



午市套餐 (Set Lunch)

水晶鮮蝦餃 · 蟹籽乾蒸賣 · 蒜蓉蝦春卷
Steamed Shrimp Dumpling
Steamed Pork Dumpling with Crab Roe
Deep-fried Spring Roll with Shrimp and Garlic

干邑糖心皮蛋 · 椒鹽豆腐粒
Preserved Egg with Cognac
Crispy Bean Curd with Spiced Salt

正宗鑛記燒鵝 拼 叉燒或油雞
Yung Kee's Signature Roasted Goose and Barbecued Pork or Soy Marinated Chicken

主菜(六選二) Main Dish (Please select two)

馬蹄手剁肉餅 Steamed Minced Pork with Water Chestnut and Mushroom
黑椒京蔥炒牛肉 Stir-fried Sliced Beef with Black Pepper and Scallion
脆香芝麻西檸雞 Deep-fried Chicken with Sesame and Lemon Sauce
魚香茄子豆腐煲 Braised Eggplant with Minced Pork, Salted Fish and Bean Curd in Casserole
頭抽蒜片鱈魚球 (每位另加 HK\$40)
Stir-fried Cod Fillet with Sliced Garlic and Soy Sauce (Supplement HK\$40 for each Person)
攪角蜜豆炒蝦球 (每位另加 HK\$20)
Sautéed Prawns with Sweet Pea and Bell Pepper with Preserved Olive Sauce (Supplement HK\$20 for each person)

蒜茸 / 上湯時蔬 (每位另加 HK\$20 轉金銀蛋上湯莧菜)
Stir-fried with Garlic or Poached with Seasonal Vegetable
(Supplement HK\$20/person for Poached Chinese Spinach with Preserved and Salted Egg in Broth)

絲苗白飯 Steamed Rice

茗茶 Chinese Tea

每位 HK\$370 (兩位起) per person (Minimum 2 persons)

額外追加 Extra Delight:

羊肚菌竹筍天白菇 HK\$80/位 Double-boiled Morel Soup
with Bamboo Fungus and Mushroom (Supplement HK\$80 for each person)
清蒸游水海東星 HK\$680 Steamed Spotted Garoupa (Supplement HK\$680)
上湯焗澳洲龍蝦 HK\$680 Baked Australian Lobster in Superior Soup (Supplement HK\$680)
萬壽果燉雪耳(凍) HK\$35/位
Chilled Sweet Soup with Papaya and Snow Fungus (Supplement HK\$35 for each person)
冷泡桃香茉莉茶 HK\$28/位
Cold Brew Peach Flavored Jasmine Tea (Supplement HK\$28 for each person)

如對任何食物過敏，請與職員查詢 Please inform your server any food-related allergies

所有價格另加一服務費 Plus 10% Service Charge



行政套餐 (Executive Set Lunch)

水晶蝦餃 · 蟹籽乾蒸賣 · 香麻海蜇絲 · 干邑糖心皮蛋

Steamed Shrimp Dumpling

Steamed Pork Dumpling with Crab Roe

Shredded Jellyfish with Sesame

Preserved Egg with Cognac

鮮黃耳元貝燉響螺

Double-boiled Sea Conch Soup with Yellow Fungus and Conpoy

正宗鑪記燒鵝

Yung Kee's Signature Roasted Goose

主菜(三選一) Main Dish (Please select one)

蝦籽花膠玻璃蝦球 Sauteed Prawn with Fish Maw and Shrimp Roe

露筍蔥燒百花遼參 Braised Sea Cucumber Stuffed with Minced Shrimp, Asparagus and Scallion

禮雲子蛋清鱈魚球 Steamed Cod Fillet with Mini Crab Roe on Egg White

靈芝菇扒時蔬 Braised Seasonal Vegetable with Marmoreal Mushroom

櫻花蝦蟹肉蛋白炒飯 Egg White Fried Rice with Crab Meat and Sakura Shrimp

是日甜品 Selected Dessert

茗茶 Chinese Tea

每位 HK\$638 (兩位起) HK\$638 per person (Minimum 2 persons)

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