



#### 蟹粉小湯包

\$480/三件

Shanghai-Style Crab Roe Soup Dumpling 上海式蟹粉小籠包

BAR M○○ Recommended Pairing

▼ 〈曦語 Dawn Whisper〉 - 紫蘇、昆布、金萱烏龍
Shiso, Kunbu, Jinxuan Oolong Tea

#### 蟹粉鍋巴星斑球

\$980

Fried Star Garoupa Fillet with Crab Roe and Crispy Rice 星斑フィレ揚げ 蟹粉脆米あんかけ

BAR MOOD │ Recommended Pairing

▼ 〈秋蘊 Autumn Essence 〉 - 紹興酒、蘋果白蘭地、東方美人茶 Shaoxing Wine, Calvados, Oriental Beauty Tea

### 蟹粉煎蝦米腸粉

\$680

Pan-Fried Rice Rolls with Dried Shrimp and Crab Roe 干し海老葱入り焼き腸粉 蟹粉ソース添え

BAR MOOD | Recommended Pairing

マ 〈雅泉 Spring Elegance 〉 - 五加皮酒、桂花、山楂Wu Chia Pi Chiew, Osmanthus, Hawthorn

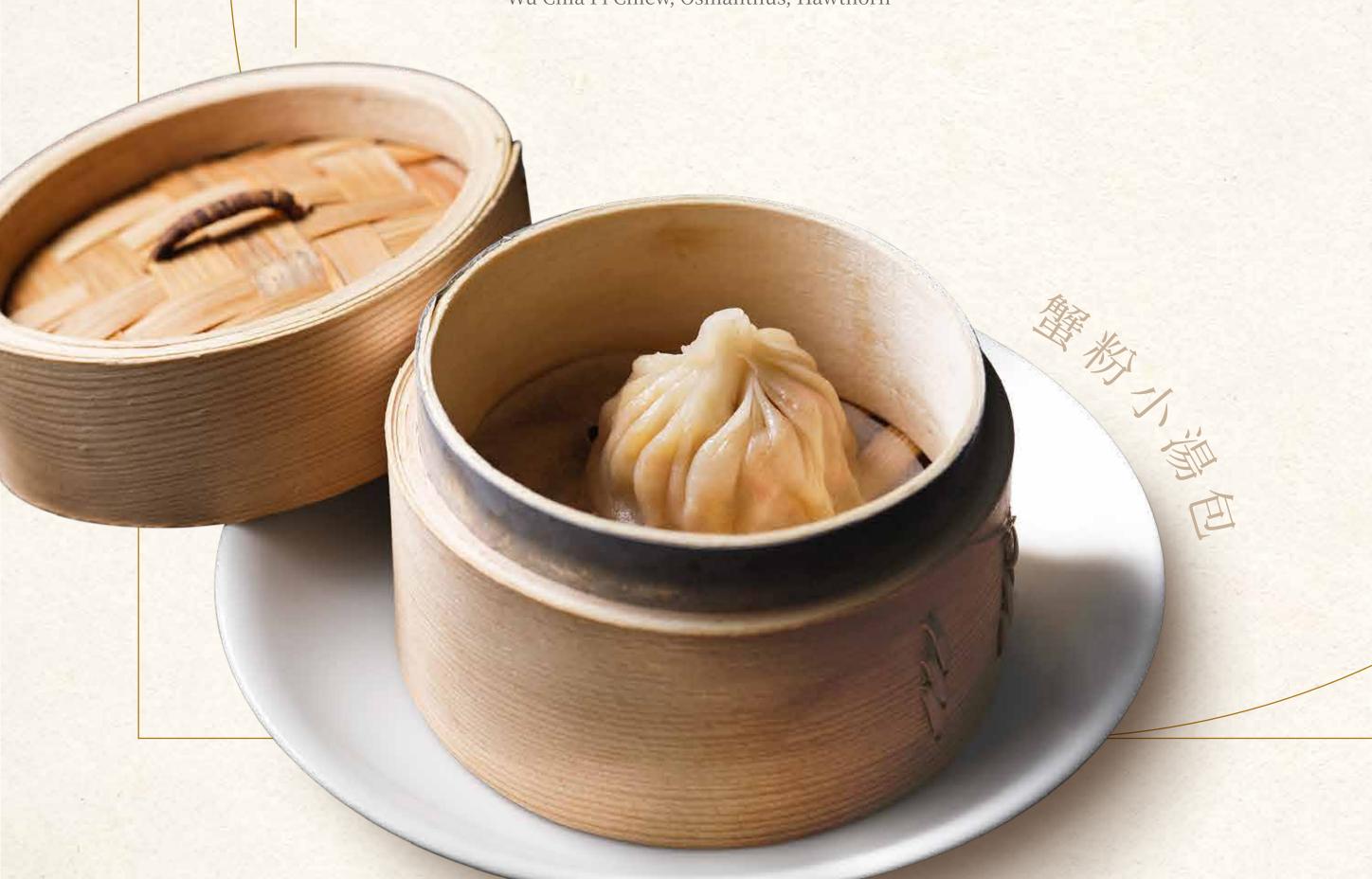
#### 蟹粉蝦腰白雪玉

\$880

Creamy Egg White with Shrimps and Crab Roe 蟹粉かけ海鮮卵白クリーム炒め

