



YING JEE CLUB

營致會館



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## 時令推介 Seasonal Recommendations

涼拌清酒白露筍伴紅葉原隻鮮鮑 Chilled White Asparagus in Sake with Jelly Fish and Whole Abalone	每位 \$280 Per Person
鮮蟹鉗紅燒竹筍官燕卷 Braised Fresh Crab Claw and Bamboo Pith Rolls filled with Imperial Bird's Nest	每位 \$680 Per Person
雞油花彫蛋白蒸龍蝦 Steamed Whole Lobster with Egg White in Chicken Oil and Hua Diao	每隻 \$820 Whole Lobster
翠萵筍白露筍燴鮮蝦 Braised Fresh Prawns with Asparagus Lettuce and White Asparagus	\$380
金蒜花彫炒鰻魚球 Stir-fried Sliced Pomfret with Crispy Garlic and Hua Diao	\$360
雙豆白玉蒸鰻魚球 Steamed Sliced Pomfret with Bean Curd and Black Bean in Bean Paste	\$380
碧綠海參炒螺片 Stir-fried Sea Whelk and Beche-de-Mer with Seasonal Vegetable	\$480
蝦籽鮮菌翠時蔬 Braised Seasonal Vegetable with Fresh Mushroom and Dried Shrimp Roe	\$240
白灼金菇澳洲和牛片 Poached Sliced Australian Wagyu Beef with Enoki Mushroom	\$380
豆醬煎煮星斑球 Pan-fried Sliced Garoupa in Bean Paste	\$600

另加一服務費

All prices are subject to 10% Service Charge

\*為閣下健康著想，如閣下對任何食物有過敏反應，請跟餐廳職員聯絡。

\*Please inform your server of any food related allergies as your well-being and comfort are greatest concern.



## 廚師推介

### CHEFS RECOMMENDATION



香蔥爆乳龍 Stir-fried sliced lobster with shallot, red and spring onions	380 每位 Per person
珊瑚芙蓉蝦球皇 Steamed egg white with king prawn topped with crab roe	380 每位 Per person
龍皇珊瑚炒螺片 Sautéed sliced lobster and conch with crab roe	1080 每隻 Whole lobster
脆香貴妃雞 Crispy salted chicken	半隻 Half 280 全隻 Whole 560
油泡骨香星斑球 Sautéed sliced garoupa with Chinese kale, accompanied with golden-fried fish head and bone	1280 每條 Per Price
黑魚子煎釀鮮蟹钳 Pan-fried crab claw filled with shrimp paste, crispy conpoy topped with caviar	260 每位 Per person
螺頭竹絲雞燉鮮鮑魚 Double boiled fresh abalone with sea whelk, silky chicken and Yunnan ham soup	240 每位 Per person
蜜汁極上豚肉叉燒 Barbecue Pork	260
香蔥頭抽爆鹿兒島A4 和牛 (十安士) Wok-fried Kagoshima A4 wagyu beef with scallion and soy sauce (320g)	1180
原隻南非鮑魚炆滑雞 Braised whole South Africa abalone with sliced chicken and black mushrooms	980

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## 小食 APPETIZERS



意大利陳年黑醋拌日本温室青瓜 Marinated Japanese cucumber with balsamic vinegar	90
黑魚子水晶餡肉 Marinated pork with caviar and jelly fish	180
海蜇燻蹄 Marinated pork knuckle with jelly fish	120
滷水豬腳仔 Simmered pork leg in herb sauce	90
XO醬紅葉牛腩粒 Marinated diced beef shin with jelly fish and homemade spicy sauce	120
香草天椒炸蝦丸 Fried shrimp ball with chili and coriander	120
海蜇野生鮑片 Marinated sliced abalone with jelly fish	580
黑魚子原隻鮮鮑伴螺片海紅葉 Chilled whole abalone with sea whelk, jelly fish and caviar	380 每位 Per person
營致肆式小拼盤 Ying Jee Combination ( Four kinds )	200 每位 Per person

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## 燒味 BARBECUE MEAT



片皮乳豬件 Crispy suckling pig	320
明爐燒米鴨 Roasted Duck	180
紅燒石岐乳鴿 Crispy pigeon	180 每隻 per piece
生浸豉油乳鴿 (制作三十五分鐘) Poached soy pigeon (Preparation time 35 minutes)	180 每隻 per piece
生浸豉油雞 (制作四十五分鐘) Poached soy chicken (Preparation time 45 minutes)	半隻 Half 280 全隻 Whole 560

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## 湯、羹 SOUP



菜膽北菇燉花膠 Double boiled fish maw with black mushroom and Chinese cabbage soup	580 每位 Per person
花菇菜膽燉遼參 Double boiled Beche-deMer with black mushroom and Chinese cabbage soup	480 每位 Per person
松茸竹筴燉菜膽 Double boiled matsutake mushroom with Chinese cabbage and bamboo pith soup	180 每位 Per person
醋椒金菇海鮮湯 Mixed seafood with enoki mushroom in hot and sour soup	220 每位 Per person
松露瑤柱火鴨羹 Braised conpoy with shredded roasted duck and black truffle soup	180 每位 Per person
瑤柱金菇豆腐羹 Conpoy with enoki mushroom, diced vegetables and bean curd soup	160 每位 Per person
鮮蟹肉粟米羹 Sweet corn with crab meat soup	160 每位 Per person
雲吞酸辣羹 Shrimp dumplings with shredded chicken and fish maw in hot and sour soup	160 每位 Per person

