



JIN SHAN PRESENTS
THE KING OF HAIRY CRABS

金山養蟹館
大 閘 蟹 名 菜



This season,

Jin Shan is proud to welcome a very special visitor from the famed lake of Tai Hu in Jiangsu. Harvested from its natural environment in one of the largest, most fertile lakes in China, these hairy crabs are certified for quality and authenticity.

Meticulously prepared by Master Chef Huang steamed and matched with fine Chinese Wine, Jin Shan hairy crabs invite you to immerse in the grand culture of hairy crab appreciation.

这一季，

金山特别荣幸的迎来江苏太湖的朋友。从中国最大最富饶的自然湖泊中得到生长，大闸蟹获得了品质和质量的认可。

由黄大师精心准备，通过传统蒸法和其他方式的搭配，并伴有中国上等的美酒。金山诚邀您一同体验大闸蟹的品尝文化。



Certified
for Hygiene
卫生证明



Brand Trademark
Registration
品牌注册



Food Safety
Certificate
食品安全证书



Jiangsu Famous Brand
Certificate
江苏著名商标证书







A man of many accolades including the IKA Hoga Culinary Olympics (Frankfurt) and the Food & Hotel Asia Salon Culinaire, Master Huang is now 43 years into the craft and is highly regarded in international circles.

金山楼的荣誉的主厨，黄清标获得多项大赛奖项。黄清标师傅至今已经掌勺43年，曾得过许多奖项，包括法蓝克福世界厨师烹饪大赛奖 (IKA Hoga Culinary Olympics Gold Medal) 及亚洲美食与亚洲国际烹饪沙龙大赛金奖。其个人在国际美食业享有盛誉。



Master Chef Huang's Passion For Hairy Crab

Hairy crab season is one of my favourite times of the year.

The hairy crab is one of the best breeds of crab not only for its treasured roe, but also its fragrant and tender meat. To prepare this rare delicacy for my esteemed guests is an opportunity I look forward to every year. To all who share my love for hairy crab, I invite you to a taste of the best at Jin Shan.

黄师傅对大闸蟹情有独钟

大闸蟹乃蟹中极品，味香，肉鲜嫩，每年到了品尝大闸蟹的季节，均是考究厨师制作功力的时刻，我对大闸蟹情有独钟，因为它的美味吸引着我，去探讨，去品尝，金山楼是我更能发挥制作大闸蟹的餐馆，每天来往的贵宾如过江之鲫，给我有很多的表现空间，欢迎您来品尝，大闸蟹也是我蟹类的首选。

The perfect pairing 完善配对

For this special season, we've put together a selection of the finest Chinese rice wines to complement the delicate taste of hairy crab dishes as well as provide the perfect balance of Yin and Yang.

在这个特殊的季节，
我们为能品尝大闸蟹选配了上等的中国米酒，
彰显了阴和阳的完美平衡。



Calabash
Shao Hsing
葫芦绍兴酒



20yr
GuYue Long Shan Shao Hsing
二十年古越龙山绍兴酒



20yr
Pagoda Shao Hsing
二十年塔牌绍兴酒



30yr
Kuai Ji Shan Shao Hsing
三十年会稽山绍兴酒



30yr
Pagoda Shao Hsing
三十年塔牌绍兴酒



江隆发有限公司
ANG LONG HUAT (PTE) LTD



Steamed Hairy Crab

清蒸大闸蟹

Steamed to perfection, the finest and freshest hairy crabs in their entirety offer both succulent meat and rich roe to intrigue you with their exquisite flavours and textures.

清蒸至完美。优质和新鲜的蟹肉和蟹黄通过其质地和风味触发您的味蕾。

"Shang Hai" Pork Dumpling with Crab Roe

蟹粉小笼包

Rediscover an old favourite as we reinvent the "Shang Hai" Pork Dumpling. Served piping hot, each dumpling delivers the unique taste of Hairy Crab Roe with its soupy contents.

独创并带有传统风味的上海小笼包。浓汁传递出特有的蟹黄美味。





Baked Seafood and Crab with Cheese 芝士焗蟹斗海鲜

Treat yourself to a crispy treat of Hairy Crab and other seafood baked in cheese. It's a fusion of different flavours and textures, and an experience you'll not soon forget.

炸脆后的大闸蟹和焗海鲜搭配。不同口味和质地的融合，给您带来流连忘返的体验。

Braised Superior Shark's Fin with Crab Roe 大闸蟹扒扒鲍翅

Satisfying even the highest taste for sheer luxury, the finest shark's fin is creatively complemented with Hairy Crab Roe in this rare and amazing creation.

满足最奢侈的品位，上等的鱼翅创意性地衬托出了蟹黄的美味。



Kindly check with staff for availability
请与服务员查询销售期



Marisa Bay Sands Hotel
1 Bayfront Avenue, L1-05, Hotel Lobby

Call us: +65 6688 7733

Reservation by email:
info.jinshanlou@gmail.com / info@jinshan.com.sg

Operating hours:
Breakfast 7am-1030am / Lunch 12pm-2pm
High Tea 3pm-5pm / Dinner 6pm-11pm

www.jinshan.com.sg