

蟹哥哥

上海
面馆

CRAB BRO NOODLE HOUSE



以蟹为本 · 用心呈现

WHERE CRAB FLAVOR MEETS CRAFT



MYTOWN SHOPPING CENTRE

Lot G-012H, Ground Floor, Mytown Shopping Centre,
6, Jalan Cochrane, Seksyen 90, 55100 Kuala Lumpur,
Wilayah Persekutuan Kuala Lumpur

☎ 018-465 8999

AK ANTARA SIGNATURE MALL

Lot No. PG-08 & PG-08A, Ground Floor,
AK Antara Signature Mall, Jalan Genting Highlands,
69000 Genting Highlands, Pahang

☎ 018-945 8999

蟹食 甄选

R E C O M M E N D E D

镇店之宝 | 招牌蟹黄面

SIGNATURE CRAB ROE NOODLES

蟹中臻品 | 蟹家宴

EMPEROR HAIRY CRAB RICE POT

蟹黄臻饌 | 至尊秃黄油饭

SUPREME TUHUANGYOU RICE

主厨推荐 | 溏心干鲍面

SUPERIOR DRIED ABALONE NOODLES

蟹香 手工 面

一碗面 十只蟹的精华

ONE BOWL, TEN HAIRY CRABS

甄选阳澄湖大闸蟹，手剔蟹黄与蟹肉制成的黄金蟹黄酱，蟹香浓郁，挂满每一根手工面条。每一口，尽显鲜美与匠心。

Carefully selected Yangcheng Lake crab roe and crab meat are crafted into a rich golden sauce, perfectly coating springy handmade noodles in every bite.



阳澄湖大闸蟹，自家养殖场直供，蟹黄蟹膏来源清晰，品质稳定。



坚持选用新鲜食材，不取速成之味，只留食材本真的鲜。

蟹哥哥 上海面馆
CRAB BRO NOODLE HOUSE

清两 面

一碗好面 始于手作

HANDMADE NOODLES, DONE RIGHT

每日手工揉制、拉伸醒面，保留面身自然筋道。
承袭传统工艺，不加碱水，只留小麦香与韧度，为浓郁蟹黄完美承托。

Our noodles are handmade daily, kneaded and stretched for natural springiness.
No alkaline water, allowing pure wheat aroma and texture to shine, perfect for rich crab roe sauce.

