

〈醉江南·梁子庚餐厅〉· 蟹宴
Jiang Nan Hairy Crab Promotion

精选醉江南前菜 Classic Jiang Nan Appetizers

太雕熟醉大闸蟹

Chilled hairy crab in Chinese wine brine

红桂花姜茶 *Red Osmanthus ginger tea*

堂制生腌大闸蟹肉手卷配卡露伽鱼籽酱

Freshly wrapped marinated hairy crab sushi hand rolls with Kaluga caviar

Livon Collio, Friuli, Italy Pinot Grigio, 2018 (150ml)

特色汤品 Soup and Consommé

奉化芋艿蟹肉羹

Hairy crab meat broth with “Fenghua” taro

经典江南菜 Classic Jiang Nan Specialties

海盐堂焗大闸蟹

Baked hairy crab with sea salt

塔牌 2013 年本原酒半干型老黄酒 “Ta Pai” Ben Yuan Jiu 2013 (45ml)

蟹汤芙蓉蒸大闸蟹膏

Steamed hairy crab roe with crustacean broth egg custard

意大利水牛奶酪焗大闸蟹斗

Baked hairy crab meat and roe with Burrata cheese

塔牌本酒半干型黄酒 “Ta Pai” Ben Jiu (45ml)

手拆大闸蟹腿炒时蔬

Sautéed freshly hairy crab leg with seasonal vegetables

点心 Dim Sum

炸蟹肉汤圆配苔菜

Crispy hairy crab glutinous dumpling with grated sea moss

第八代五粮液 *The 8th Generation Wu Liang Ye (45ml)*

甜品 Dessert

大闸蟹粉舒芙蕾

Homemade soufflé with hairy crab meat and roe

Casillero del Diablo Late Harvest Sauvignon Blanc Maule Chile 2018 (100ml)

澳门币 1,688 每位

MOP 1,688 for per person

美酒配搭澳门币 630 每位

with wine pairing MOP 630 for per person

所有价目另须加收 10% 服务费

All prices are subject to 10% service charge