



YING JEE CLUB

營致會館



廚師推介

CHEF'S RECOMMENDATION



黑魚子煎釀鮮蟹拑 Pan-fried crab claw with shrimp paste, crispy conpoy and caviar	260 每位 Per person
松茸瑤柱菜膽燉鮮鮑魚 Double boiled fresh abalone with conpoy, matsutake mushroom and Chinese cabbage	280 每位 Per person
香蔥爆乳龍 Stir-fried lobster with shallot and scallion	380 每位 Per person
珊瑚芙蓉蝦球皇 Steamed king prawn with egg white and crab coral	380 每位 Per person
金銀鮮鮑海味卷 Braised abalone roll with shrimp paste, sea cucumber, fish maw and asparagus	320 每位 Per person
家鄉扣釀遼參 Braised sea cucumber stuffed with shrimp paste, minced pork and conpoy	460 每位 Per person
雲腿雪花龍蝦球 Sautéed lobster with egg white, Yunnan ham, spring onions and crispy vermicelli	820 每隻 Whole Lobster
脆香貴妃雞 Crispy salted chicken	半隻 Half 280 全隻 Whole 560
香蔥頭抽爆鹿兒島A4 和牛 Wok-fried Kagoshima A4 wagyu beef with scallion soy sauce	1180
醋椒蕃茄魚湯浸星斑球 Poached garoupa with tomato and bean curd in hot and sour fish broth	680
鵝肝醬乳豬件伴海參乳鴿脯 Crispy suckling pig with goose liver pâté, accompanied with sautéed pigeon and sea cucumber	480

加一服務費 All prices are subject to 10% service charge
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小食 APPETISERS



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 appetiser selection (Four kinds)	200 每位 Per person
意大利陳年黑醋日本温室青瓜 Japanese cucumber with balsamic vinegar	90
涼伴紅油千層峯 Marinated sliced pig ear in red chilli oil	90
滷水豬腳仔 Simmered pork leg in sweet soy sauce	90
椒鹽脆香雞粒 Crispy diced chicken with spicy salt	90
鵝肝醬蝦多士 Crispy shrimp toast with goose liver pâté	120
海蜇燻蹄 Marinated pork knuckle with jelly fish	120
海蜇野生鮑片 Chilled sliced wild abalone with jelly fish	580

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燒味 BARBECUED MEAT



花雕太白醉香鴿 Marinated pigeon with "Hua Diao"	180 每隻 each
紅燒石岐乳鴿 Crispy pigeon	180 每隻 each
生浸豉油乳鴿 (制作三十五分鐘) Poached pigeon in sweet soy sauce (Preparation time 35 minutes)	180 每隻 each
生浸豉油雞 (制作四十五分鐘) Poached chicken in sweet soy sauce (Preparation time 45 minutes)	半隻 Half 280 全隻 Whole 560
蜜汁極上豚肉叉燒 Honey glazed barbecued pork	260
片皮乳豬件 Crispy suckling pig	320
明爐燒米鴨 Roasted duck	180

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湯、羹 SOUP



菜膽北菇燉花膠 Double boiled fish maw with black mushroom and Chinese cabbage	480 每位 Per person
肘子花菇燉菜膽 Double boiled black mushroom with Yunnan ham and Chinese cabbage	180 每位 Per person
松茸竹筴燉菜膽 Double boiled matsutake mushroom with Chinese cabbage and bamboo pith	180 每位 Per person
韭黃花膠瑤柱羹 Fish maw broth with chicken, conpoy and chive	180 每位 Per person
銀湖海鮮豆腐羹 Seafood broth with bean curd and chive	180 每位 Per person
鮮蟹肉粟米羹 Sweet corn broth with fresh crab meat	160 每位 Per person
雲吞酸辣羹 Hot and sour broth with shrimp wonton	160 每位 Per person
醋椒金菇海鮮湯 Hot and sour seafood soup with enoki mushroom	220 每位 Per person

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魚翅 SHARK'S FIN



原隻三十頭皇冠吉品鮑魚燴海虎翅 Braised superior shark's fin with Yoshinham abalone (30 heads)	2300 每位 Per person
鮮蟹肉乾撈海虎翅 Fried superior shark's fin with crab meat and bouillon	1480 每位 Per person
生拆蟹皇燴海虎翅 Braised superior shark's fin with crab coral	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 Double boiled or Braised superior shark's fin	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 fresh crab meat	680 每位 Per person
紅燒竹笙官燕卷 (制作三十分鐘) Braised bamboo pith stuffed 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 imperial bird's nest with egg white, crab claw and caviar	480 每位 Per person
生拆蟹皇燴官燕 Braised imperial bird's nest with crab coral	680 每位 Per person
鮮蟹肉桂花炒官燕 Wok-fried imperial bird's nest with egg, conpoy and fresh crab meat	880

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鮑魚、海味

ABALONE, DRIED SEAFOOD



原隻二十二頭皇冠吉品鮑魚 Braised Yoshinhama abalone (22 heads) with black mushrooms	時價 Market Price 每位 Per person
原隻二十六頭皇冠吉品鮑魚 Braised Yoshinhama abalone (26 heads) with black mushrooms	時價 Market Price 每位 Per person
原隻三十頭皇冠吉品鮑魚 Braised Yoshinhama abalone (30 heads) with black mushrooms	時價 Market Price 每位 Per person
原隻五頭南非鮮鮑伴遼參鵝掌 Braised whole South Africa abalone (5 heads) with sea cucumber and goose web	680 每位 Per person
原隻野生三頭南非鮮鮑伴遼參 Braised whole South Africa wild abalone (3 heads) with sea cucumber	1480 每位 Per person
花膠遼參扣鵝掌 Braised fish maw with sea cucumber and goose web	960 每位 Per person
紅燒南非野生網鮑片伴海參 (四位用) Braised sliced South Africa wild abalone with sea cucumber (Serves 4)	1580
海參北菇鵝掌煲 (四位用) Braised sea cucumber with goose web and black mushrooms in casserole (Serves 4)	880