① 每日手工制作，口感劲道，
承托黄金蟹黄酱的浓与鲜。

② 以匠心慢作，只为呈现
一碗耐人回味的好味道。

镇店之宝

蟹黄面

SIGNATURE CRAB ROE NOODLES



一碗面 十只蟹的精华

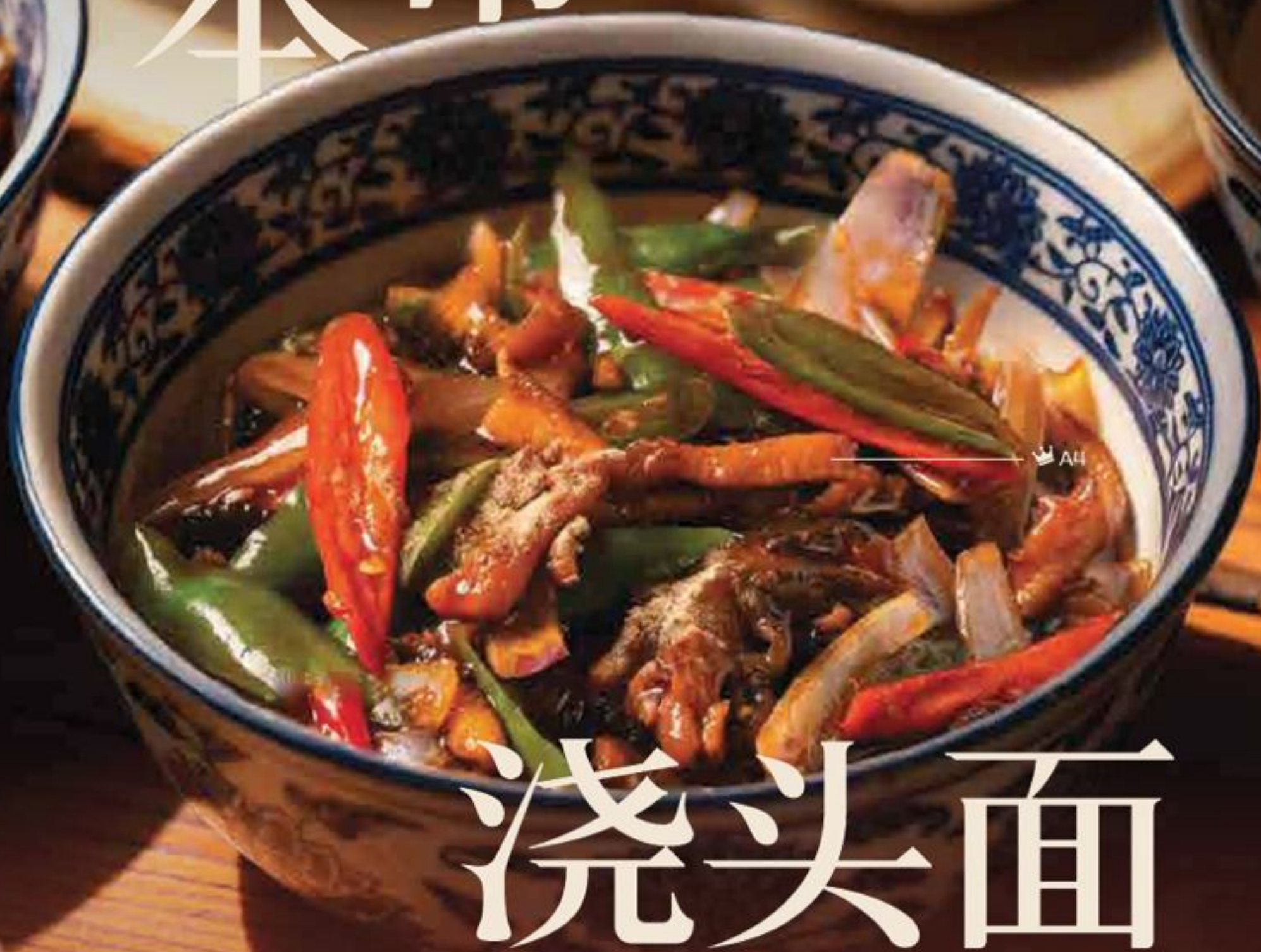
ONE BOWL, TEN HAIRY CRABS

- A1. 镇店之宝 | 招牌蟹黄面 🍴🍴🍴
Signature Crab Roe Noodles
- A2. 鲜上加鲜 | 蟹黄百虾面 🍴
Crab Roe & Shrimp Noodles
- A3. 主厨推荐 | 溏心干鲍面 🍴
Superior Dried Abalone Noodles

可免费续面 / 饭
Free noodle or rice refill

本帮

SHANGHAI
BENBANG NOODLES
WITH TOPPINGS



浇头面

A4. 响油鳝丝面
Braised Eel Noodles

A5. 酒香红烧肉面
Wine Braised Pork Belly Noodles

A6. 榨菜肉丝面
Zha Cai Shredded Pork Noodles

A7. 小炒肉捞面
Stir-Fried Pork Noodles

A8. 百虾面
Supreme Shrimp Noodles

A9. 泡椒皮蛋面
Pickled Pepper
Century Egg Noodles

A10. 麻酱冷面
Sesame Sauce Cold Noodles

A11. 葱油面
Scallion Oil Noodles

A12. 阳春面 (汤)
Shanghai Yangchun
Noodles (Soup)

蟹中臻品

蟹家宴

EMPEROR HAIRY CRAB RICE POT



蟹蟹蟹蟹
黄、膏、肉、腿

汇聚整只蟹的精华于一煲，风味层层递进。一口尽享「蟹之极致」，鲜香饱满。

An ultimate crab experience featuring crab roe, crab paste, crab meat, and crab leg, served over fragrant rice to deliver the pure essence of crab.



蟹黄臻饌

秃黄油饭

SUPREME
TUHUANGYOU RICE

纯蟹黄细火慢成秃黄油，覆盖于热腾腾的米饭之上。入口油润醇厚，蟹香瞬间绽放，齿颊留香。

Pure crab roe cooked & served over steaming rice. Rich, silky, with a rich crab aroma.