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## 魚翅 SHARK'S FIN



濃扣卅頭皇冠吉品鮑魚燴海虎翅 Braised superior shark's fin with Yoshinhamabalone (30 heads)	2300 每位 Per person
鮮蟹肉乾撈海虎翅 Fried superior shark's fin with crab meat served with chicken broth	1480 每位 Per person
生拆蟹皇燴海虎翅 Braised superior shark's fin with crab meat and crab roe	880 每位 Per person
紅燒砂鍋菜膽金勾翅 Braised shark's fin with Chinese cabbage in casserole	680 每位 Per person
清湯或紅燒海虎翅 Braised superior shark's fin in chicken broth or double boiled in clear chicken soup	1380 每位 Per person



## 燕窩 BIRD'S NEST



金腿紅燒官燕盞 Braised imperial bird's nest with Yunnan ham	780 每位 Per person
鮮蟹肉燴官燕 Braised Imperial bird's nest with crab meat	680 每位 Per person
紅燒竹笙官燕卷 (制作三十分鐘) Stewed bamboo pith rolls filled with imperial bird's nest (Preparation time 30 minutes)	680 每位 Per person
黑魚子鮮蟹拑芙蓉官燕 Steamed egg white with imperial bird's nest, fresh crab claw topped with caviar	480 每位 Per person
竹笙星斑燕窩羹 Braised bird's nest, diced garoupa and bamboo pith soup	280 每位 Per person
鮮蟹肉桂花炒官燕 Fried egg with bird's nest, crab meat and conpoy	880

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## 鮑魚、海味

### ABALONE, DRIED SEAFOOD



濃扣二十二頭皇冠吉品鮑魚 Braised dried Yoshinham abalone with black mushrooms (22 heads)	時價 Market Price 每位 Per person
濃扣二十六頭皇冠吉品鮑魚 Braised dried Yoshinham abalone with black mushrooms (26 heads)	時價 Market Price 每位 Per person
濃扣三十頭皇冠吉品鮑魚 Braised dried Yoshinham abalone with black mushrooms (30 heads)	時價 Market Price 每位 Per person
滷心鮑魚遼參伴鵝掌 Braised whole Middle East abalone with beche-de-mer and goose web	1180 每位 Per person
濃扣原隻野生南非鮮鮑伴鵝掌 Braised whole South Africa abalone with wild Mushroom and goose web	1180 每位 Per person
鮑汁花膠遼參扣鵝掌 Braised Beche-de-Mer and fish maw with goose web in abalone sauce	960 每位 Per person
家鄉鮑汁釀遼參 Braised Beche-de-Mer filled with shrimp paste, minced pork and conpoy	460 每位 Per person
紅燒南非野生網鮑片伴海參 Braised sliced South Africa abalone with beche-de-mer	1580
北菇海參鵝掌煲 Braised beche-de-Mer with black mushrooms and goose webs in casserole	880

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## 海鮮 SEAFOOD



瑤柱脆釀鮮蟹蓋 Crispy stuffed crab shell with crab meat and onion	190 每隻 Per piece
川汁蝦球皇伴窩巴 Stir-fried king prawn with sweet and chili sauce, accompany with crispy rice	320 每位 Per person
香草芥末爆蝦球 Wok-fried prawn with coriander and wasabi	360
珊瑚百花釀帶子 Braised scallops filled with shrimp paste topped with crab meat and crab roe	460
芹香鮮百合螺片帶子 Sautéed scallops and sliced conch with Chinese celery and lily bulbs	460
松茸珊瑚星斑卷 Braised sliced garoupa filled with shrimp paste topped with matustake mushroom and crab coral	680
羊肚菌露筍炒斑球 Sautéed sliced garoupa with asparagus and morel mushrooms	680
醋椒魚湯浸花尾龍躉球 Sliced giant garoupa with tomato, bean curd, shallots, garlic, chili and vinegar sauce in fish soup	520

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## 游水海鮮

### FRESH FROM THE MARKET



本地龍蝦 Lobster 上湯焗或芝士蒜茸開邊焗、豉椒爆 或 川汁焗 Baked with cheese and garlic or chicken broth, Stir-fried with black beans and chili or stir-fried in “Szechuan” style	820 每隻 Per piece
白灼海中蝦 Poached fresh shrimps	時價 Market price
清蒸海上鮮 東星斑, 花尾龍躉, 黃皮龍虎斑 Spotted garoupa, Giant garoupa, Tiger garoupa	時價 Market price
蘇眉 (一天前預訂) Giant Labird (One day in advance)	時價 Market price
老鼠斑 (一天前預訂) Pacific Garoupa (One day in advance)	時價 Market price
青衣 (一天前預訂) Green Wrasse (One day in advance)	時價 Market price
白灼響螺盞 (一天前預訂) Poached Fresh Sea Whelk (One day in advance)	時價 Market price
蒜香梅子蒸花蟹 (一天前預訂) Steamed fresh Crab with garlic and plum sauce (One day in advance)	時價 Market price
薑蔥粉絲肉蟹煲 Stewed crab with vermicelli, spring onions and ginger in casserole	460

