

金秋粵饌 · 蟹宴

- 蟹粉南翔燒賣 / 每籠 3 件 限午餐時段供應 NT\$360
Shao Mai Pork Dumpling with Crab Meat “Nanxiang” style · 3PCS / Per Basket
- 松葉雪蟹柚子鮮花沙拉 NT\$650
Hand-Picked Snow Crab Flakes, Pomelo Salad
- 醉月焗蟹蓋 NT\$650 / 每位
Joy Palace Baked Flower Crab Meat Stuffed in Crab Shell, Parmesan Cheese, Breadcrumbs
- 蓉城鮮麻三點蟹 NT\$800
Stir-Fried Spotted Crab with Dried Chili, Ginger, Scallions, Rice Wine, Chengdu Style
- 砂鍋粗鹽焗紅鯚 NT\$2200
Rock Salt Baked Female Roe Crab in Casserole
- 陳年花雕蛋白蒸膏蟹 NT\$2200
Steamed Roe Crab with Aged Yellow Wine, Silken Egg White Custard
- 金沙奶油焗沙公 (600-650克) NT\$2380
Cream of Salted Egg Yolk Wok-Baked Mud Crab
- 私房黑椒黃油焗沙公 NT\$2380
Home-Style Cooked Mud Crab with Crushed Black Pepper, Celery, Butter
- 薑母鴨煎紅鯚 NT\$2400
Black Sesame Oil Braised Ginger Tender Duck, Female Roe Crab

