



## 菜譜

### Menu

#### 紫蘇冬絲蟹肉、黃金蟹肉酥

Braised crab meat with sliced winter melon and perilla  
Deep-fried crab meat pastry

**Taittinger, Prelude Grands Crus**

#### 珊瑚北海道元貝皇

Pan-fried Hokkaido scallop with crab roe and crab meat  
**Vincent Girardin, Meursault Vieilles Vignes**

#### 蟹黃燴官燕

Braised bird's nest soup with crab roe

#### 清蒸大閘蟹 (江蘇)

Steamed hairy crab

**威亨離皇 25 年**

#### 蟹粉窩貼石斑多士

Deep-fried garoupa and crab roe toast

**七賢 純米大吟釀**

#### 清湯蟹肉蝦腐

Poached crab meat and minced shrimp cakes in supreme soup

#### 膏蟹焗飯

Baked rice with mud crab

#### 薑母茶丸子

Double-boiled ginger tea with rice dumplings

#### 燕麥鮮奶脆糰子、金殿棗皇糕

Deep-fried milk and oat dumpling

Steamed red date pudding

**Oremus, Tokaji Aszu 3 Puttonyos**

原價每位 HK\$2,750 nett per person

MAYCHAM member price HK\$1,800 nett per person

MAYCHAM non-member price is \$2,050 nett per person

**Wine pairing add HK\$488 per person**

如閣下對任何食物有敏感或要求，請於點餐時聯絡當值之服務員。

If you have any concerns regarding food allergies, please inform your server upon placing your order.

菜式食材有可能受季節或供應影響而有所更改。

All menu items are subject to change according to seasonality and availability.