



巴黎軒 2018 大闸蟹宴菜单
La Chine Hairy Crab Promotion

古法传统蒸阳澄湖大闸蟹 (时价)

(密制红糖热姜茶, 红醋)

Steam hairy crab with traditional style (market price)
(serve with hot ginger syrup and red vinegar)

锦绣蟹粉黄金炸虾丸 (3 个)

Deep-fried crab roe shrimp ball (three pcs)

MOP 98

蟹粉小笼包花胶酸辣汤 (位)

Hairy crab roe dumpling fish maw hot and sour soup

MOP 108

燕窝蟹粉虾仁菊花羹 (位)

Hairy crab roe shrimp and chrysanthemum bird nest soup

MOP 388

蟹粉毛豆香煎法国蓝龙虾扒

Pan-fried blue lobster steak with hairy crab meat sauce

MOP 588

蟹粉羊肚菌碧绿水晶大虾球

Sautéed jumbo shrimp and morel America asparagus with crab roe sauce

MOP 388