



YING JEE CLUB

營致會館

嚐味套餐 Tasting Menu

贈送品酒師推介香檳一杯

A Glass of Complimentary Champagne by Sommelier's Selection

* XO 醬紅葉螺片 拼 黑豚肉蜜汁叉燒

Marinated Sea Whelk with Jelly Fish and Homemade Spicy Sauce
Honey Glazed Barbecue Pork

* 花雕蛋白蒸乳龍蝦

Steamed Lobster with Egg White and "Hua Diao"

Churton, Marlborough, New Zealand, Sauvignon Blanc, 2018

* 金腿紅燒官燕伴松葉鮮蟹肉

Braised Japanese Matsuba Crab Meat with Imperial Bird's Nest with Yunnan Ham

蠔皇家鄉釀關東刺參

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

金蒜頭抽生煎鹿兒島 A4 和牛粒

Pan-fried Kagoshima A4 Wagyu Beef with Crispy Garlic in Premium Soy Sauce

* 濃雞湯花膠瑤柱浸娃娃菜

Poached Baby Tianjin Cabbage with Fish Maw and Conpoy in Chicken Broth
Gaja, Ca'Marcanda, Promis, Toscana, Italy, Merlot, Syrah, Sangiovese, 2018

* 芝士汁星斑燴伊麵

Braised E-Fu Noodle with Leopard Coral Garoupa and Cheese

* 營致甜品

紫薯西米焗布甸

白眉椰汁紅豆糕、麻香雪燕焗酥餅

Ying Jee Dessert

Baked Sago Pudding with Purple Sweet Potato

Chilled Red Bean Pudding with Coconut Milk

Baked Sesame Puff with Gum Karaya

Domaine Cauhapé, Ballet d'Octobre, Jurançon, Southwest France, 2019

* 6 Courses - 每位 HK\$1,580 per person

8 Courses - 每位 HK\$1,980 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.