

活螃蟹 LIVE CRABS

An all new dining experience, please select from the live crab list below and choose your preferred method of preparation.

蟹 / CHOOSE THE CRAB

Price per 100gm

印度尼西亚肉海蟹 Indonesian Mud Crab <i>Average weight between 500gm and 700gm / piece</i>	RM30
面包海蟹 French Crab <i>Average weight between 500gm and 700gm / piece</i>	RM40
斯里兰卡海蟹 Sri Lankan Mud Crab <i>Average weight between 700gm and 900gm / piece</i>	RM46
澳洲青海蟹 Australian Green Crab <i>Average weight between 900gm and 1.1kg / piece</i>	RM46
澳洲雪海蟹 Australian Crystal Crab <i>(pre-order 3 days in advance is required)</i> <i>Average weight between 2kg and 3kg / piece</i>	RM120
冷冻澳洲雪海蟹 Frozen Australian Crystal Crab	RM80
阿拉斯加海蟹 Alaskan King Crab <i>(pre-order 3 days in advance is required)</i> <i>Average weight between 2kg and 3kg / piece</i>	RM120
冷冻阿拉斯加海蟹 Frozen whole Alaskan King Crab	RM80



请选择烹饪方式

CHOOSE YOUR FAVOURITE COOKING METHOD

莫扎里拉奶酪焗

Gratinated baked crab with mozzarella cheese

黄酒鲜菌姜丝 (有酒精)

Yellow rice wine crab pot with mushroom and ginger *(contains alcohol)*



香辣酱

Chilli Crab

Homemade spicy sauce with lemongrass, chilli and tomato sauce

港式避风塘

Hong Kong 'Bei Fong Tong' style garlic chilli crab

麻金香酱

Spicy 'Kam Heong' style crab with dried shrimps and curry leaves

鸡肉松XO酱

Wok-fried crab with signature XO sauce topped with chicken floss



蒙古酸酱

Mongolian fried crab with evaporated milk, butter, black pepper, calamansi juice and chilli bean sauce

黄金沙麦香咸蛋

Fried crab with salted egg yolk topped with crispy golden oats

厨师精选推荐 (另计费)

RED MASTER CHEF SPECIALTIES *(with an additional charge)*



燕窝松露蛋白蒸

Steamed egg white and bird's nest with truffle paste

RM150

澳洲龙虾斋鱼翅上汤

Australian lobster superior broth with vegetarian shark fin served in a pot

RM150

美国羊肚菌，文冬姜蓉黑鱼籽蒸

Bentong ginger steamed with American morel mushroom, topped with black caviar

RM150

All prices quoted are subject to an additional 6% service tax.



Signature Dish