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## 豬肉 PORK



金蒜花彫豬爽肉 Stir-fried sliced pork with ginger, scallion and Chinese wine "HUA DIAO"	240
鳳梨咕嚕極上豚肉 Sweet and sour pork with pineapple, red and green pepper	260
草莓焗腩片 Fried pork belly with strawberry sauce	260
家鄉蓮藕煎肉餅 Pan-fried minced pork with shrimp paste and lotus root	240



## 牛肉 BEEF



青芥末頭抽煎澳洲M9和牛粒 Pan-fried diced Australian M9 wagyu beef with wasabi soy sauce	600
黑椒京蔥爆澳洲M9和牛條 Wok-fried striped Australian M9 wagyu beef with leek and black pepper	520
豉椒味菜炒鮮肥牛 Stir-fried sliced beef with preserved vegetable, black bean and Chili	260
彩虹蘭度炒鮮肥牛 Sautéed sliced beef with Chinese kale, red and yellow bell peppers	260



## 家禽 POULTRY



北京片皮鴨 二食 欖仁鴨崧生菜包 Peking duck Second Course Sautéed minced duck with olive seed wrapped in lettuce	一隻 Whole 680
脆皮炸子雞 Crispy chicken	半隻 Half 280 全隻 Whole 560
秘制香酥雞 Crispy sliced chicken with dried shrimp paste and garlic	半隻 Half 280 全隻 Whole 560
南乳吊燒琵琶雞 Crispy chicken, served with preserved bean curd paste	半隻 Half 280 全隻 Whole 560
珊瑚露筍乳鴿脯 Stir-fried sliced pigeon with asparagus and crab coral	260
鴿崧生菜包 Sautéed minced pigeon with olive seed wrapped in lettuce	220

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## 蔬菜 VEGETABLES



松茸雲腿蒸白玉 Steamed bean curd with matsutake mushroom and Yunnan ham	140 每位 Per person
魚湯海味浸時蔬 Poached seasonal vegetables with dried seafood in fish soup	140 每位 Per person
蟹瑤露筍扒西蘭花 Braised crab meat and conpoy with asparagus and broccoli	360
鮮百合羊肚菌炒露筍 Sautéed asparagus with morel mushroom and lily bulbs	240
鮮菌銀絲素菜鍋 Stewed mixed mushrooms with vermicelli in casserole	260
蝦籽野菌燒豆腐 Braised bean curd with mixed mushrooms and dried shrimp roe	220
肘子扒時蔬 Braised seasonal vegetables with Yunnan ham	240
竹笙上湯浸時蔬 Poached seasonal vegetables with bamboo pith in chicken broth	260

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## 素菜 VEGETARIAN



鮮菌菜膽燉竹筍 Double boiled bamboo pith with cabbage and mixed mushrooms	180 每位 Per person
金湯上素石榴球 Mixed mushrooms and fungus dumpling in pumpkin soup	160 每位 Per person
酸辣野菌豆腐羹 Stewed mixed mushrooms and bean curd in hot and sour soup	140 每位 Per person
羊肚菌桂花炒粉絲 Fried egg with morel mushroom and vermicelli	240
鳳梨果醋鮮冬菇 Crispy fried fresh mushroom with pineapple and vinegar sauce	220
彩虹露皇素帶子 Sautéed water chestnuts with asparagus, yellow fungus and walnut	160
竹筍鼎湖上素 Braised bamboo pith and mixed fungus with mushrooms	220

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飯、麵  
RICE, NOODLES



花尾龍躉球魚湯泡飯 Sliced Giant garoupa with rice in fish broth	240 每位 Per person
鮮蟹肉松露蛋白炒飯 Fried rice with crab meat, black truffle and egg white	240
XO 醬海鮮炒飯 Fried rice with diced garoupa, scallop, shrimp with homemade spicy sauce	260
鮮蟹肉川汁蝦仁煎脆米粉 Shrimps and crab meat with sweet and chili sauce, accompany with crispy rice noodle	360
鮑汁花膠絲薑蔥炆麵 Stewed noodles with shredded fish maw, ginger, spring onion in abalone sauce	240
羊肚菌火鴨絲炆伊麵 Stewed E-Fu noodles with shredded roasted duck and morel mushroom	240
上湯蝦球煎脆麵 Crispy noodles with prawns in chicken broth	360
豉椒雞球炒河粉 Fried flat noodles with sliced chicken, black bean, red and green pepper	240

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