rice Served In Pot</td>
<td>$188</td>
</tr>
</tbody>
</table>

素食 Vegetarian 可轉素食 Vegetarian Available 辣 Spicy

加一服務費 10% Service charge applies
<table>
<thead>
<tr>
<th>Dish Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Poached Bamboo Fungus &amp; Pea Sprouts in Soy Milk Broth</td>
<td>$168</td>
</tr>
<tr>
<td>Braised Tofu in Brown Sauce</td>
<td>$148</td>
</tr>
<tr>
<td>Stir-fried Assorted Mushrooms with Bay Leaves &amp; Premium Soy Sauce</td>
<td>$128</td>
</tr>
<tr>
<td>Stir-fried Green Beans with Celery, Vegetarian Meat &amp; Olive Leaves</td>
<td>$138</td>
</tr>
<tr>
<td>Fried Rice with Diced Vegetables &amp; Black Termite Mushroom Sauce</td>
<td>$108</td>
</tr>
</tbody>
</table>
總廚推介
Executive Chef’s Recommendation

開胃前菜 APPETIZERS

話梅車厘茄 🥗  
Marinated Cherry Tomatoes in Plum Sauce ✿  $68

惹味五香燻魚
Smoked Fish in Shanghai Style  $168

椒鹽鰂魚（四隻）珧
Abalones with Salt & Pepper (4pcs)珧  $228

窩心暖湯 SOUP

（每位 PER PERSON）

松茸海螺燉雞湯
Double-boiled Chicken Soup with Matsutake Mushroom & Conch  $158

花膠北菇燉菜膽
Double-boiled Chinese Cabbage Soup with Fish Maw & Black Mushrooms珧  $158

肉類 MEAT

香辣黑蒜鮑魚滑雞煲
Spicy Chicken & Abalone with Black Garlic in Pot珧  $288

脆皮鹽焗雞
Roasted Salted Chicken  (Please reserve at least one day in advance)  $398

* 素菜 Vegetarian  可轉素菜 Vegetarian Available  辣 Spicy

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總廚推介

Executive Chef's Recommendation

海之鮮  SEAFOOD

龍蝦麻婆豆腐  Braised Tofu & Lobster with Broad Bean Paste & Peppery Sauce  $388

鮮牛乳龍蝦炒蛋白  Stir-fried Lobster with Egg White & Milk  $388

時令鮮蔬  VEGETABLES

蝦籽琵琶豆腐  Steamed Tofu with Shrimp Roe  $168

炒粉面  RICE & NOODLES

薑蔥鮑魚絲燜伊麵  Braised E-Fu Noodles with Abalone Slices, Ginger & Onion  $188

甜品  DESSERTS

香芒布甸  Mango Pudding  $58

行政總廚 - 楊應紅師傅

楊應紅師傅擁有超過10年以上入廚經驗，曾在紐約、新加坡、澳門、香港等舉辦的大型項目裏擔任廚師。楊師傅2006年入行，於香港文華東方酒店的文華廳、香港電氣會館及香港『美食節』轟轟烈烈。2015年至今，楊師傅在澳門新濠影滙賭場烹飪各式、日式、中式及西式菜。2018年，楊師傅晉升為總廚，於澳門新濠論壇『六公館』及華爾街集團擔任主廚及負責高級亞洲菜。

楊師傅擁有多年經驗，廚藝高超，為香港大學高級服務顧問帶來非凡的餐飲體驗。
開胃前菜  APPETIZERS

柚子小青瓜  Chilled Cucumber with Pomelo  $62
金磚豆腐  Deep-fried Tofu Cubes with Spiced Salt  $58
避風塘茄子  Eggplants in Typhoon Shelter Style  $88
黑白木耳伴青瓜  Black & White Fungus with Cucumber  $68
脆皮牛肉  Crispy Beef Slices  $148

