



LOBBY  
LOUNGE  
大堂茶座



# MINISTRY OF CRAB SIX COURSE SEAFOOD FEAST MENU

## 六道菜海鮮饗宴菜單

### CRAB LIVER PÂTÉ 蟹肝醬 🍷

(Sharing Plate 分享菜式)

Creamy Crab Liver Pâté, Melba Toast, Palm Sugar Syrup  
蟹膏醬、香脆多士、斯里蘭卡棕櫚糖糖漿

**Domaine Lebrun, Pouilly Fume 2024, France**

### CRAB CHAWANMUSHI 蟹肉茶碗蒸 🍷

(Per person 每位乙份)

Hand-picked Mud Crab Meat, Garlic Chili Oil, Steamed Egg Custard  
手拆泥蟹肉、蒜香辣椒油、蒸蛋

**Livio Felluga, Friulano 2022, Friuli Colli Orientali, Italy**

### PURE CRAB 原味蟹

(Sharing Plate 分享菜式)

Sri Lankan Mud Crab, Warm Butter, Ponzu-Inspired Aged Soy Sauce  
斯里蘭卡泥蟹、暖牛油、柚子風味熟成醬油

**Famille Grossot, Chablis 2023, France**

### GARLIC CHILI PRAWN 香蒜辣椒大蝦\* 🍷

(Per person 每位乙份)

Lake Prawn, Italian Olive Oil, Japanese Soy Sauce, Garlic, Chili Flakes  
斯里蘭卡湖蝦、意大利橄欖油、日本醬油、蒜片、辣椒

**Nicolas Jay, Pinot Noir 2017, Willamette Valley, Oregon, USA**

### PEPPER CRAB 黑胡椒蟹\*

(Sharing Plate 分享菜式)

Sri Lankan Mud Crab, Hand-Crushed Peppercorn, Pepper Dashi  
斯里蘭卡泥蟹、手磨黑胡椒粒、黑胡椒高湯

**M Chapoutier, St Joseph Deschants**

### COCONUT CRÈME BRÛLÉE 椰香焦糖燉蛋 🍷 🌿

(Per person 每位乙份)

Coconut Milk, Caramelised Sugar, Baked in Coconut  
椰奶、焦糖脆層、原個椰子外殼

**Cadgal, Moscato d'Asti DOCG "Lumine" 2023, Piedmont, Italy**

每位HK\$1,388 per person

(minimum 2 persons 兩位起)

搭配餐酒每位HK\$1,688 per person with wine pairing

\*Garlic Chilli Prawn and Pepper Crab will be served with rustic bread & butter

\*香蒜辣椒大蝦及黑胡椒蟹將配以鄉村風麵包及牛油

Prices are in Hong Kong dollars and subject to 10% service charge. 以上價格均為港幣及須另加一服務費。



Contains Pork  
含有豬肉



Contains Nuts  
含有堅果



Vegetarian  
素食



Vegan  
純素



Gluten-Free  
不含麩質



Dairy-Free  
不含乳製品



Contains Egg  
含有雞蛋



Contains Alcohol  
含有酒精



Rooted in Nature  
自然天成