



## Celebrate Hairy Crab Season with Exceptional Baijiu

奢華酒香大閘蟹晚宴

16 October 2025 (Thursday)

### Menu

Marinated jellyfish with fresh cucumber and chili

川味海蜇拼手拍黃瓜

Hairy crab cream with toasted baguette and garlic

大閘蟹醬配蒜香多士

Deep fried crab claw with shrimp paste, sweet and sour sauce

百花炸釀蟹鉗

*Charles de Cazenove Brut N.V.*

凱撒王香檳



Steamed whole hairy crab with shiso leaves

清蒸大閘蟹 (約五兩一隻)

*Yue Zhou Hua Diao 10 years Altar*

越洲花雕 十年 壇裝



Butternut squash cream soup with hairy crab meat

金瓜蟹肉湯

*Yue Zhou Jia Niang 10 years*

越洲家釀 十年 白瓷瓶



Crispy egg noodles with hairy crab meat

蟹肉兩面黃

*Yue Shan Xian Diao 25 years limited edition*

越山仙雕 二十五年 藍瓶限定裝



Wok-fried pea sprouts with hairy crab meat

蟹肉扒豆苗

*Yue Shan Xian Diao 25 years*

越山仙雕 二十五年 紫砂瓶



Glutinous rice dumplings with ginger syrup

薑茶湯圓

\$1,288 per person

Early bird and exclusive offer to residents \$1,088 per person

Please inform our staff if you have any food allergies or intolerances.  
All prices are in Hong Kong dollars and subject to a 10% service charge.

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