

The round center shape around the logo resembles the physical entrance of the Yong Yi Ting Restaurant, it also represents growth and an attention to detail which every chef here strives to bring to each dish at Yong Yi Ting, a One MICHELIN Star Restaurant.

标志周围的圆形中心形状类似于雍颐庭餐厅的实际入口, 它也代表了成长和对细节的关注, 这里的每一位厨师都努力将米其林一星餐厅雍颐庭的每道菜带入其中。



Immersed in the essence of Jiangnan and enchanted by the flavours of Hangzhou, Yong Yi Ting presents a captivating fusion of classic Hangzhou dishes with a modern twist. Under the visionary leadership of acclaimed consultant chef, Fu Yueliang, the delicacies are crafted by using fresh, seasonal, and locally sourced ingredients, offering an exquisite and eco-friendly culinary experience.

情系江南,寻味杭韵,雍颐庭由顾问主厨傅月良领军,从诗意杭州出发,品味江南风情。餐厅精选当地产地的绿色时令食材,以可持续性美食呈献臻雅新味。



🦇 🖸 茉莉花熏鱼

Deep-fried Flatfish in Sweet Soy Sauce with Jasmine Tea 198

● ② ⑤ 渔家捞汁小海鲜

Marinated Seafood in Seasoned Sauce 188

鸡枞菌风干牛肉

Spicy Dried Beef with Yunnan Mushroom 188

○ ⑤ 糟香卤水大连鲍

Brined Abalone Haliotis Discus in Yellow Rice Wine 178

◎ ◎ ◎ 鸡汁蟹肉百叶包

Bean Curd Sheet Filled with Crab Meat in Chicken Broth 168

● 小葱杭州咸香鸡

Marinated Local Chicken in Spring Onion Sauce 148

○ 茶香鸽蛋酿鹅肝

Marinated Pigeon Egg Filled with Foie Gras Terrine 148

● ○ 青柠梁溪脆鳝

Deep-fried Asian Swamp Eel in Sweet and Sour Sauce 138

Stewed Pork Head in Soy Sauce 138

○ 金华火腿拌熏笋

Stewed Smoked Bamboo Shoot with Jinhua Ham 98

● / ⑧ 千层翡翠莴笋

Shredded Asparagus Lettuce with Rattan Pepper 88

▶青柠酱香一口脆

Marinated Turnip in Sweet and Sour Sauce 78

● / 西湖桂花藕韵

Marinated Lotus Roots with Glutinous Rice and Osmanthus 78

Yong Yi Ting Signature Dishes 招牌菜 🦇 Vegetarian 素食 🥖

Peanut 花生 ② Milk 牛奶 ⑤ Spicy 辛辣 ② Pork 猪肉 ⑤

Gluten-free 无麸质 🚱 Eggs蛋类 🔘 Fish 鱼类 🔞 Nuts坚果 🔘

Crustaceans 甲壳类 Soy-Bean 大豆 🕗



汤·羹 (每位)

SOUP (PER PERSON)

○ ⑤ ⑧ 茉莉海蚌清鸡汤

Double-boiled Chicken Soup with Fresh Clam and Jasmine 168

🦇 🛭 🗘 🧷 杭州翡翠斩鱼圆

Double-boiled Fish Meat Ball Soup with Sweet Beans 128

◎ ◎ 火腿水鸭馄饨汤

Double-boiled Duck Soup with Wontons 118

● ② ○ 莲子兰州九年百合汤

Double-boiled Chicken Soup with Fresh Lily Bulb 108

● ② 宋嫂鱼羹

Braised Fish Broth with Assorted Vegetables 108

● ◎ 菜胆松茸上素汤

Double-boiled Matsutake Soup with Brassica 98



珍馐 (每位)

AIR DRIED SEAFOOD (PER PERSON)

● 6 0 0 江南虾子两头鲍

Superior Fresh Two Heads Abalone Haliotis Discus with Shrimp Roe in Abalone Sauce 598

