

THE MURRAY

HONG KONG

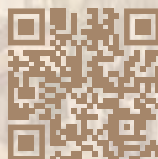
A NICCOLO HOTEL

老吉士 上海菜  
LAO JI SHI

香港美利酒店x老吉士上海菜  
攜手呈獻「滬上美饌」大閘蟹盛宴

2023年10月19日至10月21日  
19 October - 21 October, 2023

The Murray, Hong Kong x Lao Ji Shi  
"The Alluring Shanghai Flavours" Hairy Crab Feast



網上訂座  
Reserve online



## ■ 午宴兩位套餐 ■

Set Lunch for 2

### 前菜 APPETISERS

四喜烤麩 Braised Bean Curd Puff with Black Fungus  
吉士醉雞 Signature Drunken Chicken

清蒸原隻江蘇大閘蟹 (五兩)  
Steamed Fresh Jiangsu Hairy Crab (5 taels)

### 湯 SOUP

河篤鮮 Boiled Bamboo Shoot Soup with Shrimp, Fish, Hairy Crab and Clams

### 主菜 MAINS

蔥烤鴉片魚頭 Grilled Halibut Head with Scallion

梅乾菜油爆河蝦 Stir-Fried Shrimp with Pickled Vegetables

吉士招牌紅燒肉 Signature Red Braised Pork Belly

上湯金華火腿伴津白 Chinese Cabbage with Yunnan Ham in Superior Broth

### 點心 DIM SUM

上海小籠包 Shanghai Xiao Long Bao

### 甜品 SWEET

桂花酒釀小丸子 Glutinous Balls in Fermented Rice Wine Soup

每位 HKD 638 per person

## ■ 午宴四位套餐 ■

Set Lunch for 4

### 前菜 APPETISERS

四喜烤麩 Braised Bean Curd Puff with Black Fungus  
吉士醉雞 Signature Drunken Chicken

燻魚 Shanghai-Style Smoked Fish

清蒸原隻江蘇大閘蟹 (五兩)  
Steamed Fresh Jiangsu Hairy Crab (5 taels)

### 湯 SOUP

河篤鮮 Boiled Bamboo Shoot Soup with Shrimp, Fish, Hairy Crab and Clams

### 主菜 MAINS

蔥烤鴉片魚頭 Grilled Halibut Head with Scallion

蟹粉炒粉皮 Stir-Fried Green Bean Flat Noodles with Crab Roe

梅乾菜油爆河蝦 Stir-Fried Shrimp with Pickled Vegetables

吉士招牌紅燒肉 Signature Red Braised Pork Belly

上湯金華火腿伴津白 Chinese Cabbage with Yunnan Ham in Superior Broth

### 點心 DIM SUM

上海小籠包 Shanghai Xiao Long Bao

### 甜品 SWEET

桂花酒釀小丸子 Glutinous Balls in Fermented Rice Wine Soup

每位 HKD 638 per person

## ■ 午宴六位套餐 ■

Set Lunch for 6

### 前菜 APPETISERS

四喜烤麩 Braised Bean Curd Puff with Black Fungus  
吉士醉雞 Signature Drunken Chicken

冰鎮海螺片 Marinated Sliced Sea Conch in Sake Sauce

燻魚 Shanghai-Style Smoked Fish

清蒸原隻江蘇大閘蟹 (五兩)  
Steamed Fresh Jiangsu Hairy Crab (5 taels)

### 湯 SOUP

河篤鮮 Boiled Bamboo Shoot Soup with Shrimp, Fish, Hairy Crab and Clams

### 主菜 MAINS

蔥烤鴉片魚頭 Grilled Halibut Head with Scallion

蟹粉炒粉皮 Stir-Fried Green Bean Flat Noodles with Crab Roe

梅乾菜油爆河蝦 Stir-Fried Shrimp with Pickled Vegetables

吉士招牌紅燒肉 Signature Red Braised Pork Belly

上湯金華火腿伴津白 Chinese Cabbage with Yunnan Ham in Superior Broth

### 點心 DIM SUM

上海小籠包拼糯米紅棗 Shanghai Xiao Long Bao and Stuffed Red Dates with Glutinous Rice

### 甜品 SWEET

桂花酒釀小丸子 Glutinous Balls in Fermented Rice Wine Soup

每位 HKD 638 per person

## ■ 午宴十二位套餐 ■

Set Lunch for 12

### 前菜 APPETISERS

四喜烤麩 Braised Bean Curd Puff with Black Fungus  
吉士醉雞 Signature Drunken Chicken

冰鎮海螺片 Marinated Sliced Sea Conch in Sake Sauce

燻魚 Shanghai-Style Smoked Fish

蔥油萵筍絲 Sautéed Shredded Celtuce with Scallions

清蒸原隻江蘇大閘蟹 (五兩)  
Steamed Fresh Jiangsu Hairy Crab (5 taels)