饭香 沁味

RICE SPECIALTIES

- B1. **蟹中臻品 | 蟹家宴** 🍷
Emperor Hairy Crab Rice Pot
- B2. **蟹黄臻饌 | 至尊秃黄油饭** 🍷
Supreme Tuhuangyou Rice
- B3. **蟹黄泡饭**
Crab Roe Soup Rice
- B4. **蟹黄蟹肉炒饭**
Crab Roe & Crab Meat Fried Rice
- B5. **上海猪排炒饭**
Shanghai Pork Chop Fried Rice

碗中 浇味

ADD-ON
TOPPINGS
FOR
EXTRA
FLAVOR

C1. 招牌蟹黄 🍷
Signature Crab Roe

小炒肉 C6.
Stir-Fried Pork

C2. 溏心干鲍 🍷
Superior Dried Abalone

百虾 C7.
Supreme Shrimp

C3. 响油鳝丝 🍷
Stir-Fried Shredded Eel

酱爆猪肠 C8.
Sautéed Pork Intestines

C4. 酒香红烧肉
Chinese Wine Pork Belly

酱爆猪肝 C9.
Sautéed Pork Livers

C5. 榨菜肉丝
Zha Cai Shredded Pork



翅

SUPERIOR
SHARK'S FIN

- D1. 奢享臻品 | 蟹黄大鲍翅 
Crab Roe Superior Shark's Fin
- D2. 蟹黄碗仔翅
Crab Roe Shark's Fin Soup

汤

DOUBLE
BOILED SOUP


- D3. 花胶鸡汤 
Double-Boiled Fish Maw
Chicken Soup
- D4. 橄榄螺肉炖龙骨汤
Double-Boiled Sea Snail
Pork Bone Soup
- D5. 滋补十全乌鸡汤
Double-Boiled Nourishing
Black Chicken Soup

严选珍贵鲍翅与上等食材，慢火细炖，凝聚醇厚
滋味。汤色清润而不失浓郁，温润滋养。


Premium superior shark's fin slow-simmered to draw
out deep, refined flavors. Clear yet rich soups with
delicate layers, offering warmth and a lingering finish.

陈年 花雕

AGED
HUADIAO
WINE

E1. 醉蟹  SEASONAL
Drunken Crab with Huadiao Wine

E2. 醉虾
Drunken Prawn with Huadiao Wine

E3. 醉花甲  SEASONAL
Drunken Clams with Huadiao Wine



花雕
醉香回甘
入饌

精选上等花雕酒与香料醉腌, 搭配新鲜食材, 简约配方, 细致放大鲜味层次。酒香入味, 令人难忘。

Marinated in premium Huadiao wine and spices, paired with fresh ingredients for refined, lingering flavors.

