天香蟹宴

蟹香如故・天香如初





記憶與技藝

丙午年



江南杭韻蟹宴

A Taste of Jiangnan Hairy Crab Feast

江南・杭州の趣を愉しむ蟹宴

江南珍味迎賓盤

花雕醉鮮鮑
Marinated Abalone with Hua Diao Wine
鮑の花彫酒漬け

陳醋海蜇頭
Salted Jellyfish Salad
くらげのサラダ

冬日微醺　魚籽溏心蛋　緋紅烏龍
Smoked Duck Egg with Caviar
スモークドエッグとキャビア

蟹肉十香菜
Fragrant Assorted Vegetables with Crab Meat
蟹肉入り十目野菜の香味炒め

丹桂呈祥鮮蟹酥
Stir-fried King Crab Meat with Yellow Chives and Bean Sprouts in Pastry
黄ニラともやしとタラバガニのクリスピーパイ

紫蘇冰釀　芙蓉流金映蟹斗　琥珀流香
Hairy Crab Roe and Crab Meat with Egg White
卵白とカニ甲羅焼き

蟹粉花膠魚米羹
Hairy Crab Roe Soup with Shredded Fish and Fish Maw
魚の浮き袋と白身魚の細切りカニミソとろみスープ

天香精釀　花雕白灼大閘蟹　蜜語水仙
Poached Hairy Crab with Hua Diao Wine
茹で上海蟹

蟹肉玉筍鮮帶子
Stir-fried Scallop with King Crab Meat and Bamboo Shoots
タラバガニ肉と筍とホタテの炒め

牽手留香　三味蟹粉拌雪絲　胭脂紅玉
Savory Noodles with Hairy Crab Roe, Crab Tomalley and Crab Meat
上海蟹の蟹黄・カニミソ・蟹肉入りの混ぜそば

南北杏燉水梨佐紅燕盞・時令水果
Double-Boiled Pear Rock Sugar Sweet Soup with Almonds and Bird's Nest ·Seasonal Fruits
梨と杏仁と燕の巣の甘いスープ・季節フルーツ

每位NT$ 6,880加一成服務費
NT$6,880 per person plus 10% service charge

升等雙蟹或升級八兩蟹
Uparade to an 8-tael crab or two 5-tael crabs
每位NT$ 8,880加一成服務費
NT$8,880 per person plus 10% service charge

Cocktail Pairing or No-Alcoholic Cocktail Pairing NT$1,480+10% per person 酒香 / 茶韻 每位NT$1,480加一成服務費



〈德遠叔坐上賦肴核八首・糟蟹〉

酥片滿螯凝作玉，
金穰鎔腹未成沙。

宋 楊萬里

天香珍饌蟹宴

Tien Hsiang Signature Crab Feast

天香・極上蟹づくし

天香珍饌前菜盤
梅汁番茄
Fresh Tomatoes in Homemade Plum Sauce
トマトの梅紫蘇汁漬け

冬日微醺　燻素鵝卷　緋紅烏龍
Smoked Bean Curd Roll with Shredded Vegetables
野菜の燻製湯葉巻き

花雕醉雞
Drunken Chicken
鶏肉の花彫紹興酒漬け

珍珠豌豆白蝦仁
Stir-Fried River Shrimps with Pearl Peas
川エビとえんどう豆の炒め

紫蘇冰釀　蠔皇紅燴嫩鮮鮑　琥珀流香
Slow-Braised Abalone in Oyster Sauce
鮑のオイスターソース煮込み

蓴菜魚米澄清湯
Broth with Shredded Fish and Water Shield
蓴菜と白身魚細切りスープ

天香精釀　花雕白灼大閘蟹　蜜語水仙
Poached Hairy Crab with Hua Diao Wine
茹で上海蟹

白玉珍貝娃娃菜
Stir-fried Baby Cabbage with Scallop
ホタテとベビーキャベツの炒め

牽手留香　花雕罐香東坡肉　胭脂紅玉
Tien Hsiang Pork "Don Po" Style served with Rice
天香特製東坡肉のご飯

桔香酒釀湯圓佐茶香酥餅・時令水果
Sesame Rice Ball Sweet Soup with Osmanthus and Fermented Rice
served with Black Tea Pastry·Seasonal Fruits
ごま餡団子入り甘酒スープと紅茶クリスピーパイ・季節フルーツ

每位NT$ 4,880加一成服務費
NT$4,880 per person plus 10% service charge

升等雙蟹或升級八兩蟹
Uparade to an 8-tael crab or two 5-tael crabs
每位NT$ 6,880加一成服務費
NT$6,880 per person plus 10% service charge

Cocktail Pairing or No-Alcoholic Cocktail Pairing NT$1,480+10% per person 酒香 / 茶韻 每位NT$1,480加一成服務費

〈初冬〉

葉浮嫩綠酒初熟，
橙切香黃蟹正肥。
落菊滿園皆可羨，
賞心從此莫相違。

宋 劉克莊



秘製花雕熟醉蟹 ノコギリガザミの花彫酒漬け Marinated Mud Crab in Hua Diao Wine

〈寄文剛求蟹〉

遙知漣水蟹，
九月已經霜。
筐實黃金重，
螯肥白玉香。

宋 張耒



蔥薑滑蛋蟹鉗 カニ爪と卵の生姜ネギ炒め Stir-fried Crab Claws with Scrambled Egg, Ginger and Green Onion



