



明軒小館

DAWN & MOONLIT

傳承「上海名宴」美譽

「明軒小館」師承中國大閘蟹宴知名品牌上海「名軒」。

素以經營經典滬、粵菜、鮑翅宴、蟹宴見著於餐飲領域，上海名軒自 2001 年成立以來，在國內外享有極高的知名度及極佳的美譽，其“全蟹宴”被榮獲上海名宴一等獎。

此外「名軒」團隊亦曾多次應香港賽馬會邀請來港烹製「極品蟹宴」。

為傳承廚藝精髓，本店邀得曾效力該公司之總廚來港指導，肩負廚藝顧問要職，矢志將各類優質蟹粉菜式，以高性價比回饋本港食客。

Upholding the Renowned Legacy of 'Noble House' Cuisine

Dawn and Moonlit inheriting the culinary legacy of the renowned Shanghai brand Noble House. Known for its exquisite offerings of classic Shanghai and Cantonese cuisine, as well as abalone and crab feasts, Noble House has built a stellar reputation since its establishment in 2001, both domestically and internationally. Its signature "Hairy Crab Feast" has been awarded the First Prize at the Shanghai Culinary Awards. Furthermore, the Noble House team has been invited multiple times by the Hong Kong Jockey Club to showcase their exceptional crab feasts, affirming their esteemed status in the culinary world.

To preserve the essence of this culinary art, We have invited a former executive chef from Noble House to serve as a culinary consultant. With a commitment to providing high-quality crab dishes at exceptional value, we aim to delight our patrons in Hong Kong.



IG: dawn.moonlit

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大 閘 蟹 及 蟹 粉

HAIRY CRAB AND ROE

「明軒小館」傳承「名軒」在食材選用的嚴格要求與指標，
所用的大閘蟹均產自自然生態環境極佳的江蘇湖泊並由專人挑選。

無論是原只大閘蟹還是從蟹中拆出肉、蟹黃、蟹膏等，
每年在蟹體最為肥碩（雌蟹三兩以上，雄蟹六兩以上），營養及味道最佳的深秋，
並按美國與歐盟的食品衛生標準及科學的方式進行蟹原料加工，
不僅能保證大閘蟹原有的營養價值，產品中三菌（大腸杆、沙門氏、葡萄球）及
抗菌素殘留指標亦符合國際標準。

“Dawn and Moonlit” upholds “Noble House’s” stringent standards for ingredient selection,
adhering to the principle of “Only the Freshest, Only the Finest Quality.”

The hairy crabs are sourced during the peak season in late autumn
when they are most plump (female crabs weighing over three taels,
male crabs over six taels), selected from the pristine lakes of Jiangsu.

The meticulous process—from selection the crabs, extracting the meat and crab roe,
to preservation and cooking—ensures the safety, flavour, and nutrition of the crab roe
throughout the year. Additionally, the crabs are paired with an exclusive,
secret crab vinegar, highlighting the high standards for raw materials.





招牌菜 Signature

本餐廳之蟹粉菜式使用新鮮蟹肉製作，過程中可能含有微量蟹殼，敬請顧客享用時留意。
Our crab roe dishes are prepared with fresh crab meat, which may contain trace amounts of crab shell.
Please be mindful while enjoying your meal.

如閣下對任何食物有敏感或要求，請於點單時告知您的服務員。
If you have any food allergies or special dietary needs, please inform your server before ordering.

每個外賣盒收取HK\$2費用
Each takeaway box will be charged HK\$2

經典涼菜

CLASSIC COLD APPETIZER



熟醉大閘蟹

Drunken Shanghainese Crab

\$258



水晶蟹肉凍

Crab Meat Jelly

\$68



清酒墨魚仔

Baby Octopus Marinated in Sake

\$58



古法糟鉢斗

Surf Clam, Duck Tongue, Chicken Gizzard & Soybean Marinated in Homemade Sauce

\$88



極品烤籽魚

Deep Fried Anchovies

\$88

蔥油炆海蜇花

Spicy Scallion Oil Jelly Fish

\$68

主廚推薦

CHEF RECOMMENDATION

清炒蟹粉配菜飯糕

Stir Fried Crab Roe with
Crispy Rice Cake

\$188



手剥蟹腿肉配蘆筍

Stir-Fried Crab Claw Meat
with Asparagus

\$198

石鍋蟹粉豆腐

Supreme Crab Roe
with Tofu in Stone Pot

\$138

古法墨魚紅燒肉

Braised Pork Belly
with Octopus in Brown Sauce

\$188

清炒正宗河蝦仁

Stir Fried River Shrimp

\$138



清炒蟹粉正宗河蝦仁

Stir Fried River Shrimp
with Crab Roe

\$188

招牌必點

SIGNATURE DISHES

麵可選擇 CHOICE OF NOODLES
(日本麵粉使用 Japanese Flour Used)

手工拉闊麵
Handmade Noodles

萊茵衣藻麵
Green Algae Noodles

蒟蒻麵
Konjac Noodles
(另加 \$20 Additional \$20)



萊茵衣藻麵

「萊茵衣藻」又稱「綠色酵母」含豐富營養成份如鐵、多醣及膳食纖維等，其豐富膳食纖維，有助降低膽固醇，加上低熱量有助控制體重。另外海藻中的天然成分能幫助穩定血糖。

Green Algae Noodle

This Green Algae Noodles, also known as "green yeast," is rich in nutrients such as iron, polysaccharides, and dietary fiber. Their abundant dietary fiber helps lower cholesterol levels, and their low-calorie nature aids in weight management. Additionally, the natural components in the algae assist in stabilizing blood sugar.