### 湯 SOUP

河篤鮮 Boiled Bamboo Shoot Soup with Shrimp, Fish, Hairy Crab and Clams

### 主菜 MAINS

蔥烤鴉片魚頭 Grilled Halibut Head with Scallion

蔥香手工獅子頭 Braised Homemade Meat Balls with Scallion

梅乾菜油爆河蝦 Stir-Fried Shrimp with Pickled Vegetables

現拆膏蟹肉乾撈粉絲煲 Braised Roe Crab Meat with Vermicelli in Clay Pot

吉士招牌紅燒肉 Signature Red Braised Pork Belly

上湯金華火腿伴津白 Chinese Cabbage with Yunnan Ham in Superior Broth

### 點心 DIM SUM

上海小籠包拼糯米紅棗 Shanghai Xiao Long Bao and Stuffed Red Dates with Glutinous Rice

### 甜品 SWEET

桂花酒釀小丸子 Glutinous Balls in Fermented Rice Wine Soup

每位 HKD 638 per person

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## ■ 晚宴兩位套餐 ■

Set Dinner for 2

### 前菜 APPETISERS

吉士醉雞  
Signature Drunken Chicken

燻魚  
Shanghai-Style Smoked Fish

清蒸原隻江蘇大閘蟹 (五兩)  
Steamed Fresh Jiangsu Hairy Crab (5 taels)

### 湯 SOUP

竹筴清雞湯  
Chicken Consommé with Bamboo Piths

### 主菜 MAINS

酒釀蒸鱈魚  
Steamed Hilsa Herring in Fermented Rice Wine

蟹粉燴花膠  
Braised Fish Maw with Crab Roe

吉士招牌鮑魚紅燒肉  
Signature Red Braised Pork Belly with Abalones

上湯金華火腿伴津白  
Chinese Cabbage with Yunnan Ham in Superior Broth

### 點心 DIM SUM

鮮肉月餅  
Shanghai-Style Meat-Filled Mooncakes

### 甜品 SWEET

桂花酒釀小丸子  
Glutinous Balls in Fermented Rice Wine Soup

每位 HKD 988 per person

## ■ 晚宴四位套餐 ■

Set Dinner for 4

### 前菜 APPETISERS

吉士醉雞  
Signature Drunken Chicken

燻魚  
Shanghai-Style Smoked Fish

四喜烤麩  
Braised Bean Curd Puff with Black Fungus

清蒸原隻江蘇大閘蟹 (五兩)  
Steamed Fresh Jiangsu Hairy Crab (5 taels)

### 湯 SOUP

竹筴清雞湯  
Chicken Consommé with Bamboo Piths

### 主菜 MAINS

酒釀蒸鱈魚  
Steamed Hilsa Herring in Fermented Rice Wine

蟹粉燴花膠  
Braised Fish Maw with Crab Roe

酸湯煮明蝦球  
Tomato Sour Soup with Fresh Prawns

吉士招牌鮑魚紅燒肉  
Signature Red Braised Pork Belly with Abalones

上湯金華火腿伴津白  
Chinese Cabbage with Yunnan Ham in Superior Broth

### 點心 DIM SUM

鮮肉月餅  
Shanghai-Style Meat-Filled Mooncakes

### 甜品 SWEET

桂花酒釀小丸子  
Glutinous Balls in Fermented Rice Wine Soup

每位 HKD 988 per person

## ■ 晚宴六位套餐 ■

Set Dinner for 6

### 前菜 APPETISERS

吉士醉雞  
Signature Drunken Chicken

燻魚  
Shanghai-Style Smoked Fish

四喜烤麩  
Braised Bean Curd Puff with Black Fungus

清蒸原隻江蘇大閘蟹 (五兩)  
Steamed Fresh Jiangsu Hairy Crab (5 taels)

