嚐味套餐
TASTING MENU

贈送戈塞香檳一杯
Complimentary a glass of Gosset NV Champagne

* 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
Whispering Angel Rose, France, 2024

* 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
Steamed Leopard Coral Garoupa with Pickled Pepper in Bamboo Basket
Domaine de la Vougeraie, Terres de Famille, France, Chardonnay, 2022

雙椒爆炒日本和牛粒
Wok-fried Wagyu Beef with Hunan Chilli Pepper and Fresh Chilli
Gaja Ca'Marcanda Promis, Tuscany, Italy, 2022

* 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, 2021

* 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
請將手機轉為靜音模式 Please kindly switch your mobile to silent mode
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.