



金秋蟹宴

Autumn Crab Festival

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Special Crab Cuisine

	冰梅軟殼蟹 Stir-fried soft shell crab with plum	680 / 340
	魚子蟹黃凍 Jellied crab meat with caviar	880 / 440
	豆酥鮮膏蟹 Sautéed crab with beancurd	1,580 / 790
	薑蔥奶油膏蟹 Baked crab with onion and ginger	1,580 / 790
	蒜香辣紅蟳 Wok-fried crab with dried chili and Sichuan peppers	1,580 / 790
	黑胡椒鮮膏蟹 Wok-fried crab with black pepper	1,580 / 790
	桂花炒膏蟹 Wok-fried crab with egg and osmanthus	1,580 / 790
	梅菜蒸膏蟹 Steamed crab with preserved vegetables	1,580 / 790
	蔥油醬汁蒸膏蟹 Steamed crab with green onion and soy sauce	1,580 / 790
	蟹黃小籠包 (三顆) Steamed pork dumpling with crab roe (3 pieces)	380 / 190
	蟹肉腐皮捲 (四個) Crab meat stuffed in beancurd roll (4 pieces)	480 / 240

 若無特別註明，本菜單所使用之豬肉產地皆為台灣
Unless otherwise noted, all the pork we use in this menu is Taiwan pork

 堅果類 Contains nuts

 內含辣味食材 Contains spicy ingredient

 醉月樓精選推薦 Signature dish

 我們的產品和菜餚源於自然，採用最佳的本地原料和道德採購的食材

Our produce and cuisine is Rooted in Nature, featuring the finest locally and ethically sourced ingredients.

以上價格均為新台幣並需外加一成服務費

Prices are quoted in NT dollars and subject to 10% service charge.