

大閘蟹菜譜 Hairy Crab Menu

清蒸原隻大閘蟹(六兩)	Steamed Whole Hairy Crab (226 grams)		550
蟹粉小籠包	Hairy Crab Roe & Minced Pork Shanghainese Soup Dumpling	1件 (1 pc)	130
蟹粉煎堆仔	Deep-Fried Glutinous Rice Dumpling, Hairy Crab Roe, Sesame	4件 (4 pcs)	320
蟹粉湯圓	Glutinous Rice Dumpling, Hairy Crab Roe	3件 (3 pcs)	250
蟹粉扒柚皮	Braised Pomelo Peel, Hairy Crab Roe		350
蟹鉗肉炒桂花	Wok-Fried Crab Claw Meat, Egg Osmanthus		350
蟹粉焗椰菜花	Baked Cauliflower with Hairy Crab Roe		320
福袋蟹粉	Treasure Bag Dumpling, Hairy Crab Roe	4件 (4 pcs)	350
蟹粉松子魚	Sweet & Sour Fish, Hairy Crab Roe, Pine Nut		880
芝士蟹粉茄子杯	Stuffed Eggplant, Cheese, Hairy Crab Roe		380
籠仔蟹粉海鮮蔥茸飯	Seafood Fried Rice in Bamboo Basket, Hairy Crab Roe, Scallion		380
蟹粉琵琶豆腐	Pippa Hairy Crab Roe Tofu, Minced Shrimp, Coriander		350

10% Service Charge Will Be Added

Belu Free-Flow Still and Sparkling Water at HKD 30 per person

In partnership with Zero Foodprint Asia, a 1% surcharge is added to all bills to help fund regenerative farming practices.

MOTT^{No.} 32

卅二公館

SEASONAL HAIRY CRAB MENU

\$1480 per person

Minimum 2 persons

Beverage Pairing \$580 per person

茗饌 Starters

- 蟹粉小籠包 Hairy Crab Roe & Minced Pork Shanghainese Soup Dumpling
薑蔥茸伴走地雞 Cold Free-Range Chicken, Ginger & Scallion
I Favati, Greco di Tufo Terrantica Etichetta Bianca DOCG, Campania 2010
- 清蒸原隻大閘蟹(六兩) Steamed Whole Hairy Crab (226 grams)
庫藏十年陳紹興花雕酒 *Ku Cang Shao Xing Hua Diao Jiu 10 Years*

御宴 Main Course

- 蟹鉗肉炒桂花 Wok-Fried Crab Claw Meat, Egg Osmanthus
鮑魚紅燒肉 Braised Abalone & Pork Belly
蟹粉湯圓 Glutinous Rice Dumpling, Hairy Crab Roe
薑汁炒豆苗 Wok-Fried Pea Sprouts, Ginger
蟹粉海鮮蔥茸飯 Seafood Fried Rice, Hairy Crab Roe, Scallion
Luigi Bosca, De Sangre Malbec, Mendoza, Argentina 2021

甜品 Dessert

- 石榴金露 Sweetened Guava Soup, Sago, Pomelo
山楂卷 Hawthorne Roll
綠茶紅豆糕 Matcha Red Bean Jelly
White Dragon – Hong Kong Baijiu, Huadiao, Blended Scotch, Earl Grey, Dried Longan, Red Date

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另加一服務費