窩心暖湯  SOUP

（每位 PER PERSON）

魚湯海鮮豆腐羹  Braised Seafood & Tofu Fish Soup  $88
珍饌海味酸辣羹  Hot & Sour Soup with Seafood  $88
松茸竹笙燉雞湯  Double-boiled Chicken Soup with Matsutake Mushrooms & Bamboo Fungus  $88
芫茜皮蛋斑片湯  Coriander Preserved Egg Fish Fillet Soup  $78
碧綠素菜羹  Braised Green Vegetable Soup  $58
精選例湯  Soup of the Day  $48

素食 Vegetarian  可轉素食 Vegetarian Available  辣 Spicy
加一服務費 10% Service charge applies
### MEAT

<table>
<thead>
<tr>
<th>Dish</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>魚香茄子肉碎煲</td>
<td>Spicy Eggplants with Minced Pork in Pot</td>
<td>$128</td>
</tr>
<tr>
<td>家香蓮藕煎肉餅</td>
<td>Pan-Fried Pork Patty with Lotus Root</td>
<td>$158</td>
</tr>
<tr>
<td>南乳炸肉排</td>
<td>Fried Pork Belly with Red Fermented Beancurd</td>
<td>$188</td>
</tr>
<tr>
<td>日本青椒鮮菌炒豚肉</td>
<td>Stir-fried Japanese Green Peppers, Mushrooms with Pork</td>
<td>$188</td>
</tr>
<tr>
<td>黑醋拔絲咕嚕肉</td>
<td>Sweet &amp; Sour Pork in Balsamic Vinegar</td>
<td>$158</td>
</tr>
<tr>
<td>碧綠黑椒炒牛粒</td>
<td>Beef Cubes with Black Peppers &amp; Vegetables</td>
<td>$188</td>
</tr>
<tr>
<td>京薰爆牛肉</td>
<td>Stir-fried Beef Slices with Scallion</td>
<td>$218</td>
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</tbody>
</table>

*Vegetarian* | *Vegetarian Available* | *Spicy*

*加一服務費 10% Service charge applies*
<table>
<thead>
<tr>
<th>肉類</th>
<th>MEAT</th>
<th>紅酒燉牛尾煲</th>
<th>Braised Oxtails in Red Wine</th>
<th>$268</th>
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<tbody>
<tr>
<td></td>
<td></td>
<td>水煮牛肉</td>
<td>Poached Beef in Chili Oil</td>
<td>$288</td>
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<tr>
<td></td>
<td></td>
<td>醬燒原條牛肋骨</td>
<td>Stewed Whole Beef Rib in Sweetened Soy Sauce</td>
<td>$388</td>
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<tr>
<td></td>
<td></td>
<td>尖椒炒羊肉配薄餅</td>
<td>Stir-fried Lamb Meat with Hot Peppers served with Flatbread</td>
<td>$168</td>
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<tr>
<td></td>
<td></td>
<td>干煸辣子雞</td>
<td>Deep-fried Diced Chicken with Chili</td>
<td>$198</td>
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<tr>
<td></td>
<td></td>
<td>四川樟茶鴨</td>
<td>Smoked Duck with Tea Leaves (Half/Whole)</td>
<td>$178/348</td>
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<td></td>
<td></td>
<td>(半隻/一隻)</td>
<td>(Half/Whole)</td>
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<tr>
<td></td>
<td></td>
<td>脆皮炸子雞</td>
<td>Shallow-fried Crispy Chicken</td>
<td>$178/348</td>
</tr>
<tr>
<td></td>
<td></td>
<td>(半隻/一隻)</td>
<td>(Half/Whole)</td>
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<tr>
<td>菜名</td>
<td>描述</td>
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<tr>
<td>胡椒蝦球煲</td>
<td>Sizzling Prawns with Peppers in Pot</td>
<td>$228</td>
<td></td>
<td></td>
</tr>
<tr>
<td>松露酱滑蛋炒蝦球</td>
<td>Stir-fried Prawns with Scrambled Egg in Truffle Sauce</td>
<td>$268</td>
<td></td>
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<tr>
<td>拍膏海鹽蒸龍膽球</td>
<td>Steamed Giant Garoupa Fillets with Minced Ginger &amp; Sea Salt</td>
<td>$328</td>
<td></td>
<td></td>
</tr>
<tr>
<td>麻香酸菜魚</td>
<td>Simmered Fish Fillets with Pickled Cabbage in Chilli Oil</td>
<td>$288</td>
<td></td>
<td></td>
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<tr>
<td>碧绿油泡斑球</td>
<td>Stir-fried Fish Fillets with Vegetables</td>
<td>$268</td>
<td></td>
<td></td>
</tr>
<tr>
<td>鼓味焗銀鳕魚</td>
<td>Baked Black Cod in Soya Sauce</td>
<td>$238</td>
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<tr>
<td>剁椒蒸銀鳕魚</td>
<td>Steamed Black Cod with Pickled Peppers</td>
<td>$238</td>
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<tr>
<td>X.O酱露筒炒帶子</td>
<td>Stir-fried Scallops with Asparagus in X.O. Sauce</td>
<td>$238</td>
<td></td>
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</tbody>
</table>

