

Taste of October 十月推介



Crab Season 蟹之季節

With Autumn the best time to enjoy hairy crabs, you can indulge in delightful hairy crab flavours at Tai Pan, including deliciously creative Steamed Hairy Crab with Hua Diao Wine and Dried Plum, and exquisite, collagen-rich Bird's Nest Soup with Hairy Crab Meat and Roe, which is even luxuriously topped with golden flakes! More tantalising Hairy Crab dishes are waiting for crab enthusiasts, so reserve your seat now!

秋季是品嚐大閘蟹的最佳時節,大班廳為您呈獻甘香味鮮與 創意兼具的話梅花雕醉大閘蟹,以及豐富膠原蛋白的蟹粉高 湯燴燕窩,當中添加金箔使其更顯精緻,並集美味與滋補養顏 於一體。還有多款令人垂涎的大閘蟹美饌,身為蟹迷的您絕對 不容錯過!

Steamed Hairy Crab with Hua Diao Wine and Dried Plum 話梅花雕醉大閘蟹 Market Price 時價

Braised Bird's Nest Soup with Hairy Crab Meat and Roe topped with Golden Flake 金箔蟹粉高湯燴燕窩 \$388 / Person 每位

Braised Shredded Bean Curd Soup with Crab Roe 蟹皇文思豆腐羹 \$238

Stewed Rice Cake with Hairy Crab Meat and Roe with Shredded Pork and Cabbage 津白肉絲蟹粉煮年糕 \$238

Millet Congee with Hairy Crab 生滾大閘蟹小米粥 \$198

Steamed Pork Dumpling with Hairy Crab Meat and Roe 鮮拆蟹粉小籠包 \$68 / pc 每隻

20% off on Monday to Friday (excluding public holidays)
10% off on Saturday, Sunday and public holidays
星期一至五(公眾假期除外)享8折優惠

星期六、日及公眾假期享9折優惠

Enquiries or reservation 查詢或訂座: 2404 3282