### 湯 SOUP

竹筴清雞湯  
Chicken Consommé with Bamboo Piths

### 主菜 MAINS

酒釀蒸鱈魚  
Steamed Hilsa Herring in Fermented Rice Wine

蟹粉燴花膠  
Braised Fish Maw with Crab Roe

蔥香手工獅子頭  
Braised Homemade Meat Balls with Scallion

酸湯煮明蝦球  
Tomato Sour Soup with Fresh Prawns

吉士招牌鮑魚紅燒肉  
Signature Red Braised Pork Belly with Abalones

上湯金華火腿伴津白  
Chinese Cabbage with Yunnan Ham in Superior Broth

### 點心 DIM SUM

鮮肉月餅拼糯米紅棗  
Shanghai-Style Meat-Filled Mooncakes and  
Stuffed Red Dates with Glutinous Rice

### 甜品 SWEET

桂花酒釀小丸子  
Glutinous Balls in Fermented Rice Wine Soup

每位 HKD 988 per person

## ■ 晚宴十二位套餐 ■

Set Dinner for 12

### 前菜 APPETISERS

吉士醉雞  
Signature Drunken Chicken

燻魚  
Shanghai-Style Smoked Fish

冰鎮海螺片  
Marinated Sliced Sea Conch  
in Sake Sauce

四喜烤麩  
Braised Bean Curd Puff With  
Black Fungus

老醋海蜇  
Jellyfish with Aged Vinegar

清蒸原隻江蘇大閘蟹 (五兩)  
Steamed Fresh Jiangsu Hairy Crab (5 taels)

### 湯 SOUP

竹筴清雞湯  
Chicken Consommé with Bamboo Piths

### 主菜 MAINS

酒釀蒸鱈魚  
Steamed Hilsa Herring in Fermented Rice Wine

蟹粉燴花膠  
Braised Fish Maw with Crab Roe

蔥香手工獅子頭  
Braised Homemade Meat Balls with Scallion

酸湯煮明蝦球  
Tomato Sour Soup with Fresh Prawns

吉士招牌鮑魚紅燒肉  
Signature Red Braised Pork Belly with Abalones

上湯金華火腿伴津白  
Chinese Cabbage with Yunnan Ham in Superior Broth

### 點心 DIM SUM

鮮肉月餅拼糯米紅棗  
Shanghai-Style Meat-Filled Mooncakes and  
Stuffed Red Dates with Glutinous Rice

### 甜品 SWEET

桂花酒釀小丸子  
Glutinous Balls in Fermented Rice Wine Soup

每位 HKD 988 per person

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加配咸亨花雕陳釀配搭  
每位 HKD 388

Additional HKD 388 per person for the  
Xian Heng Huadiao Wine Pairing

包括以下四款花雕酒配搭；

無限量暢飲指定啤酒及汽水3小時

Package includes below 4 types of Huadiao wine pairing;  
unlimited serving of selected beer and soft drinks for 3 hours

咸亨陶壇10年

XIAN HENG HUADIAO 10 YO

咸亨18年 - 梅蘭菊竹四君子

XIAN HENG HUADIAO 18 YO

咸亨20年 - 陶壇

XIAN HENG HUADIAO 20 YO

咸亨鵬皇25年 - 大葫蘆

XIAN HENG HUADIAO 25 YO

加配法國布根地葡萄美酒配搭  
每位 HKD 688

Additional HKD 688 per person for the  
Burgundy Wine Pairing

包括以下四款葡萄美酒配搭；

無限量暢飲指定啤酒及汽水3小時

Package includes below 4 types of Burgundy wine pairing;  
unlimited serving of selected beer and soft drinks for 3 hours

白酒  
White Wines

2022 Domaine Raoul Gautherin & Fils Chablis Premier  
Cru Vaillons

2021 Domaine Monthelie-Douhairet-Porcheret  
Meursault Premier Cru Les Santenots

2017 Au Pied du Mont Chauve Chassagne Montrachet  
Premier Cru Les Caillerets

紅酒  
Red Wine

2018 Bernard Zito Savigny Les Beaune Ez Connardises

所有價目須另加一服務費

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