



YING JEE CLUB

營致會館

## Tasting Menu

**\*黑魚子螺片海紅葉 伴 頭抽香煎鹿兒島 A4 和牛粒**

Chilled Sliced Sea Whelk with Jelly Fish and Caviar  
Pan-fried Kagoshima A4 Wagyu Beef in Premium Soy Sauce  
*Miraval, Cotes de Provence, France, Cinsault, Grenache, 2018*

**\*香蔥爆乳龍**

Wok-fried Lobster with Shallot and Scallion

**金瑤煎釀鮮蟹拑**

Pan-fried Crab Claw with Shrimp Paste and Crispy Conpoy

**法國鵝肝醬片皮乳豬配頭抽爆乳鴿脯**

Crispy Suckling Pig with Goose Liver Pâté, accompanied with Wok-fried Sautéed Pigeon in Premium Soy Sauce

**\*濃雞湯杞子浸花膠**

Poached Fish Maw with Wolfberry in Chicken Broth  
*Stags Leap, Napa Valley, U.S.A, Chardonnay, 2018*

**\*原隻南非鮑魚雞粒燴飯**

Braised Fried Rice with Whole South Africa Abalone and Chicken

**\*蓮蓉西米焗布甸**

Baked Sago Pudding with Lotus Seed Paste

**\*柚子柑桔椰汁糕 拼 香芒椰絲糯米糍**

Coconut Pudding with Kumquat and Yuzu  
Glutinous Dumpling with Mango, Egg Custard and Coconut  
*Szepesy Szamorodni, Tokaji, Hungary, Furmint, Harslevelu, Muscat Blanc a Petits Grains, 2013*

**8 Courses - 每位 HK\$1,480 per person**

**\*6 Courses - 每位 HK\$1,080 per person**

(配餐酒另加 HK\$480)

**(Additional HK\$480 per person with Wine Pairing)**

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 our greatest concern.