风味小吃

BITES OF DELIGHT



F1. **蟹黄米饼**
Crab Roe Rice Crackers

F2. **酸奶炸鸡**
Yogurt Fried Chicken

F3. **椒盐猪排**
Salt & Pepper Pork Chop

F4. **炸猪排**
Crispy Pork Chop

F5. **泡椒溏心皮蛋**
Pickled Pepper Century Egg

酱油港菜苕 F6.
Soy Sauce Hong Kong Spinach

手工泡菜 F7.
Homemade Pickled Vege

酸豆角 F8.
Pickled Long Beans

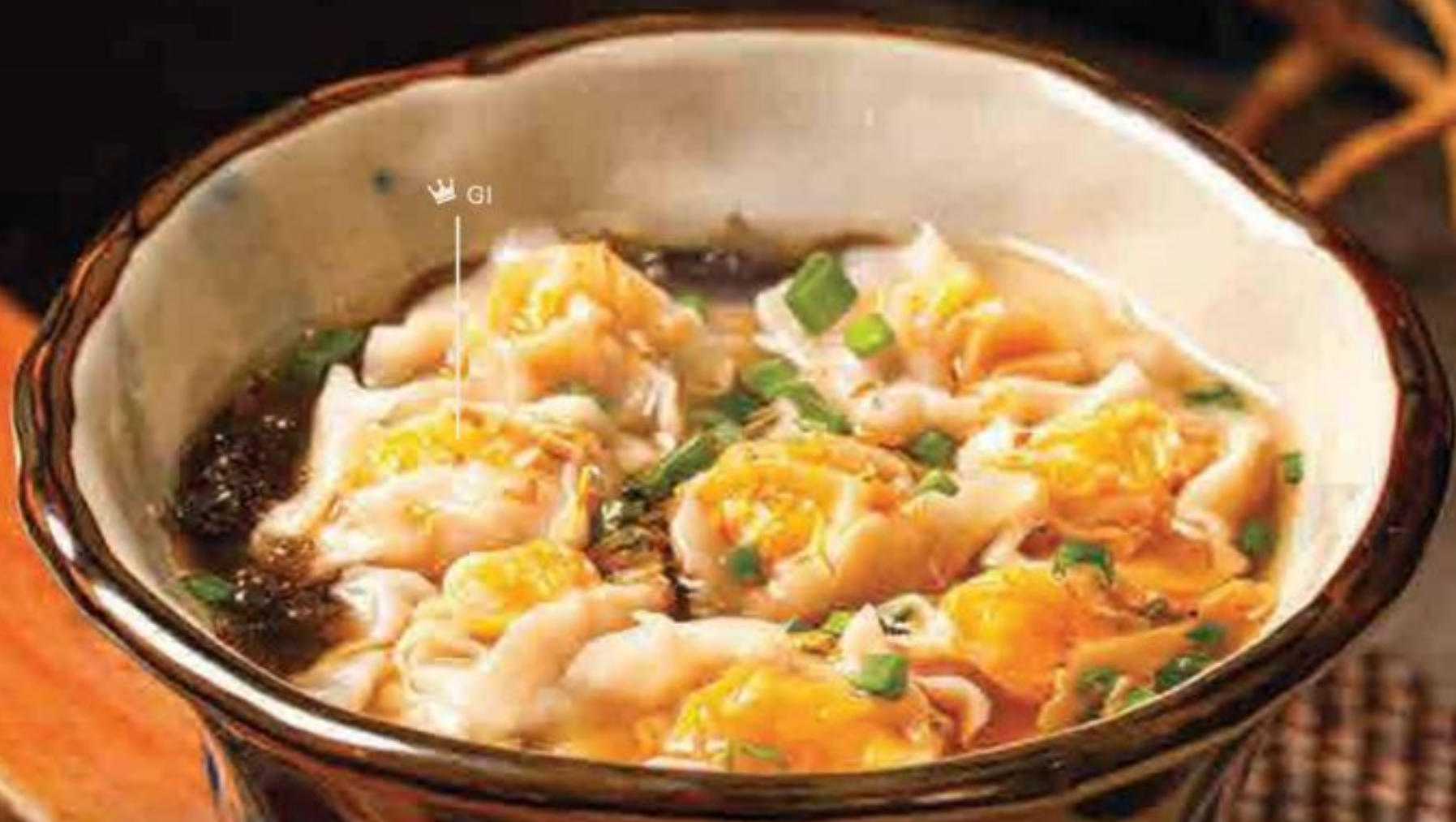
手拍黄瓜 F9.
Smashed Cucumber

炸馒头(配炼奶) F10.
Fried Mantou with Condensed Milk

上海 馄饨

SHANGHAI
WONTON

- G1. 蟹黄馄饨 
Crab Roe Wonton
- G2. 咸蛋馄饨
Salted Egg Wonton
- G3. 原味馄饨
Classic Wonton



 G1

以简单食材, 搭配鲜美高汤, 馄饨皮薄馅足, 口感滑嫩, 喝一碗, 暖意涌上全身。

Simple ingredients in a flavorful broth highlight the tender filling. Each bowl delivers a comforting, lingering warmth.

甜点

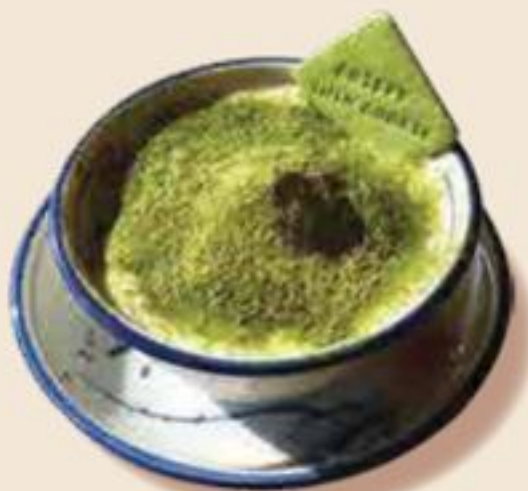
DESSERT



H1. 苏式芋泥麻薯冰 ❄️
Su-Style Taro Mochi Ice



❄️ 桂花宝冻鸡头米 H4.
Fox Nut Osmanthus Jelly



H2. 苏式抹茶麻薯冰 ❄️
Su-Style Matcha Mochi Ice



🔥 豆沙青团 H5.
Red Bean Mochi



H3. 蟹哥哥酸奶 ❄️
Crab Bro Yogurt



❄️ 上海绿豆糕 H6.
Shanghai Mung Bean Cake

茶水

BEVERAGE



- J1. 大红袍 🔥 ❄️
Da Hong Pao (Teapot)
- J2. 港式奶茶
Hong Kong Milk Tea
- J3. 柠檬茶
Refreshing Lemon Tea
- J4. 红枣枸杞茶
Red Date Goji Berries Tea
- J5. 香茅菊花茶
Lemongrass Chrysanthemum
- J6. 王老吉
Wong Lo Kat
- J7. 可乐
Coke
- J8. 矿泉水
Spritzer Mineral Water

- J9. 青岛啤酒
Tsingtao Beer

