



Yan Toh Heen

## Shanghai Hairy Crab Dishes

*Available from September 15 – October 15, 2009.*

### 大閘蟹宴

#### Hairy Crab Set Menu

香芋炸蟹盒伴拍黃瓜

Crispy Taro and Hairy Crab Roe Net with Yellow Cucumber

蟹粉海虎翅

Braised Superior Shark's Fin with Hairy Crab Roe

蟹粉炒蛋白蝦球

Wok-fried Prawns with Egg White and Hairy Crab Roe

清蒸大閘蟹

Steamed Fresh Hairy Crab

蟹粉燕窩扒露筍

Braised Asparagus with Bird's Nest and Hairy Crab Roe

香茜蟹粉小籠飽

Steamed Hairy Crab Roe and Pork Dumpling with Coriander

薑糖栗茸焗布甸

Baked Chestnut Paste Pudding with Ginger Brown Sugar

**HK\$ 1,488 Per Person**

*Plus 10% Service Charge*



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## 大閘蟹特式菜譜

### **Hairy Crab Specialities**

清蒸大閘蟹 HK\$580

Steamed Fresh Hairy Crab

蟹粉海虎翅 HK\$560

Braised Superior Shark's Fin with Hairy Crab Roe

蟹粉海鮮燕窩羹 HK\$180

Braised Bird's Nest and Seafood Soup with Hairy Crab Roe

焗釀大閘蟹蓋 HK\$200

Baked Stuffed Hairy Crab in Crispy Shell

蟹粉帶子炒蛋白 HK\$280

Wok-fried Egg White with Scallop and Hairy Crab Roe

蟹粉扒竹筍露筍 HK\$220

Braised Asparagus with Bamboo Piths and Hairy Crab Roe

蟹粉燴黑松露闊麵 HK\$220

Black Truffle Fettuccini Braised with Hairy Crab Roe

香茜蟹粉小籠飽 HK\$60

Steamed Hairy Crab Roe and Pork Dumpling with Coriander

*Please add 10% service to all prices.*