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海鮮 SEAFOOD



瑤柱脆釀鮮蟹蓋 Crispy stuffed crab shell with onion and conpoy	190 每隻 Per piece
川汁蝦球皇伴窩巴 Fried king prawn in sweet chilli sauce with crispy rice crackers	320 每位 Per person
花雕蛋白蒸乳龍蝦球 Steamed lobster with egg white and “Hua Diao”	380 每位 Per person
柚子蜜餞鰻魚球 Fried Eel with yuzu honey	380
碧綠海三鮮 Sautéed prawn, scallop and sea whelk with vegetable	460
鳳蝦百花釀遼參 Braised sea cucumber stuffed with shrimp paste and fresh shrimp	780
普寧豆醬煎煮星斑球 Braised garoupa with preserved vegetable, Chinese celery in bean paste	600
雙豆帶子蒸豆腐 Steamed bean curd with scallop, black bean and bean paste	480
薑蔥生炆星斑頭腩煲 Braised garoupa head and belly with ginger, scallion in casserole	280
露筍鮮菌炒蝦球 Sautéed prawn with wild mushroom and asparagus	380

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游水海鮮

FRESH FROM THE MARKET



本地龍蝦 Lobster	820 每隻 Per piece
上湯焗或芝士蒜茸開邊焗、豉椒爆 或 川汁焗 Baked with cheese and garlic or bouillon, Stir-fried with black beans and chilli or stir-fried in "Sichuan" style	
白灼海中蝦 Poached fresh shrimps	時價 Market price
清蒸海上鮮 Steam fresh fish	時價 Market price
東星斑, 花尾龍躉, 黃皮老虎斑 Leopard Coral Garoupa, Giant Garoupa, Tiger Garoupa	
蘇眉 (一天前預訂) Napoleon Wrasse (Pre order one day required)	時價 Market price
老鼠斑 (一天前預訂) Pacific Garoupa (Pre order one day required)	時價 Market price
青衣 (一天前預訂) Green Wrasse (Pre order one day required)	時價 Market price
白灼響螺蓋 (一天前預訂) Poached fresh sea whelk (Pre order one day required)	時價 Market price
蒜香梅子蒸花蟹 (一天前預訂) Steamed fresh Crab with garlic and plum sauce (Pre order one day required)	時價 Market price
金蒜天椒爆肉蟹 Wok-fried crab with fresh chilli and crispy garlic	480

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豬肉 PORK



銀芽榨菜金菇炒豚肉絲 Stir-fried shredded pork with bean sprout, enoki mushroom and pickled mustard tuber	260
鳳梨咕嚕極上豚肉 Sweet and sour pork with pineapple and capsicum	260
沙律香酥骨 Fried pork rib with mayonnaise	260
風沙脆腩片 Crispy pork belly with golden garlic	260



牛肉 BEEF



青芥末頭抽煎澳洲M9和牛粒 Pan-fried Australian M9 wagyu beef in wasabi soy sauce	600
琥珀天椒爆澳洲M9和牛粒 Wok-fried Australian M9 wagyu beef with fresh chilli and walnut	520
麻辣粉絲美國肥牛煲 “Sichuan” style braised US beef with vermicelli in casserole	260
清湯蘿蔔浸和牛面肉 Poached wagyu beef cheek with turnip and coriander in bouillon	280

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家禽 POULTRY



北京片皮鴨 (一天前預訂) 二食 欖仁鴨崧生菜包 Peking duck (Pre order one day required) Second Course Minced duck and olive seed lettuce wrap	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 chicken with shrimp paste	半隻 Half 280 全隻 Whole 560
南乳吊燒琵琶雞 Roasted chicken with fermented red bean curd paste	半隻 Half 280 全隻 Whole 560
海蜇芹香炒鴿柳 Stir-fried pigeon with jelly fish, Chinese celery and bean sprout	280
鴿崧生菜包 Minced pigeon and olive seed lettuce wrap	220

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蔬菜 VEGETABLES



蟹皇竹筍金菇卷 Braised bamboo pith stuffed with enoki mushroom and crab coral	220 每位 Per person
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 broth	140 每位 Per person
上湯雲腿扒鮮枝竹 Braised fresh bean curd sheet with Yunnan ham in bouillon	120 每位 Per person
蝦籽野菌燒豆腐 Braised bean curd with wild mushrooms and dried shrimp roe	220
松露鮮雜菌炒露筍 Sautéed asparagus with wild mushrooms and black truffle	260
竹筍上湯浸時蔬 Poached seasonal vegetables with bamboo pith in bouillon	260

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素菜 VEGETARIAN



鮮菌菜膽燉竹筍 Double boiled bamboo pith with Chinese cabbage and wild mushrooms	180 每位 Per person
金湯上素石榴球 Mushrooms dumpling with fungus in pumpkin broth	160 每位 Per person
酸辣野菌豆腐羹 Hot and sour bean curd broth with wild mushroom	140 每位 Per person
彩虹露皇素帶子 Sautéed water chestnuts with asparagus, walnut and capsicum	160
松子菜粒生菜包 Diced vegetable with water chestnut and olive seed lettuce wrap	200
鳳梨果醋鮮冬菇 Sweet and sour mushroom with pineapple and capsicum	220
竹筍鼎湖上素 Braised fungus with mushroom and bamboo pith	220
羊肚菌桂花炒粉絲 Fried vermicelli with egg and morel mushroom	240

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