

## 嚐鮮「六月黃」大閘蟹

### A Feast of Young Hairy Crabs

盛夏已至，正是品嚐「六月黃」大閘蟹的好時節。於農曆六月前後，大閘蟹進入成熟期前的最後一次蛻殼，成為殼薄肉嫩、膏香滿溢的「六月黃」。大廚以這備受饕客推崇的珍味食材入饌，融合精湛烹調技藝及滬菜氣韻，製作出一系列精緻蟹品菜式，讓您與親朋摯友來一場夏季限定的滋味「蟹」逅。

In summer, crab aficionados eagerly look forward to young hairy crabs, which are available only for a few short months each year. Harvested right before their final shedding, these "June Yellow" crabs are prized for their thin shells, rich, creamy roe and succulent, tender meat. Savour a selection of refined dishes featuring "June Yellow" crabs that capture the essence of Shanghainese flavours and culinary techniques. Come delight in a claw-some feast of delicious hairy crab.

#### 家燒冬瓜六月黃

228/隻 each

Young Hairy Crab braised with Winter Melon and Edamame in Premium Soy Sauce  
(每份兩隻起 Minimum 2 crabs per serving)

#### 乾鍋香辣六月黃

228/隻 each

Young Hairy Crab dry braised with Lotus Root and Lettuce Stem in Spicy Chili Sauce  
(每份兩隻起 Minimum 2 crabs per serving)

#### 十五年花雕熟醉六月黃

198/隻 each

Drunken Young Hairy Crab in 15 years Huadiao

#### 香炸腐皮蟹肉卷

138

Crispy Bean Curd Skin Roll filled with Young Hairy Crabmeat and Pork

#### 六月黃蟹肉甲魚羹

128

Young Hairy Crabmeat and Soft-Shell Turtle Soup

#### 生煎六月黃鮮蝦雲吞

88

Pan fried Young Hairy Crabmeat, Shrimp and Pork Wonton

如有任何食物過敏或餐飲限制，請提前告知我們的服務員。  
Please inform our service staff of any food allergies or dietary requirements.  
所有標價均以澳門元為單位，並需加收10%的服務費。  
All prices are in MOP, subject to 10% service charge.