



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"
Suavia, Soave Classico, Italy, Garganega, 2023

* 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

Domaine de la Vougeraie, Terres de Famille, France, Chardonnay, 2019

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
Casisano, Brunello di Montalcino, Italy, Sangiovese Grosso, 2017

* 濃雞湯花膠瑤柱浸娃娃菜

Poached Baby Tianjin Cabbage with Fish Maw and Conpoy in Chicken Broth

* 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\$580 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.