BAR MOOD | Recommended Pairing

▼ 〈雅泉 Spring Elegance 〉 – 五加皮酒、桂花、山楂 Wu Chia Pi Chiew, Osmanthus, Hawthorn







#### 蟹粉玻璃蝦球皇

Simmered Prawn Ball with Crab Roe 蟹粉ガラス海老ボール

BAR MCOD │ Recommended Pairing

▼ 〈雅泉 Spring Elegance 〉 - 五加皮酒、桂花、山楂
Wu Chia Pi Chiew, Osmanthus, Hawthorn

#### 順德生焗紅蟳

Baked Mud Crab in Clay Pot with Egg, Minced Pork and Fried Dough 紅蟳陶器焼き

BAR M○○ Recommended Pairing

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#### 蟹粉紅燒排翅

Braised Shark Fin Soup with Crab Roe 排翅の蟹粉紅焼 \$1,580 / 每位

\$2,080/約十兩

\$2,080/每位







#### 蟹粉百花煎釀蟹鉗

Pan-Fried Stuffed Crab Claw with Shrimp Paste and Crab Roe 海老すり身詰め蟹鉗煎り焼き蟹粉仕立て

BAR M○○ Recommended Pairing

▼ 〈曦語 Dawn Whisper〉 - 紫蘇、昆布、金萱烏龍
Shiso, Kunbu, Jinxuan Oolong Tea

### 蟹粉海鮮燕窩羹

Bird's Nest and Seafood Soup with Crab Roe 燕の巣海鮮スープ蟹粉仕立て

#### 薑蔥炒大沙公

Stir-Fried Mud Crab with Ginger and Scallion 薑蔥炒ワタリガニ

BAR MOOD | Recommended Pairing

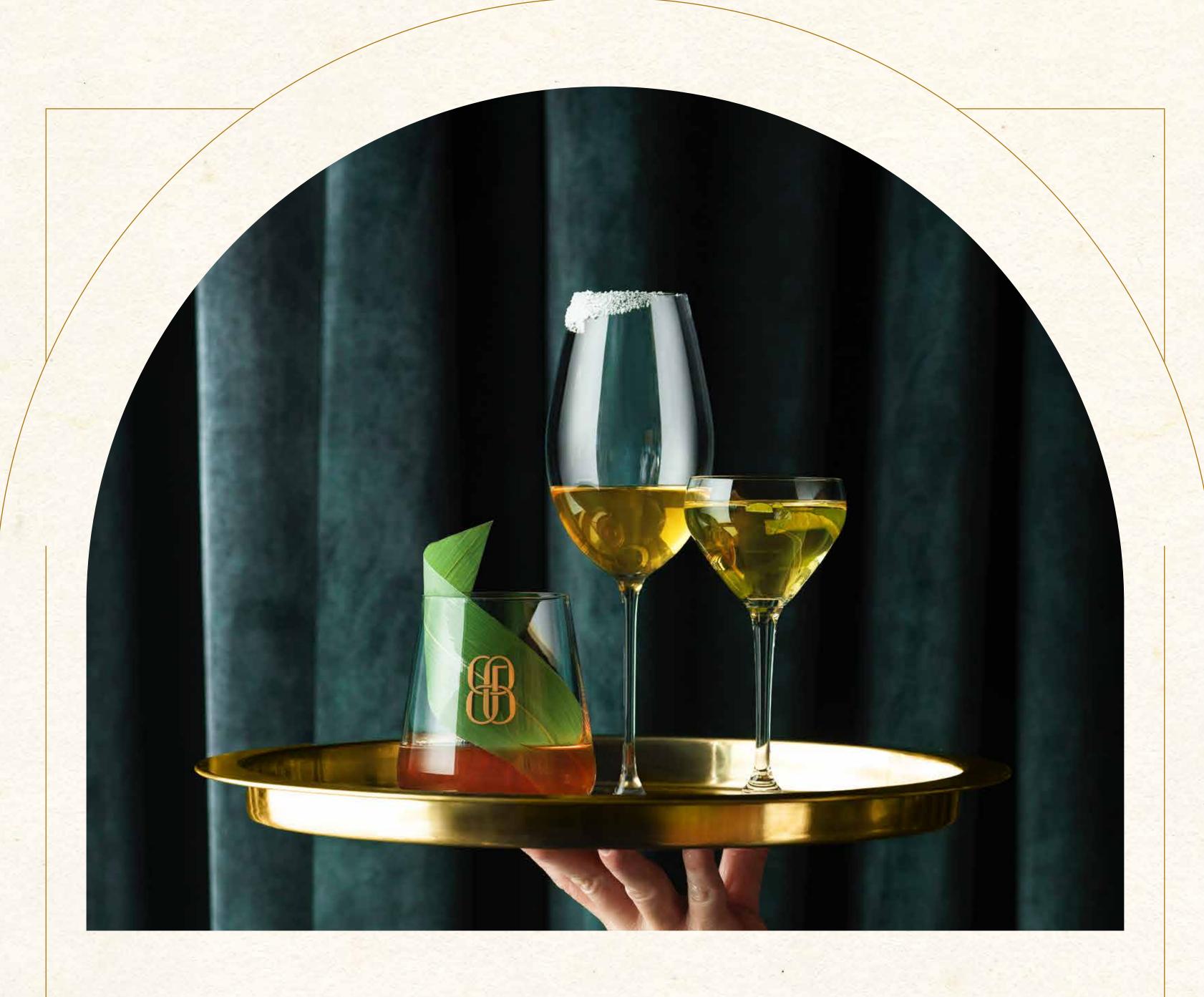
▼秋蘊 Autumn Essence > - 紹興酒、蘋果白蘭地、東方美人茶Shaoxing Wine, Calvados, Oriental Beauty Tea

\$680 / 每位

\$1,080/每位

\$3,280/約十八兩





## 捌伍添第×BAR MOOD COCKTAIL

# 曦語 Dawn Whisper \$450

紫蘇、昆布、金萱烏龍 Shiso, Kunbu, Jinxuan Oolong Tea

## 雅泉 Spring Elegance \$450

五加皮酒、桂花、山楂 Wu Chia Pi Chiew, Osmanthus, Hawthorn

## 秋蘊 Autumn Essence \$450

紹興酒、蘋果白蘭地、東方美人茶 Shaoxing Wine, Calvados, Oriental Beauty Tea

