

## 活鲜蟹 LIVE CRABS

Tuck into the fresh, succulent meat and natural sweetness of the ocean, prepared in a variety of flavours including our chef's recommendation Malaysian Style and Pumpkin Butter Sauce.

Available for lunch and dinner every Thursday, Friday, Saturday, Sunday and Public Holidays.

LUNCH :12 noon - 2:30pm DINNER: 6:30pm - 10pm

Red Chinese Cuisine is located on Level 2

To book your table, WhatsApp **+6016 290 3864** or call **+603 2170 8888** or email to **restaurants@pullman-klcc.com** 

Ғ PullmanKualaLumpurCityCentre



蟹 CRAB (至少1公斤 Minimum order is 1kg)

肉蟹 Mud Crab 每隻蟹大概700至800克 Each crab weighs between 700g and 800g

面包蟹 Brown Crab 每隻蟹大概500克至1公斤 Each crab weighs between 500g and 1kg

花蟹 Flower Crab 每隻蟹大概300至400克 Each crab weighs between 300g and 400g RM38

Price per 100gm

**RM38** 

RM25

請選擇烹飪方法: Please select your preferred choice of preparation:

招牌咸蛋黄金酱 red Wok-fried signature golden salted egg yolk

招牌奶油盐烧 r g d Baked with butter, rock salt, fresh chili and curry leave

大马辣子酱 Stir-fried local spices with tomato and chili sauce

金瓜奶皇酱 Wok-fried golden pumpkin butter sauce

蒜香酸甜娘惹酱 Wok-fried spicy, sweet and sour garlic Nyonya sauce



主菜 MAIN COURSE 带子鱼漂蟹肉羹	RM65 per person
Scallop, fish maw and crabmeat broth	
忌廉鲜蟹肉 r e d Creamy wok-fried crabmeat with sweet pea and ginkgo nut	RM55
蟹肉桂花炒蛋 red Scrambled eggs with crabmeat and glass noodles	RM55
蟹肉金瓜扒日本豆腐 Braised Japanese beancurd with crabmeat and pumpkin	RM45
蟹肉蛋白炒饭 Wok-fried rice with crabmeat and egg white	RM45
蟹肉干烧伊面 Braised Hong Kong yee mee with crabmeat	RM45

## 附加 SIDE DISHES

馒头	RM15
Mantou	
荷叶包	RM15
Chinese Lotus Bun	