至尊蟹粉撈麵

Supreme Shanghainese
Crab Roe with Noodles

\$168



正宗河蝦仁撈麵

Stir-fried River Shrimp
with Noodles

\$148

蟹粉正宗河蝦仁撈麵

River Shrimp in Supreme
Crab Roe with Noodles

\$168

健康蟹肉伴蒟蒻麵

Stir-Fried Crab Meat with
Konjac Noodles

\$168

飯可選擇 CHOICE OF RICE

(正宗黑龍江東北五常大米 Wuchang Rice from Heilongjiang Province)

白飯
Plain Rice

菜飯
Rice with Seasonal
Green Vegetables



東北大米全國聞名，以黑龍江省五常市出品最為出色。世界著名水稻專家袁隆平博士更評為「中國最好的大米 – 五常大米」。

Northeast China is renowned for its rice, with Wuchang rice from Heilongjiang Province being particularly distinguished. World-famous rice expert Dr. Yuan Longping has praised it as “the best rice in China.”



至尊蟹粉伴飯

Supreme Shanghainese
Crab Roe with Steamed Rice

\$168



至尊蟹粉正宗蝦仁鍋巴

Supreme Shanghainese
Crab Roe with Rice Crackers

\$188



山珍湯

(松茸 竹筴 羊肚菌 秀珍菇)

Nourishing Mushroom Clear Soup

(matsutakes, bamboo fungus,
morels, oyster mushrooms)

\$38

上海點心

DIM SUM

蟹肉麻糬球

Deep Fried Crab
Meat Mochi

\$78

松茸素菜包

Matsutake Mushroom and
Shanghainese Pak Choy Buns

\$68

蟹粉粢飯糕

Crispy Rice Cake
with Crab Roe

\$68

禿黃油糯米燒賣

Premium Crab Roe on Sticky
Rice Dumplings

\$68

蟹粉小籠包

Steamed Crab Roe
Dumplings

\$88

蟹粉蝦仁 雲吞

Crab Roe
Wontons

\$98

甜品

DESSERT

寧波芝麻湯丸

Sesame Glutinous Rice
Dumplings in Ginger Tea

\$38

老上海法式焦糖燉蛋

Old Shanghaiese
Crème Brûlée

\$28

薑汁鮮奶燉桃膠

Stewed Peach Gum
with Fresh Milk and Ginger

\$48

飲品

DRINKS LIST

酒精類 ALCOHOLIC BEVERAGES

黃酒 / Yellow Wine

古越龍山 8年陳 Guyue Longshan Yellow Wine 8 Years Old	640ml	\$388
古越龍山 10年陳 Guyue Longshan Yellow Wine 10 Years Old	500ml	\$588
咸亨酒店 8年陳		\$238
France Jura White Grand Chateau Chalon en Beaumont 2016	620ml	\$888
Japan 古天 日本純米古酒 Tenranzan Koten	500ml	\$298

清酒 / Sake

長瀨純米酒 Nagatoro Junmaishu	720ml	\$388	300ml	\$198
長瀨純米大吟釀 Nagatoro Junmai Daiginjo			300ml	\$298

白酒 / White Wine

Portugal	Fazenda Velha Vinho Branco	每杯 By the Glass	\$48	\$208
	Casa Ermelinda Alvarinho			\$268
France	Duc De Villandrac Bordeaux 2019 <i>Single Vineyard</i>			\$258
South Africa	The Reserve Collection Bellevue Eslefgard Chenin Blanc 2023			\$388

啤酒 / Beer

青島 Tsing Tao	\$32
札幌 Sapporo	\$38

非酒精類 NON-ALCOHOLIC BEVERAGES

汽水 / Soft Drink

原味/無糖可樂 Coke (Original/Zero)	\$22
雪碧 Sprite	\$22
泰國梳打水 Singha Soda Water	\$20
Acqua Panna Mineral Water (750ml)	\$68
San Pellegrino Sparkling Water (750ml)	\$68
原味鮮豆漿 Fresh Soy Milk	\$8

其他費用

OTHER CHARGES

開瓶費 CORKAGES

Wine (750ml)	\$150
Wine (Magnum)	\$500
Spirits (less than 750ml)	\$500
Spirits (more than 1L)	\$1000

切餅費 CAKE CUTTING

\$100 / cake

