

Irresistible Hairy Crab Delicacies at Yun Yan and Tsui Hang Village



Relish the autumn season with hairy crabs of the finest quality at Tsui Hang Village and one-of-a-kind hairy crab roe delicacies prepared in Sichuan style at Yun Yan. Using hairy crab roe from Jiangsu, Tsui Hang Village and Yun Yan put together the crustacean's goodness and freshest ingredients to showcase the versatility and umami flavor of the golden, creamy hairy crab roe. Steamed whole hairy crab from Holland and Taihu Lake respectively are also available at Tsui Hang Village to satiate the crab lovers' palate.

Yun Yan - A New Spin on Hairy Crab Delicacies in Sichuan Style



Sichuan cuisine is characterized by its emphasis on "One dish, one style; a hundred dishes, a hundred tastes". Every seasoning and ingredient is used precisely in various combinations to offer the richness and broadness of taste. Upholding the traditions of Sichuan cuisine, Yun Yan elevates the enjoyment of hairy crab roe to new heights with a contemporary fusion in Sichuan style. A series of 9 crab roe delicacies ranging from dim sum, soup and main dishes are crafted to offer a whole new gastronomic experience to the palate and are available all day at Yun Yan from the 13th of October until further notice.

Seared King Prawns topped with Hairy Crab Roe \$98 each (min. order for two) – Fresh king prawns are seared with crab roe and served on a heated iron plate with egg, leaving the crisp-tender shrimp bursts with flavors of fresh crab meat and sweetness of crab roe.

Bean Curd Thick Soup with Hairy Crab Roe and Soft Poached Egg \$88 per person - An innovative twist on the traditional dish crab roe tofu, combining hairy crab roe, homemade tofu and silky fowl egg delicately cooked in a chicken broth to presents a burst of richness and natural sweetness.

Sautéed Egg White and Hairy Crab Roe topped with Peach Tree Gum \$188 - A fragrant dish featuring a smooth mixture of sautéed egg white and crab roe laying beautifully beneath the peach tree gum, a rarely seen and jelly-like material that is collected from tree sap in autumn.

Deep-fried Souffle Balls stuffed with Hairy Crab Roe and Cheese \$168 - A savory version of the traditional Shanghainese dessert souffle egg white balls with red bean paste, in which the stuffing is replaced by a flavorful mix of crab roe, mashed potatoes and cheddar cheese. Recommend to enjoy with ginger-infused black vinegar to be injected into the soufflé balls with the given pump.

Steamed White Eggplants topped with Pickled Chili and Hairy Crab Roe \$168 - Crab roe and finely chopped pork are sautéed in pickled chili until fragrant, and served over the tender white eggplants for a wonderful dish to be enjoy with rice.

Pork Wontons filled with Hairy Crab Roe in Chicken Soup \$88 - Replacing the traditional sweet and spicy red oil with a light and clear chicken broth, the pork wontons stuffed with rich crab roe offer a delightful contrast of flavors.

Other delectable crab roe delicacies include:

Braised Organic Cabbage with Hairy Crab Roe \$168

Steamed Minced Pork Dumplings filled with Hairy Crab Roe \$30 each

The Return of Seasonal Hairy Crabs to Tsui Hang Village



Tsui Hang Village takes bold steps to surprise epicurean with 6 succulent crab roe dim sum and dishes, featuring ingredients of different textures and premium hairy crab roe from Jiangsu to make for the most palpable delights with balanced flavors. For those who crave for the original flavors of hairy crab, Tsui Hang Village is also serving steamed whole hairy crab with choices of wild-caught Dutch hairy crabs or the prized hairy crab from Taihu Lake. The hairy crab feast is available at all Tsui Hang Village outlets from the 20th of October until further notice.

Steamed Dutch Wild-Caught Hairy Crab \$438/piece (5-6 taels) - Grown in the pure and unpolluted lakes at Holland, the wild Dutch hairy crabs have extraordinary fragrance, plump flesh and rich crab roe. Chef's homemade sauce made with black vinegar and brown sugar is served as the dip.

Steamed Shanghai Hairy Crab \$438/piece (5-6 taels) - The premium hairy crab imported from Taihu Lake is among the best and is known for its rich crab roe and sweet, tender flesh.

(Complimentary *Shaoxing* yellow wine and double-boiled old ginger tea will be served along the hairy crabs to warm the stomach.)

Braised Bird's Nest with Hairy Crab Roe \$268 per person - Gracefully laying underneath a thick layer of succulent crab roe, the luxurious bird's nest soup serves as a nourishing delight for autumn while highlights the taste of crab roe.

Braised Bamboo Piths stuffed with Bird's Nest, topped with Hairy Crab Roe \$128 per person - The flavor of crab roe is complemented by the delicately-flavored double-boiled superior bird's nest and bamboo piths to make for a refreshing autumn delicacy.

Steamed Egg White topped with Hairy Crab Roe \$188 - Double-boiled egg white and milk covered by a thick and creamy layer of crab roe and crab meat is served in glass, unleashing the silky texture and sweetness of hairy crab roe.

Steamed Sliced Bean Curd with Mashed Shrimp and Hairy Crab Roe \$218 - With a crispy skin and moist, tender center, the pan-fried tofu with minced shrimp is added with a depth of flavor by the velvety layer of crab roe.

Braised Rice Cakes with Hairy Crab Roe \$198

A rich and flavorsome combination of chewy rice cakes and creamy hairy crab roe.

Other not-to-be-missed hairy crab specialties include:

Steamed Minced Pork Dumpling with Hairy Crab Roe \$30 each

Sautéed Pea Sprouts with Hairy Crab Roe \$238.



*10% service charge applies on all prices

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About Yun Yan

Upholding the history and long-standing reputation of Yunyan Sichuan Restaurant founded in 1994, Yun Yan is regarded as one of the city's top destinations for authentic Sichuan cuisine. Set in a distinctly contemporary vibes, Yun Yan exemplifies Sichuan cuisine's unique feature of "one dish, one style; a hundred dishes, a hundred tastes". The restaurant has received widespread acclaim both locally and internationally for its imaginative menu blending traditional recipes and modern style of cooking.

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About Tsui Hang Village

With over 40 years of history and three outlets spanning across Kowloon and Hong Kong Island, Tsui Hang Village has captured the true essence of Cantonese fare with its delicately hand-crafted dim sum and Guangdong flavor dishes, and the best-loved roasted meat in town. Tsui Hang Village is recommended in the *Michelin Guide Hong Kong & Macau 2014*. It has also won the Gold Award with Distinction and Silver Award in the Best of the Best Culinary Awards 2014 by Hong Kong Tourism Board.

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