FEAST TABLE
CRAB HARVEST



TO BEGIN

SEAFOOD PLATTER
prawns. mussels. abalone. drunken hairy crab with old Shaoxing wine
(go a little extra - Gillardeau oyster - 52/pc)

'852' GREENS or PETITE CRAB BISQUE

THE MAINS (Choice of one)

PERFECT WITH HAIRY CRAB (LIMITED TIME OFFER)
Savagnin. Vin Jaune. Domaine Rolet. Arbois. Jura. France 2018 $158 (90ml)

STEAMED HAIRY CRAB (2 PCS) (+$120)
ranoh egg fried rice. Chinkiang vinegar. ginger and brown sugar tea

TANDOORI TOOTHFISH
home-made pickled vegetables. mango chutney. butter naan

SHANGHAI SCRAMBLED EGG WHITES
crab meat. hairy crab roe. broccoli. iberico ham julienne with jasmine rice

SOUS-VIDE FRENCH SPRING CHICKEN BREAST & CONFIT LEG
pomme purée. butternut squash. semi-dried cherry tomatoes. green asparagus. morel jus. truffle crust

GRILLED STOCKYARD M5 WAGYU BEEF STRIPLOIN (+$180)
dauphinoise potatoes. steamed asparagus. vine tomatoes. green peppercorn sauce

SWEET SELECTIONS ON THE MOVE
pick your favorite two from our dessert trolley

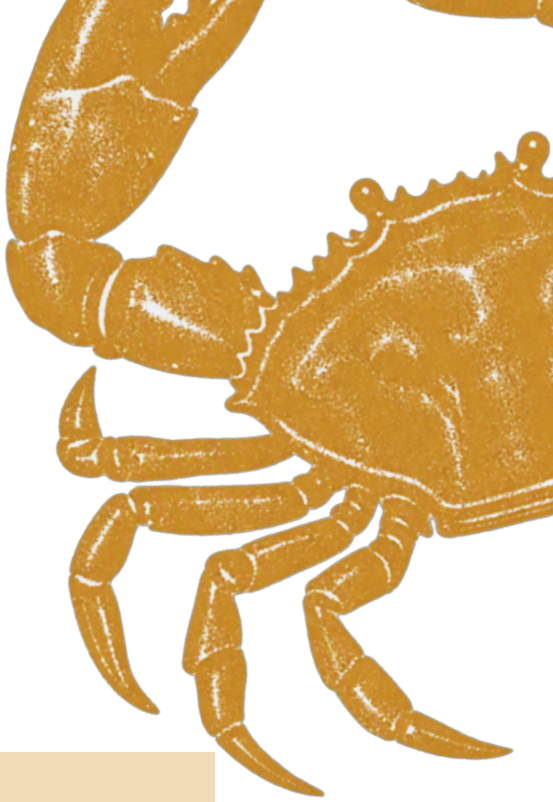
588 PER PERSON

Sip Along with Your Dinner Set

Sauvignon Blanc. Domaine Michel Girard et Fils. Sancerre. Loire Vally. France 2022	128
Pinot Noir. Moillard Cote de Beaune-Villages Vieilles Vignes. Burgundy. France 2018/2019	138
Jasmine Sparkling Tea. Saicho (Non-alcoholic)	108

Price are quoted in HKD and subject to 10% service charge

蟹宴之選



前菜

海鮮拼盤

蝦. 青口. 鮑魚. 陳年花雕醉大閘蟹
升級之選 - 吉拉多生蠔 每隻$52

'852' 田園沙律 或 迷你法式蟹肉濃湯

主菜 (任選一款)

大閘蟹期間限定配搭
薩瓦涅白葡萄酒（黃酒）. 阿爾布瓦. 汝拉. 法國 *2018* ***$158 (90ml)***

清蒸大閘蟹 (2隻) (+$120)

蘭皇蛋炒飯. 鎮江香醋. 紅糖薑茶

天多里南極鱈魚

自家醃菜. 芒果酸甜醬. 牛油烤餅

上海賽螃蟹

蟹肉 . 蟹粉. 西蘭花. 伊比利火腿配茉莉香米飯

慢煮法國春雞胸及油封雞腿

松露脆皮. 法式薯蓉. 胡桃南瓜. 半風乾車厘茄. 青蘆筍. 羊肚菌肉汁

Stockyard M5 和牛西冷牛扒 (+$180)

法式焗薯. 蘆筍. 串枝車厘茄. 青胡椒汁

甜品

從甜品車挑選兩款心儀甜品

每位港幣$588

精選餐酒配搭

長相思白葡萄酒. 桑塞爾. 羅亞爾河谷. 法國 2022	128
黑皮諾紅葡萄酒. Moillard 伯恩丘村老藤園. 布根地. 法國 2018/2019	138
Saicho 茉莉花氣泡茶 (無酒精)	108

價格以港幣計算 另加收10%服務費