



YING JEE CLUB

營致會館

Tasting Menu

黑魚子螺片海紅葉 伴 香蔥頭抽爆鹿兒島 A4 和牛粒

Chilled Sliced Sea Whelk with Jelly Fish and Caviar
Wok-fried Kagoshima A4 Wagyu Beef with Scallion and Soy Sauce
Mas de Daumas Gassac Blanc, Languedoc, France, 2016

蒜茸芝香焗乳龍蝦

Baked Lobster with Cheese and Garlic

陳年花彫蛋白蒸星斑球

Steamed Whole Lobster with Egg White and “Hua Diao”

壕皇黑豚肉扣南非鮮鮑

Braised South Africa Abalone with Pork Belly and Vegetable in Oyster Sauce
Stags Leap, Napa Valley, America, 2017

濃雞湯杞子浸花膠

Poached Fish Maw with Wolfberry in Chicken Broth

錦繡叉燒炒飯

Fried Rice with Barbecue Pork, Roasted Duck, Shrimp, Crispy Conpoy and Vegetables

營致甜品碟

杏汁燉官燕

紫薑皮蛋黃蓉酥、香芒椰絲糯米糍

Ying Jee Dessert

Double Boiled Imperial Bird's Nest with Almond Juice
Lotus Seed Paste Puff with Tender Ginger and Preserved Egg
Glutinous Dumpling with Mango, Egg Custard and Coconut
Szepesy Szamorodni, Tokaji, Hungary, 2013

每位 HK\$1,980 per person

(配餐酒另加 HK\$600)

(Additional HK\$600 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.