YING JEE CLUB
營致會館

蟹逅金秋
Hairy Crab Menu

營致薈萃
蜜汁極上豚肉叉燒、金華蝦多士、香煎墨魚蝦餅
Ying Jee Appetiser Selection
Honey Glazed Barbecue Pork
Crispy Shrimp Toast with Yannan Ham
Pan-fried Cuttlefish Cake with Water Chestnut and Shrimp Paste
Drappier Carte d'Or Brut NV, Champagne, France NV

生拆蟹粉燴海皇金勾翅
Superior Shark's Fin Borth with Assorted Seafood and Hairy Crab Cream

清蒸大閘蟹
Steamed Hairy Crab
Dongqu Single Vintage Shaoxing Wine

家鄉炆釀遼參
Braised Japanese Sea Cucumber stuffed with Shrimp Mousse and Pork in Abalone Sauce
Domaine Lucien Jacob Savigny-Vergelesses 1er Cru Rouge 2020

濃雞湯杞子浸津白花
Poached Tianjin Cabbage with Wolfberry in Chicken Broth

生拆蟹粉星斑球燴飯
Braised Fried Rice with Garoupa Fillets and Hairy Crab Cream

營致甜品
花香薑茶湯丸
美點雙輝
Ying Jee Dessert Platter
Ginger Soup with Glutinous Rice Dumplings
Petit Four
Petit Mont Baima Snow Mountain Vidal Ice Wine 2024, Xinjiang, China 2024

公蟹 Male Crab – 每位 HK$2,180 per person
母蟹 Female Crab – 每位 HK$2,480 per person
(Additional HK$698 per person with Wine Pairing)
(需兩天前預訂 Pre-order Two Days in Advance)

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.

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