



YING JEE CLUB

營致會館



廚師推介

CHEFS RECOMMENDATION



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| 黑魚子煎釀鮮蟹拑 Pan-fried crab claw with shrimp mousse, 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 |
| 珊瑚芙蓉蝦球皇 Steamed king prawn with egg white and crab coral | 390 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 |
| 乾蔥蒜子雞球爆南非鮮鮑 Sautéed South Africa abalone with chicken, garlic and crispy shallot | 560 |

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小食 APPETIZERS



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| 黑魚子原隻鮮鮑伴螺片海紅葉 Chilled whole abalone with sea whelk, jelly fish and caviar | 360 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 | 80 |
| 海蜇鎮江餡肉 Marinated jelly fish with pork terrine in black vinegar | 140 |
| 脆皮窩貼小棠菜 Crispy shrimp mousse with Shanghai cabbage | 140 |
| 椒鹽九肚魚 Crispy bombay duck with spicy salt | 160 |
| 海蜇野生鮑片 Chilled wild abalone with jelly fish | 580 |

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燒味

BARBECUE MEAT



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| 花雕太白醉香鴿 | 180 |
| Marinated pigeon with "Hua Diao" | 每隻 each |
| 生浸豉油乳鴿 (制作三十五分鐘) | 180 |
| Poached pigeon in sweet soy sauce (Preparation time 35 minutes) | 每隻 each |
| 生浸豉油雞 (制作六十分鐘) | 半隻 Half 290 |
| Poached chicken in sweet soy sauce (Preparation time 60 minutes) | 全隻 Whole 580 |
| 明爐燒米鴨 | 180 |
| Roasted duck | |
| 蜜汁極上豚肉叉燒 | 280 |
| Honey glazed barbecued pork | |
| 片皮乳豬件 | 300 |
| Crispy suckling pig | |
| 乳豬拼燒鴨 | 300 |
| Crispy suckling pig with roasted duck | |
| 北京片皮鴨 (需一天前預訂) | 一隻 Whole 760 |
| 二食 欖仁鴨崧生菜包 | |
| Peking duck (Pre order one day required) | |
| Second Course Minced duck and olive seed in lettuce wrap | |

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湯、羹 SOUP



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| 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



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| 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 |
| 黑魚子鮮蟹拑芙蓉官燕 Steamed imperial bird's nest with egg white, crab claw and caviar | 580 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



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| 原隻十六頭皇冠吉品鮑魚 (需預訂) Braised Yoshinhamama abalone (16 heads) with black mushroom (Pre order required) | 時價 Market Price 每位 Per person |
| 原隻二十六頭皇冠吉品鮑魚 Braised Yoshinhamama abalone (26 heads) with black mushroom | 時價 Market Price 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 |
| 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 | 800 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 |
| 蠔皇二十六頭溏心鮑魚伴花菇 Braised whole Middle East abalone (26 heads) with black mushroom in oyster sauce | 680 每位 Per person |
| 紅燒南非野生網鮑片伴海參 Braised South Africa wild abalone with sea cucumber | 1580 |
| 營致一品煲 Braised abalone with goose web, sea cucumber and black mushroom in casserole | 1280 |

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海鮮 SEAFOOD



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| 川汁蝦球皇伴窩巴 | 330 |
| Fried king prawn in sweet chilli sauce with crispy rice crackers | 每位 Per person |
| 金瑤蹄香龍蝦球炒螺片 | 1180 |
| Sautéed lobster with sea whelk, water chestnut and crispy conpoy | |
| 碧綠海三鮮 | 460 |
| Sautéed prawn, scallop and sea whelk with vegetable | |
| 海皇翠塘豆腐 | 280 |
| Steamed egg white with scallop, shrimp and crab coral | |
| 黑椒鮮白菌炒帶子 | 380 |
| Sautéed scallop and fresh mushroom with black pepper | |
| 香草天椒爆蝦球 | 380 |
| Wok-fried prawn with fresh chilli and coriander | |

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游水海鮮

FRESH FROM THE MARKET



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| 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 bouillon, Stir-fried with black bean and chilli or stir-fried in “Sichuan” style | 時價 Market price |
| 白灼海中蝦 Poached fresh shrimp | 時價 Market price |
| 清蒸海上鮮 Steamed 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 |

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豬肉
PORK



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| 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



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| 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



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|---|-----------------------------|
| 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 |

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蔬菜 VEGETABLES



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|---|----------------------|
| 蟹皇竹笙金菇卷 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 |
| 竹笙上湯浸時蔬 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



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| 鮮菌菜膽燉竹笙 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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飯、麵 RICE, NOODLES



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| 花膠鮑絲燴生麵 Braised noodle with fish maw, abalone and mushroom | 520 |
| 上湯蝦球炒麵 Crispy noodle with prawn in bouillon | 400 |
| 鮮蟹肉燴伊麵 Braised E-fu noodle with straw mushroom, chive, egg white and fresh crab meat | 320 |
| 薑蔥雲吞叉燒撈麵 Braised noodle with shrimp wonton, barbecue pork, ginger and scallion | 360 |
| 錦繡家鄉炒米 Fried rice vermicelli with roasted duck, barbecued pork, bean sprout and chive | 260 |
| 瑤柱雞球炒河粉 Fried flat rice noodle with chicken, mushroom and conpoy | 260 |
| 原隻鮑魚雞粒燴飯 Braised fried rice with whole abalone, roasted duck, shrimp, chicken and conpoy | 360 |
| 金瑤鮮蝦燒鴨炒飯 Fried rice with roasted duck, shrimp and crispy conpoy | 260 |

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