

香宮



SHANG
PALACE

秋天的蟹逅

SEASONAL HAIRY CRAB MENU

11 OCT TO 30 NOV



香
宮



S H A N G
P A L A C E

AUTUMN CRUSTACEAN DELICACIES



Hairy Crabs, also known as Chinese Mitten Crab or DaZhaXie (大闸蟹) are a luxurious delicacy available only during the Autumn months in Asia every year.

Named after its furry claws which resemble mittens, the rich and creamy golden roe is highly sought-after by food connoisseurs who love the taste of this decadent crustacean.

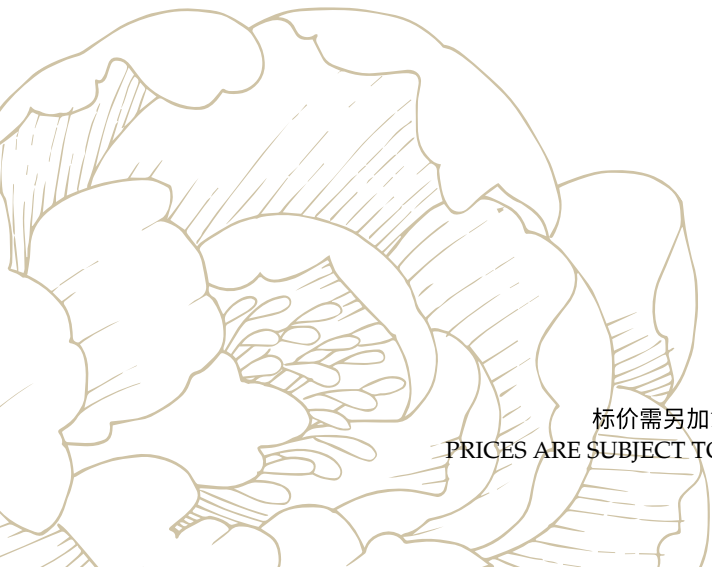
This hairy crab season, the chefs of Shang Palace have created various dishes that will showcase the distinctive and delicate flavours of this seasonal ingredient.

Hairy Crab 6-Course Menu

大闸蟹套餐

\$228++ 每位 per person
additional \$79++ per person for wine pairing

套餐包含一瓶 375毫升 8 年绍兴黄酒
Set menu is inclusive of a bottle 375ml 8years
Chinese Yellow Wine
(min. 2 persons)



标价需另加10%服务费及7%政府消费税
PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 7% GST

蕃茄鵝肝冻 蟹粉荔茸帶子 古早蜜汁烧腩叉

Foie Gras Tomato Jelly

Deep-fried Taro Pastry with Scallop topped with Hairy Crab Roe

Traditional Barbecued Pork Belly glazed with Honey Sauce

NV Diebolt-Vallois, Prestige Blanc de Blancs, Champagne, France

古法菊花鮑絲黃鱔羹

Traditional Braised Shredded Eel Broth
with Shredded Abalone and Chrysanthemum

OR

燕窩淮山鷓鴣羹

Braised Partridge Broth with Bird's Nest and Chinese Yam

2019 Fritz Haag, Riesling, Mosel, Germany

香煎龙虾扒伴時蔬，龙虾汁

Pan-fried Lobster Tail and Seasonal Greens, Lobster Bisque

2020 Crios Torrontes by Susana Balbo, Mendoza, Argentina

清蒸大閘蟹

Steamed Hairy Crab

8 years Chinese Yellow Wine (inclusive in menu)

黑松露蟹粉花胶条撈珍珠米饭

Braised Shredded Fish Maw and Japanese Pearl Rice
with Hairy Crab Roe served in a Claypot

OR

蟹粉蟹油伴稻庭面

Braised Inaniwa Noodles with Hairy Crab Roe and Hairy Crab Oil

8 years Chinese Yellow Wine (inclusive in menu)

滋補合桃露汤圆拼客家茶粿

Sweetened Walnut Cream with Glutinous Rice Dumpling
accompanied with Hakka Cha Guo

2020 La Spinetta, Moscato d'Asti, Piedmont, Italy



A LA CARTE SELECTION

清蒸大闸蟹配姜茶 (公) per piece 230g (每只).....	128
Steamed Hairy Crab (Male), Ginger Tea	
清蒸大闸蟹配姜茶 (母) per piece 170g (每只).....	98
Steamed Hairy Crab (Female), Ginger Tea	
蟹粉灌汤包 (每位).....	32
Hairy Crab Roe Soup Dumpling filled with Assorted Seafood (per person)	
蟹粉烩燕窝 (每位).....	68
Braised Imperial Bird's Nest with Hairy Crab Roe (per person)	
蟹粉荔茸带子 (2件).....	24
Deep-fried Taro Pastry with Scallop topped with Hairy Crab Roe (2 pieces)	
蟹粉烩津胆 (例).....	48
Braised Tianjin Cabbage with Hairy Crab Roe (per portion)	
蟹粉星斑球 (例).....	98
Stir-fried Star Garoupa Fillet with Hairy Crab Roe (per portion)	
碧绿蟹粉脆皮婆参 (每位).....	38
Braised Crispy Sea Cucumber and Garden Greens with Hairy Crab Roe (per person)	



蟹粉烩原只花胶 (每位).....	48
Braised Giant Fish Maw with Hairy Crab Roe (per person)	
蟹粉鱼米焗蟹盖 (每位).....	16
Deep-fried Hairy Crab Shell filled with Hairy Crab Roe, Diced Cod and Asparagus (per person)	
金不换青花椒香葱爆羊片 (例).....	42
Wok-fried Sliced Lamb Fillet with Green Pepper and Basil (per portion)	
蟹粉豆腐葱油饼 (6 件).....	48
Braised Diced Beancurd with Hairy Crab Roe accompanied with Pan-fried Spring Onion Pastry (6 pieces)	
古法双冬羊腩煲 (例).....	78
Traditional Braised Lamb with Black Mushrooms and Bamboo Shoots served in a Claypot (per portion)	
秘制油鸭山瑞煲 (例).....	78
Braised Softshell Turtle with Preserved Salted Duck served in a Claypot (per portion)	
黑松露蟹粉花胶条捞珍珠米饭 (每位).....	20
Braised Shredded Fish Maw and Japanese Pearl Rice with Hairy Crab Roe served in a Claypot (per person)	
蟹粉蟹油伴稻庭面 (每位).....	20
Braised Inaniwa Noodles with Hairy Crab Roe and Hairy Crab Oil (per person)	

