THE HKMA CLUBHOUSE

大閘蟹珍饌饗宴

Hairy Crab Feast Menu

10月8日起晚市供應至另行通知

available for dinner only starting from 8 Oct until further notice

前菜三小碟

鎮江黑醋骨、涼拌萵筍結、黑魚籽煙燻蟹粉糖心蛋

Braised Spare Ribs in Black Vinegar Sauce, Marinated Celtuce,
Smoked Soft-boiled Egg topped with Caviar and Crab Roe

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蟹粉小籠包

Crab Roe Xiao Long Bao

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黃金酥蟹斗（焗酥皮蟹粉釀蟹蓋）

Baked Stuffed Crab Shell with Crab Meat and Crab Roe

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鮮蟹肉竹笙花膠羹

Crab Meat, Bamboo Fungus and Fish Maw Soup

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紫蘇蒸大閘蟹 / 陳雕熟醉大閘蟹 (全枱選一款, 每位一隻, 約5.5兩)

Steamed Hairy Crab with Perilla / Hua Diao
(Whole table choose 1, 1 crab per pax, approx. 5.5 taels)

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老虎一夜干

Steamed Marinated Tiger Garoupa

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拍蒜薑粒炒水東芥

Stir-fried Leaf Mustard with Garlic and Ginger

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窩燒鮮拆蟹粉炊香苗

Braised Rice in Crab Roe

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黃金薑茶湯圓

Glutinous Dumpling in Ginger Soup

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時令小糕點

Festive Puddings

每位$838 per pax

(6位起，2天前預訂 min. of 6 pax, 2 days advance reservation)

加一服務費 10% service charge applies

DRAWING ROOM CONCEPTS
CLUBHOUSE MANAGEMENT