

# 生猛海鲜

## FRESH AND LIVELY SEAFOOD

### 龙虾类 LOBSTER

波士顿龙虾	BOSTON LOBSTER	640 /500g
蓝龙虾	BLUE LOBSTER	1090 /500g

#### 烹饪方法 COOKING METHOD

- 九层塔泡椒爆炒加脆米或伊面  
Wok-fried with pickled chili and Thai basil Add crispy rice or yee-fu noodles (duck egg noodles)
- 蒜蓉黄油炒加脆米或伊面  
Saute with butter and garlic Add crispy rice or yee-fu noodles (duck egg noodles)
- 蒜香三葱爆  
Wok-fried with onion, shallots, chive and garlic

### 活蟹类 LIVE CRAB

珍宝蟹	JUMBO CRAB	590 /500g
膏蟹	FEMALE GREEN CRAB	590 /500g
日本松叶蟹	JAPANESE SNOW CRAB	840 /500g

#### 烹饪方法 COOKING METHOD

- 花雕蛋白蒸 Steamed with rice wine and egg white
- 川式香辣味 Sichuan style
- 避风塘炒 Typhoon shelter style (saute with deep-fried garlic crumb)
- 奶香桑巴酱配黄油面包条 Cooking with cream sambal chili sauce Crispy brioche on side
- 葱姜炒 Wok-fried with ginger and chive

### 活鱼类 LIVE FISH

东星斑	LEOPARD CORAL GROUPER	1590 /500g
海红斑	RED GROUPER	1390 /500g
老虎斑	TIGER GROUPER	490 /500g
笋壳鱼	MARBLE GOBY	440 /500g

#### 烹饪方法 COOKING METHOD

- 传统豉油蒸 Traditional steamed with soy sauce
- 剁椒豆瓣蒸 Steamed with chopped pickled chili and board bean paste
- 菌菇上汤烩 Braised with wild mushroom in ham and chicken broth