



# 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

上環皇后大道中

287-299號地下一號舖

Shop 1, G/F, 287-299 Queen's Road  
Central, Sheung Wan, Hong Kong

+852 5105 0549

reservations@dawnmoonlit.com

# 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 or 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



水晶蟹肉凍

Crab Meat Jelly

\$68



# 主廚推薦

CHEF RECOMMENDATION

## 清炒蟹粉配粢飯糕

Stir Fried Crab Roe with  
Crispy Rice Cake

\$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



# 甜品

## DESSERT

寧波芝麻湯丸  
Sesame Glutinous Rice  
Dumplings in Ginger Tea  
\$38



# 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

<b>Portugal</b>	Fazenda Velha Vinho Branco	每杯 By the Glass	\$48	\$208
	Casa Ermelinda Alvariho			\$268
<b>France</b>	Duc De Villandrac Bordeaux 2019 <i>Single Vineyard</i>			\$258
<b>South Africa</b>	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

