

外賣餐單 TAKE AWAY MENU



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
香蔥爆乳龍 Stir-fried lobster with shallot and scallion	380 每位 Per person
濃雞湯杞子浸花膠 Poached fish maw with wolfberry in chicken broth	560 每位 Per person
脆香貴妃雞 Crispy salted chicken	半隻 Half 290 全隻 Whole 580
香蔥頭抽爆鹿兒島A4 和牛 Wok-fried Kagoshima A4 wagyu beef with scallion soy sauce	1180



海鮮

SEAFOOD



川汁蝦球皇伴窩巴 Fried king prawn in sweet chilli sauce with crispy rice crackers	330 每位 Per person
金瑤蹄香龍蝦球炒螺片 Sautéed lobster with sea whelk, water chestnut and crispy conpoy	1180
碧綠海三鮮 Sautéed prawn, scallop and sea whelk with vegetable	460
黑椒鮮白菌炒帶子 Sautéed scallop and fresh mushroom with black pepper	380
香草天椒爆蝦球 Wok-fried prawn with fresh chilli and coriander	380

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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 our greatest concern.



小食 APPETISERS



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	80
脆皮窩貼小棠菜 Crispy shrimp paste with Shanghai cabbage	140
椒鹽九肚魚 Crispy bombay duck with spicy salt	160



燒味 BARBECUED MEAT



花雕太白醉香鴿 Marinated pigeon with “Hua Diao”	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 (制作六十分鐘) Poached chicken in sweet soy sauce (Preparation time 60 minutes)	半隻 Half 290 全隻 Whole 580
明爐燒米鴨 Roasted duck	180
蜜汁極上豚肉叉燒 Honey glazed barbecued pork	280
片皮乳豬件 Crispy suckling pig	300
乳豬 拼 燒鴨 Crispy suckling pig with roasted duck	300

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湯、羹 SOUP



菜膽北菇燉花膠 Double boiled fish maw with black mushroom and Chinese cabbage	580 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
摩利菌金菇瑤柱豆腐羹 Conpoy broth with enoki mushroom, morel mushroom and bean curd	160 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



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
紅燒竹筴官燕卷 (制作三十分鐘) Braised bamboo pith stuffed with imperial bird's nest (Preparation time 30 minutes)	680 每位 Per person
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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豬肉
PORK



金蒜頭抽煎黑豚豬柳 Pan-fried pork loin with soy sauce and crispy garlic	260
鳳梨咕嚕極上豚肉 Sweet and sour pork with pineapple and capsicum	260
瑤柱馬蹄蒸肉餅 Steamed minced pork with water chestnut and conpoy	260
咸魚茸香煎黑豚肉餅 Pan-fried minced pork with salty fish	260



牛肉
BEEF



黑椒京蔥爆澳洲M9和牛條 Wok-fried Australian M9 wagyu beef with leek and black pepper	500
彩椒鮮菌炒美國牛肉 Sautéed US beef with mushroom and capsicum	270



家禽
POULTRY



秘制香酥雞 Crispy chicken with shrimp paste	半隻 Half	290
	全隻 Whole	580
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
荷香金華麒麟雞 Steamed chicken with black mushroom and Yunnan ham and lotus leaf in bamboo basket		310
生炒鴿崧生菜包 Minced pigeon and olive seed in lettuce wrap		240



蔬菜 VEGETABLES



蟹皇竹筍金菇卷 Braised bamboo pith stuffed with enoki mushroom and crab coral	200 每位 Per person
魚湯海味浸時蔬 Poached seasonal vegetable with dried seafood in fish broth	130 每位 Per person
濃雞湯雲吞雜菜煲 Poached shrimp wonton casserole with vermicelli and mixed vegetables in chicken broth	280
竹筍上湯浸時蔬 Poached seasonal vegetable with bamboo pith in bouillon	260
蝦籽野菌燒豆腐 Braised bean curd with wild mushroom and dried shrimp roe	220
秘醬乾鍋唐生菜 Chinese lettuce with dried shrimp, and home-made spicy sauce in casserole	220



素菜 VEGETARIAN



鮮菌菜膽燉竹筍 Double boiled bamboo pith with Chinese cabbage and fresh mushroom	160 每位 Per person
酸辣野菌豆腐羹 Hot and sour bean curd broth with wild mushroom	130 每位 Per person
松子菜粒生菜包 Mixed vegetables with water chestnut and olive seed in lettuce wrap	180
鳳梨果醋鮮冬菇 Sweet and sour mushroom with pineapple and capsicum	220
羊肚菌桂花炒粉絲 Fried vermicelli with egg and morel mushroom	240

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外賣套餐
TAKE AWAY SET MENU



雲吞酸辣羹
Hot and Sour Broth with Shrimp Wonton

彩虹鮮菌炒蝦球
Sautéed Prawn with Wild Mushroom and Capsicum

金蒜香蔥頭抽煎西班牙黑豚肉柳
Pan-fried Spanish Pork Loin with Scallion and Crispy Garlic in Premium Soy Sauce

香蔥帶子粒炒飯
Fried Rice with Scallop and Spring Onion

營致甜點
松露蜜餞脆麻花、香芒椰絲糯米糍
Ying Jee Dessert
Egg Fritter with Honey and Black Truffle
Glutinous Dumpling with Mango, Egg Custard and Coconut

每位HK\$290 per person
(兩位起 Minimum Order for 2 persons)

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外賣套餐
TAKE AWAY SET MENU



蜜汁極上豚肉叉燒
Honey Glazed Barbecue Pork

竹笙海皇瑤柱羹
Seafood Broth with Bamboo Pith and Conpoy

香草天椒爆蝦球
Wok-fried Prawn with Fresh Chilli and Coriander

西蘭花炒美國牛肉
Sautéed US Beef with Broccoli

上湯浸時蔬
Poached Seasonal Vegetable in Bouillon

香蔥雜菜炒飯
Fried Rice with Vegetables and Spring Onion

營致甜點
松露蜜餞脆麻花、香芒椰絲糯米糍
Ying Jee Dessert
Egg Fritter with Honey and Black Truffle
Glutinous Dumpling with Mango, Egg Custard and Coconut

HK\$1,180 共4位用
HK\$1,180 for 4 persons

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營致薈萃

明爐燒米鴨、蜜汁極上豚肉叉燒

Ying Jee Appetiser Selection

Roasted Duck

Honey Glazed Barbecue Pork

松茸北菇燉菜膽

Double Boiled Matsutake Mushroom with Chinese Cabbage and
Black Mushroom

黑椒京蔥爆和牛條

Wok-fried Wagyu Beef with Leek and Black Pepper

脆香貴妃雞

Crispy Salted Chicken

魚湯浸娃娃菜

Poached Baby Tianjin Cabbage in Fish Broth

錦繡鮮蝦炒飯

Fried Rice with Shrimp and Vegetables

營致甜點

松露蜜餞脆麻花、香芒椰絲糯米糍

Ying Jee Dessert

Egg Fritter with Honey and Black Truffle

Glutinous Dumpling with Mango, Egg Custard and Coconut

HK\$3,880 共8位用

HK\$3,880 for 8 persons

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