红枣汁炖官燕

Double-boiled Superior Bird's Nest with Chinese Date Puree 398

○ 杏汁炖官燕

Double-boiled Superior Bird's Nest with Almond Puree 398

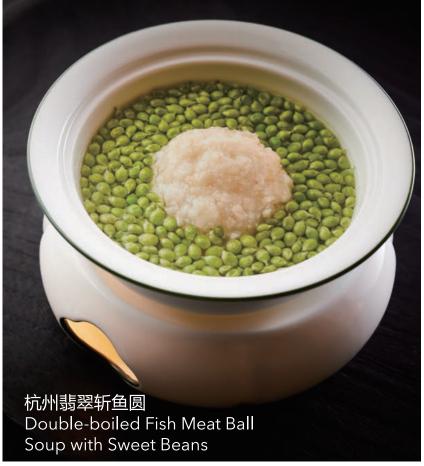
● ● ● □ 二松花胶公

Braised Fish Maw with Pickled Vegetable 388

Yong Yi Ting Signature Dishes 招牌菜 ◆ Vegetarian 素食 ✓ Peanut 花生 ✓ Milk 牛奶 ⑤ Spicy 辛辣 ✓ Pork 猪肉 ⑥ Gluten-free 无麸质 ⑥ Eggs蛋类 ⑥ Fish 鱼类 ⑥ Nuts坚果 ⑥ Crustaceans 甲壳类 ⑥ Soy-Bean 大豆 ⊘



















游水海鲜 **SEAFOOD**

东星斑 (50克)

Leopard Coral Grouper (Per 50g) 148

清蒸 Steamed, Premium Soy Sauce

🕖 🕖 鲜椒蒸 Steamed, Chili

黄鱼 (50克)

Yellow Croaker (Per 50g) 78

雪菜笋丝蒸 Steamed, Pickled Cabbage, Bamboo Shoot

❷杭式葱油蒸 Steamed, Scallion Oil ■

家常烧年糕 Braised, Rice Cake

笋壳鱼 (50克)

Marble Goby (Per 50g) 58

💋 🕖 豉香剁椒蒸 Steamed, Pickled Chili and Black Bean

松叶蟹 (50克)

Snow Crab (Per 50g) 78

砂锅焗 Baked, Garlic, Ginger

鸡油花雕蒸 Steamed, Rice Wine, Chicken Oil

❷ 酱汁肉饼蒸 Steamed, Shredded Pork with Soy Sauce

三门蟹 (50克)

Green Crab (Per 50g) 68

🕖 酱汁肉饼蒸 Steamed, Shredded Pork with Soy Sauce

家常烧年糕 Braised, Rice Cake

鸡油花雕蒸 Steamed, Rice Wine, Chicken Oil

以上海鲜售价以实际重量为准

Price are based on daily market price and weight

Yong Yi Ting Signature Dishes 招牌菜 🤎 Vegetarian 素食 🥖

Peanut 花生 🕖 Milk 牛奶 🐧 Spicy 辛辣 💋 Pork 猪肉 🞧 Gluten-free 无麸质 🚱 Eggs蛋类 🔘 Fish 鱼类 💈 Nuts坚果 🔘

Crustaceans 甲壳类 Soy-Bean 大豆 🕢



游水海鲜 SEAFOOD

澳洲龙虾 (50克)

Australian Lobster (Per 50g) 128

花雕蛋白蒸 Steamed, Egg White and "Hua Diao" Rice Wine 酸萝卜粉丝烧 Braised, Pickled Radish, Vermicelli 黑蒜大千爆炒 Wok-fried, Fermented Black Garlic, Scallion and Chili (请提前一天预订) (Please Reserve 24 Hours in Advance)

阿拉斯加蟹 (50克)

Alaskan King Crab (Per 50g) 108

花雕蛋白蒸 Steamed, Egg White and "Hua Diao" Rice Wine 酱汁蒸 Steamed, Soy Sauce 芋艿家常烧 Braised with Soy Sauce and Taro

