嚐味套餐
TASTING MENU

贈送迎賓飲品一杯
Complimentary a glass of Welcome Drink

* 營致叉燒皇 拼 芙蓉菊花蝦球
Honey Glazed Barbecue Pork
Steamed Prawn with Egg White
Kanta, Riesling, Adelaide Hills, Australia 2016

*金腿紅燒官燕
Braised Imperial Bird's Nest with Yunnan Ham

*薑米陳年花雕蒸星斑球
Steamed Garoupa Fillets with Ginger and "Hua Diao"
小圃釀造 橘 Xiao Pu Orange Wine, Ningxia, China 2024

彩椒爆炒日本和牛粒
Wok-fried Wagyu Beef with Capsicum
Casisano, Brunello di Montalcino, Italy 2019 (Add-on HK$158)

濃扣日本遼參伴五頭南非鮑魚
Braised Japanese Sea Cucumber with South African Abalone (5 Heads)

*魚湯瑤柱花膠浸菜芯
Poached Choy Sum with Fish Maw and Conpoy in Fish Broth

*芝士香芹龍蝦燴伊麵
Braised E-Fu Noodle with Lobster, Chinese Celery and Cheese
Domaine Anderson, Chardonnay, Anderson Valley, USA 2013

*焦糖蓮蓉西米焗布甸
營致甜點
Ying Jee Dessert
Baked Caramel Sago Pudding with Lotus Seed Paste
Petit Four
Alves de Sousa, Quinta da Gavosa porto, 10 years, Portugal

*6 Courses - 每位HK$1,680 per person
8 Courses - 每位HK$2,280 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.