



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

柑橘鳳梨酥、香芒奶皇糯米糍

Ying Jee Dessert

Baked Sago Pudding with Lotus Seed Paste

Baked Pineapple Puff with Kumquat

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.