

活螃蟹 FRESH 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

RM30

Average weight between 500gm and 700gm / piece

澳洲青海蟹
Australian Green Crab

RM46

Average weight between 900gm and 1.1kg / piece



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

