



米芝蓮盛宴 Michelin Degustation Menu

贈送品酒師推介香檳一杯

A Glass of Champagne Complimentary by Sommelier's Selection

***營致獻粹**

柚子蜜饒鰻魚球、西班牙黑豚肉叉燒
黑魚子海紅葉伴南非鮑甫、花雕太白醉香鴿

Ying Jee Appetiser Selection

Crispy Eel with Yuzu Honey

Honey Glazed Barbecue Pork

Chilled South Africa Abalone with Jelly Fish and Caviar

Marinated Pigeon with "Hua Diao"

***翠蔬金瑤蹄香龍蝦球**

Sautéed Lobster with Water Chestnut, Seasonal Green and Crispy Conpoy

Churton, Marlborough, New Zealand, Sauvignon Blanc, 2018

***花膠北菇燉菜膽**

Double Boiled Fish Maw with Black Mushroom and Chinese Cabbage

濃扣家鄉釀遼參

Braised Sea Cucumber stuffed with Shrimp Mousse, Minced Pork and Conpoy

***芥末京蔥爆日本鹿兒島 A4 和牛柳**

Wok-fried Kagoshima A4 Wagyu Beef with Leek and Wasabi

Gaja, Ca'Marcanda, Promis, Tuscany, Italy, Merlot, Syrah, Sangiovese, 2018

珊瑚金菇釀竹筍卷

Braised Bamboo Pith Roll with Enoki Mushroom and Crab Coral

***香芒汁官燕奶凍**

Chilled Milk Custard with Imperial Bird's Nest and Mango Juice

***白眉椰汁紅豆糕、香蕉蓮蓉芝麻球**

Chilled Red Bean Pudding with Coconut Milk

Crispy Sesame Ball with Banana and Lotus Seed Paste

Szepsy Szamorodni, Tokaji, Hungary, Furmint, Harslevelu, Muscat Blanc a Petits Grains, 2013

8 Courses - 每位 HK\$1,780 per person

***6 Courses - 每位 HK\$1,380 per person**

(兩位起 Minimum order for 2 persons)

(Additional HK\$490 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.