



YING JEE CLUB

營致會館

## Tasting Menu

贈送品酒師推介香檳一杯

*A Glass of Champagne Complimentary by Sommelier's Selection*

\*黑魚子涼拌鮑魚海紅葉 拼 鵝肝醬片皮乳豬

Chilled Abalone with Jelly Fish and Caviar  
Crispy Suckling Pig with Goose Liver Pâté

\*上湯泡粉絲乳龍蝦

Poached Lobster with Vermicelli in Bouillon

*Churton, Marlborough, New Zealand, Sauvignon Blanc, 2018*

\*鮮蟹肉桂花炒官燕

Fried Imperial Bird's Nest with Egg, Conpoy and Fresh Crab Meat

香蔥豉油皇煎星斑片

Pan-fried Leopard Coral Garoupa with Scallion in Premium Soy Sauce

蠔皇花膠伴遼參

Braised Sea Cucumber with Fish Maw in Oyster Sauce

\*風沙脆腩片

Crispy Pork Belly with Golden Garlic

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

\*濃雞湯雞絲担仔麵

Chicken Noodle in Chicken Broth

\*營致甜品

蓮蓉西米焗布甸

白眉椰汁紅豆糕、香芒奶皇糯米糍

Ying Jee Dessert

Baked Sago Pudding with Lotus Seed Paste  
Chilled Red Bean Pudding with Coconut Milk  
Glutinous Dumpling with Mango and Egg Yolk Cream

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

\*6 Courses - 每位 HK\$1,380 per person

8 Courses - 每位 HK\$1,780 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.