



YING JEE CLUB

營致會館

賀年點心 (只限午市供應)

**Chinese New Year Dim Sum** (Available Only for Lunch)

歌舞慶金元 (南非鮮鮑燒賣) Steamed Pork Dumpling with Shrimp and Whole Abalone	每件 98 Per Person
百花迎富貴 (百花蠔豉卷) Braised Sun Dried Oyster with Shrimp Paste and Sea Moss	每位 68 Per Person
財源步步高 (瑤柱臘味煎蘿蔔糕) Pan-fried Turnip Cake with Conpoy and Air Dried Meat	75
富貴顯金錢 (百花帶子釀花菇) Braised Black Mushroom with Shrimp Paste, Scallop and Crab Roe	120

賀年菜式

**Chinese New Year Menu**

好市添大利 (髮菜蠔豉大利湯) Pork Tongue Soup with Sun Dried Oyster and Sea Moss	每位 108 Per Person
金鳳報喜燕 (瑤柱雞絲花膠燴官燕) Imperial Bird's Nest Broth with Fish Maw, Conpoy and Chicken	每位 280 Per Person
生意包興隆 (原隻五頭南非鮮鮑扣花膠) Braised Whole South Africa Abalone (5 Heads) with Fish Maw	每位 680 Per Person
年年興有餘 (香蔥豆腐蒸星斑球) Steamed Leopard Coral Garoupa with Bean Curd and Scallion	每位 240 Per Person
三元顯及弟 (珊瑚帶子、花菇鮑甫、鮑汁時蔬) Sautéed Scallops with Shrimp Paste and Crab Coral Braised Abalone with Black Mushroom Braised Seasonal Vegetable in Abalone Sauce	每位 320 Per Person
龍馬顯精神 (金瑤蹄香炒龍蝦球) Sautéed Lobster with Water Chestnut and Crispy Conpoy	每隻 980 Per Piece
財星齊拱照 (髮菜蠔豉大利) Braised Sun Dried Oyster with Sea Moss, Pork Tongue and Vegetables	380
彩蝶迎新歲 (玉簪螺片蝦球) Sautéed Sea Whelk with Prawn and Asparagus	420
竹報喜平安 (竹笙琵琶豆腐) Braised Bean Curd with Shrimp Paste and Bamboo Pith	280

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.