



## 嗜味套餐 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"

*Domaine de la Ferrandiere, France, Sauvignon Blanc, 2021*

\* 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

香滑豆沙西米焗布甸

桂花杞子糕、開心果仁酥

Ying Jee Dessert

Baked Sago Pudding with Red Bean Paste

Chilled Osmanthus Pudding with Wolfberry

Baked Pistachio Puff

*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

(Additional HK\$490 per person with Wine Pairing)

加一服務費 All prices are subject to 10% service charge

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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.