



Supplement at \$138 per person  
upgrade to 6 teals hairy crabs  
另每位加\$138更可升級至6兩大閘蟹

## Hairy Crab Feast for 2 雙人大閘蟹宴

Available from 01 October to 30 November 2024 (12pm – 2pm & 6pm – 9pm)  
由2024年10月1日至11月30日下午12時至2時及下午6時至晚上9時內供應

### Assorted platter 涼拌拼盆 (1 set per person 每位一份)

- Crab roe, Japanese style crab roe with cucumber salad, deep-fried crab claw stuffed with minced shrimp, & crab meat with green salad in sesame sauce  
蟹黃茸，蟹籽青瓜沙律，脆炸蟹鉗及蟹肉胡麻醬沙律

### Soup 湯 (choose one per person 每位可選一款)

- Crab meat with dried scallop and chives soup 蟹肉瑤柱韭黃羹
- Selected Daily Chinese Soup 精選中式老火湯
- Double-boiled soup (4 persons up) 燉湯(4位起)

### Steamed 4 to 5 taels hairy crabs 清蒸大閘蟹(約4至5兩)

- 2 per person 每位兩隻

### Hot Dishes 熱食 (choose one per person 每位可選一款)

- Baked stuffed crab shell 釀蟹蓋
- Roasted crispy pigeon 炸頂鴿皇
- Beef sirloin steak with crab roe sauce 蟹黃醬配煎澳洲西冷
- Stir-fried abalone with assorted vegetables 碧綠炒一口鮑
- Stir-fried scallop with assorted vegetables in XO sauce 碧綠XO醬炒帶子
- Braised ox tongue with shallots in rice wine & soy sauce in "3 cups" style 三杯牛脷
- Pan-fried chicken fillet in scallion oil 香煎蔥油雞扒
- Pan-fried lamb tenderloin with sa cha and chilli sauce 老乾媽醬炒羊柳肉
- Sweet and sour pork with peach 蜜桃咕嚕肉
- Pineapple and crab meat fried rice 泰式菠蘿蟹肉炒飯
- Risotto with crab roe sauce 蟹黃意大利飯
- Braised e-fu noodles with crab meat 蟹肉伊麵

### Desserts 甜品

- Mini banana split per person 迷你香蕉船(每位1份)

### Drinks 飲品

- Ginger Tea 每位奉送薑茶一杯

### HK\$798 for 2 persons

每兩位港幣 798

Prices are subject to 10% service charge based on original price

以上價目需另收加一服務費(以原價計算)

In case of any dispute, Two MacDonnell Road reserves the final right of decision

如有任何爭議，麥當勞道貳號將保留最終決定權

Photo is for reference only 圖片只供參考