〈丁公默送蝤蛑〉

半殼含黃宜點酒，

兩螯斫雪勸加餐。

宋 蘇軾

蟹粉魚米羹 ノコギリガザミと白身魚の細切りカニミソとろみスープ Hairy Crab Roe Soup with Shredded Fish and Mud Crab

冷菜 Appetizer 冷製前菜

【每日限量】秘製花雕熟醉蟹｜【限定】ノコギリガザミの花彫酒漬け — NT$ 1,680
【Limited Availability】Marinated Mud Crab in Hua Diao Wine

湯品 Soup スープ

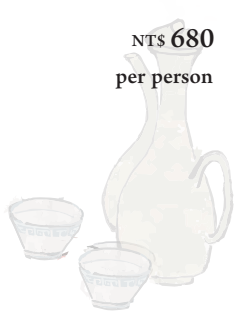
【每日限量】蟹粉魚米羹｜ — NT$ 4,980 per casserole
【限定】ノコギリガザミと白身魚の細切りカニミソとろみスープ
【Limited Availability】Hairy Crab Roe Soup with Shredded Fish and Mud Crab

杭三鮮大閘蟹鍋｜杭州風味・上海蟹と魚団子、肉団子、魚の浮き袋のスープ鍋 — NT$ 5,680 per casserole
Hangzhou-Style Hairy Crab Hot Pot with Fish Balls, Meat Balls and Fish Maw

大閘蟹粉花膠羹｜魚の浮き袋のカニミソとろみスープ — NT$ 2,280 per person
Hairy Crab Roe Soup with Fish Maw

西湖蓴菜蟹肉澄清湯｜タラバガニ肉と蓴菜のスープ — NT$ 680 per person
Broth with King Crab Meat and Water Shield





推薦蟹料理 Recommended Crab Dishes｜おすすめの蟹料理



杭三鮮大閘蟹鍋 杭州風味・上海蟹と魚団子、肉団子、魚の浮き袋のスープ鍋 Hangzhou-Style Hairy Crab Hot Pot with Fish Balls, Meat Balls and Fish Maw

熱菜 Hot Dishes 温菜

花雕白灼大閘蟹–5兩/隻 | 茹で上海蟹 — NT$ 2,680
Poached Hairy Crab with Hua Diao Wine

帝王蟹麻婆魚豆腐 | タラバガニと魚豆腐の麻辣麻婆餡かけ — NT$ 2,080
King Crab and Fish Tofu with Spicy Mapo Sauce

大閘蟹粉獅子頭 | カニミソ入り豚肉団子 — NT$ 1,880 per person
Stewed Lion's Head Meatball with Hairy Crab Roe

大閘蟹粉嫩豆腐 | カニミソと豆腐の煮込み — NT$ 1,880
Braised Tofu with Hairy Crab Roe

蟹粉芙蓉紅燕盞 | カニミソと燕の巣の蒸し卵 — NT$ 1,880 per person
Steamed Egg with Hairy Crab Roe and Bird's Nest

蟹釀橙 | カニ肉とカニミソのオレンジ蒸し — NT$ 1,280 per person
Steamed Crab Meat and Hairy Crab Roe in Orange

蔥薑滑蛋蟹鉗 | カニ爪と卵の生姜ネギ炒め — NT$ 1,280 per person
Stir-fried Crab Claws with Scrambled Egg, Ginger and Green Onion

芙蓉流金映蟹斗 | 卵白とカニ甲羅焼き — NT$ 1,380 per person
Hairy Crab Roe and Crab Tomalley with Egg White



推薦蟹料理 Recommended Crab Dishes | おすすめの蟹料理



杭州八寶蟹糯米飯 ノコギリガザミと八宝もち米の炒めご飯 Wok-fried Eight Treasures Glutinous Rice with Mud Crab

主食 Main Dishes-Noodles, Rice 麺類、ご飯物

【每日限量】杭州八寶蟹糯米飯｜【限定】ノコギリガザミと八宝もち米の炒めご飯 NT$ 5,280
【Limited Availability】Wok-fried Eight Treasures Glutinous Rice with Mud Crab

三味蟹粉拌雪絲｜上海蟹の蟹黄・カニミソ・蟹肉入りの混ぜそば NT$ 1,980 per person
Savory Noodles with Hairy Crab Roe, Crab Tomalley and Crab Meat

禿黃油撈飯｜上海蟹の蟹黄・カニミソの混ぜご飯 NT$ 1,280 per person
"Tu Huang You" Hairy Crab Roe Sauce served with Steamed Rice

點心 Dim Sum 手作る点心

大閘蟹粉小籠包｜カニミソ入り小籠包 NT$ 880 /5 pcs
Hairy Crab Roe with Pork Xiao Long Bao

蟹黃水晶上湯包｜カニミソと鶏スープのタンバオ NT$ 880 /1 pcs
Hairy Crab Roe and Chicken Broth Tangbao

琉璃黃金蟹餃｜カニ肉とカニミソの蒸し卵餃子 NT$ 880 /3 pcs
Steamed Egg Dumplings with Hairy Crab Roe and Crab Meat



推薦蟹料理 Recommended Crab Dishes｜おすすめの蟹料理



琉璃黃金蟹餃 カニ肉とカニミソの蒸し卵餃子 Steamed Egg Dumplings with Hairy Crab Roe and Crab Meat