



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

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.

菜茵衣藻麵

GREEN ALGAE NOODLES



「菜茵衣藻」又稱「綠色酵母」含有豐富的營養成份如鐵、多醣及膳食纖維等。菜茵衣藻麵特別適合高膽固醇、高血糖和高血壓的人士。其豐富的膳食纖維，有助降低膽固醇水平，加上其低熱量的特性有助控制體重。此外，海藻中的天然成分能幫助穩定血糖，是關注血糖的人士的理想食品。

主廚特別挑選這款麵條與蟹粉配搭，炮製出「至尊蟹粉撈麵」，令食客在享受美食之餘亦能兼顧健康。

This Green Algae Noodles, also known as “green yeast,” is rich in nutrients such as iron, polysaccharides, and dietary fiber. Green algae noodles are particularly suitable for individuals with high cholesterol, high blood sugar, and high blood pressure. 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, making them an ideal food for those concerned about glycemic levels. Our chef has specially selected these noodles to pair with crab roe, creating the “Supreme Crab Roe Noodles,” allowing diners to enjoy delicious food while also prioritizing health.

黑龍江東北五常大米

HEILONGJIANG WUCHANG RICE

東北大米全國聞名，當中以黑龍江省五常市出品最為出色，素有「千年水稻，百年貢米」的美譽。世界著名水稻專家袁隆平博士更評為「中國最好的有機大米 – 五常大米」。明軒小館的「至尊蟹粉撈飯」，將蟹粉配搭米粒飽滿及口感軟糯且富有天然甘甜味白飯，使每粒米均盡收蟹肉鮮美和醬汁精華，提昇享受層次，令人回味無窮。

Northeast China is renowned for its rice, with Wuchang rice from Heilongjiang Province being particularly distinguished, earning the reputation of “thousand-year rice, hundred-year tribute rice.” World-famous rice expert Dr. Yuan Longping has praised it as “the best organic rice in China.” At Dawn & Moonlit, our “Supreme Crab Roe Rice” combines crab roe with plump, soft, and naturally sweet white rice, allowing each grain to soak up the delicious essence of crab meat and sauce, enhancing the dining experience and leaving a lasting impression.



午市一人招牌套餐

GOURMET LUNCH SET

燉湯

SOUP

山珍湯

(松茸 竹筴 羊肚菌 秀珍菇)

Nourishing Mushroom Clear Soup

(matsutakes, bamboo fungus, morels, oyster mushrooms)

點心 (選二款)

DIM SUM (CHOOSE TWO)

蟹粉小籠包

Steamed Crab Roe
Dumpling

蟹粉粢飯糕

Crispy Rice Cake
with Crab Roe

禿黃油糯米燒賣

Premium Crab Roe
on Sticky Rice Dumpling

主食 (選一款)

MAIN COURSE (CHOOSE ONE)

至尊蟹粉撈麵

Supreme Shanghainese Crab Roe with Noodles

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
(Chlamydomonas reinhardtii)

至尊蟹粉伴飯

Supreme Shanghainese Crab Roe with Steamed Rice

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

追加

ADD ON

時令蔬菜

Seasonal Vegetables

+ \$18

甜點

DESSERT

寧波芝麻湯丸

Sesame Glutinous Rice Dumplings in Ginger Tea

\$268

位 / per person



午市一人健康套餐

HEALTHY LUNCH SET

燉湯

SOUP

山珍湯

(松茸 竹筴 羊肚菌 秀珍菇)

Nourishing Mushroom Clear Soup
(matsutakes, bamboo fungus, morels, oyster mushrooms)

點心

DIM SUM

水晶蟹肉凍

Crab Meat Jelly

松茸素菜包

Matsutake Mushroom and
Shanghainese Pak Choy Bun

小菜 (選一款)

HOT DISHES (CHOOSE ONE)

清炒正宗河蝦仁

Stir Fried River Shrimp

手剝蟹腿肉配蘆筍

Stir-Fried Crab Claw Meat with Asparagus

麵款 (選一款)

NOODLES (CHOOSE ONE)

麵可選擇 CHOICE OF NOODLES

菜茵衣藻麵

Green Algae Noodles
(chlamydomonas reinhardtii)

蒟蒻麵

Konjac Noodles

日本麵粉使用 Japanese Flour Used

蔬菜

VEGETABLES

時令鮮蔬

Seasonal Vegetables

甜點

DESSERT

低糖寧波芝麻湯丸

Low Sugar Sesame Glutinous Rice Dumplings in Ginger Tea

\$228

位 / per person



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 Alvaiho			\$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





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