



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

***營致薈萃**

黑魚子片皮乳豬、蜜汁極上豚肉叉燒、自家脆金磚

Ying Jee Appetiser Selection

Crispy Suckling Pig with Caviar

Honey Glazed Barbecue Pork

Homemade Crispy Bean Curd with Spicy Salt

***露皇兩儀龍蝦球**

Wok-fried Lobster Combination with Asparagus & Yellow Fugus and Shallot & Scallion

Suavia, Soave Classico, Italy, Garganega, 2023

***松茸菜膽燉花膠**

Double Boiled Fish Maw with Matsutake Mushroom and Chinese Cabbage

籠仔泡椒蒸星斑球

Sautéed Leopard Coral Garoupa with Pickled Pepper in Bamboo Basket

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

雙椒爆炒日本和牛粒

Wok-fried Wagyu Beef with Hunan Chilli Pepper and Fresh Chilli

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

***濃湯杞子津白花**

Poached Tianjin Cabbage with Wolfberry in Chicken Broth

***原隻五頭南非鮑魚燴飯**

Braised Fried Rice with Whole Abalone (5 Heads)

***冰花燉官燕**

營致甜點

Ying Jee Dessert

Double Boiled Imperial Bird's Nest with Rock Sugar

Petit Four

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)

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.