素菜 Vegetarian 可轉素菜 Vegetarian Available 辣 Spicy

加一服務費 10% Service charge applies
###時令鮮蔬 VEGETABLES

<table>
<thead>
<tr>
<th>菜單</th>
<th>英文描述</th>
<th>價格</th>
</tr>
</thead>
<tbody>
<tr>
<td>時令蔬菜 (清炒 / 蒜蓉 / 上湯)</td>
<td>Seasonal Vegetables (Stir-fried / Garlic / Simmered in Broth)</td>
<td>$88</td>
</tr>
<tr>
<td>馬拉盏炒泰國椰菜</td>
<td>Stir-fried Belachan Thai Cabbage</td>
<td>$98</td>
</tr>
<tr>
<td>魚湯腐竹浸鮮茄</td>
<td>Beancurd Sheet and Tomato in Fish Broth</td>
<td>$98</td>
</tr>
<tr>
<td>嗨啫芥蘭煲</td>
<td>Sizzling Chinese Kale in Pot</td>
<td>$108</td>
</tr>
<tr>
<td>薑汁黃糖炒芥蘭</td>
<td>Stir-fried Chinese Kale with Ginger Juice &amp; Brown Sugar</td>
<td>$108</td>
</tr>
<tr>
<td>紅燒豆腐煲</td>
<td>Braised Tofu Pot in Brown Sauce</td>
<td>$108</td>
</tr>
</tbody>
</table>

🌿 素菜 Vegetarian 🍃 可轉素菜 Vegetarian Available 🌶️ 辣 Spicy
**RICE & NOODLES**

- 豉油王炒麵 Stir-fried Noodles with Supreme Soy Sauce $88
- 蔥油撈麵 Braised Noodles with Spring Onion Oil $88
- 瑤柱蛋白炒飯 Fried Rice with Conpoy & Egg White $148
- 本菇牛肉炒麵 Stir-fried Noodles with Shimeji & Beef $148
- 乾炒安格斯牛河 Stir-fried Rice Noodles with Angus Beef Slices in Soy Sauce $148
- 濃湯海鮮脆米泡飯 Simmered Rice with Assorted Seafood in Soup $198

- 素菜 Vegetarian
- 可轉素菜 Vegetarian Available
- 辣 Spicy

加一服務費 10% Service charge applies
甜品 DESSERTS

香滑蛋白杏仁茶  
Sweetened Almond Cream with Egg White  $58

楊枝甘露
Chilled Sago Cream with Mango & Pomelo  $48

石榴椰汁凍糕 (四件)
Chilled Pomegranate & Coconut Milk Puddings (4pcs)  $68

芒果糯米糍 (四粒)
Mango Glutinous Rice Dumplings (4pcs)  $78

香芒布甸 (杯)
Mango Pudding (cup)  $58

茶芥 TEA CHARGE $15

開瓶費 CORKAGE (每瓶 Per Bottle)
標準瓶葡萄酒 STANDARD Wine  $200
烈酒 / 大瓶裝 SPIRITS / Magnum  $350

切餅費 CAKE-CUTTING FEE $100

訂座 Reservations  +852 3910 2933

素食 VEGETARIAN  可轉素食 VEGETARIAN AVAILABLE  辣 SPICY

加一服務費 10% SERVICE CHARGE APPLIES