(请提前一天预订) (Please Reserve 24 Hours in Advance) 注: 可选两种烹饪方法 Remark: Can Choose Two Kinds of Cooking Method

乳龙虾 (50克)

Spiny Lobster (Per 50g) 88

豆豉藤椒炒 Wok-fried, Fermented Soy Bean, Rattan Pepper 蒜蓉金针菇蒸 Steamed, Mushroom and Garlic Puree 黑蒜大千爆炒 Wok-fried, Fermented Black Garlic, Scallion and Chili 小葱蒸 Steamed, Scallion

波士顿龙虾 (50克)

Boston Lobster (Per 50g) 58

酸萝卜粉丝烧 Braised, Pickled Radish, Vermicelli 黑蒜大千爆炒 Wok-fried, Black Garlic, Scallion and Chili 蒜蓉粉丝蒸 Steamed, Minced Garlic, Vermicelli

以上海鲜售价以实际重量为准

Price are based on daily market price and weight

Yong Yi Ting Signature Dishes 招牌菜 Vegetarian 素食 Peanut 花生 Milk 牛奶 Spicy 辛辣 Pork 猪肉 Gluten-free 无麸质 Eggs蛋类 Fish 鱼类 Nuts坚果 Crustaceans 甲壳类 Soy-Bean 大豆





海鲜河鲜

SEAFOOD & RIVER FISH

◎ ◎ ◎ 醉瓜鲞蒸东海大黄鱼

Steamed Yellow Croaker with Marinated Fish 1,338

● ② 西湖醋鱼

Poached Marble Goby in Sweet Vinegar Sauce 598

● ○ ⑤ 手打年糕家烧三门蟹

Braised Green Crab with Hand-made Rice Cakes 528

●●●●西湖龙井河虾仁

Sautéed River Shrimps with Longjing Tea Leaf 478

◎ ∅ 黄贡椒蒸甲鱼

Steamed Soft-shell Turtle with Huanggong Chili 388

Steamed Prawns with Sour Radish and Vermicelli 298

◎◎◎黑蒜大千爆虾球

Wok-fried Prawns with Fermented Black Garlic and Dried Chili 258

◎ ② 韭香鲜笋爆鳝丝

Wok-fried Asian Swamp Eel with Bamboo Shoot and Chives 208

◎◎◎砂锅杭三鲜

Stewed Shrimps with Chicken Breast and Pork Skin in Casserole 198

◎ 局 杭州虾爆鳝背

Deep-fried Asian Swamp Eel with Shrimps in Sweet and Sour Sauce 178

● ② 雪菜笋丝蒸黄鱼柳 (每位)

Steamed Yellow Croaker with Pickled Vegetables (Per Person) 128



肉类 PORK & BEEF

● ● 金牌扣肉 (例份/小份)

Braised Soy Pork Belly with Dried Bamboo Shoot and Pumpkin Pancake 278/138 (Regular Portion / Small Portion)

酱香滑烤牛肋

Grilled Beef Ribs in Shanghainese Soy Sauce 478

● 东坡陈皮小牛肉

Braised Beef Short Rib with Dried Tangerine Peel 478

4 件所菌辣炒雪花牛肉

Wok-fried Sliced Angus Beef with Porcini and Chili 438

○黑松露酱红烧肉

Braised Pork Belly with Black Truffle Sauce 338

家禽

POULTRY

◎ 珍菌蒸临安土鸡

Steamed Chicken with Yunnan Mushrooms 338

● Ø ⑤ 江南鲍鱼鸡煲

Braised Diced Chicken with Abalone Haliotis Discus in Casserole 298

● ● 龙井茶香脆皮乳鸽

Deep-fried Crispy Pigeon with Longjing Tea 108





6 ∅ ∅ ଢ 浓汤沙鳗石锅豆腐

Stewed Tofu in Eel Soup with Pork and Mushroom 178

∅ 6 0 澳带虾仁蒸水蛋

Steamed Egg with Scallops and Shrimps 178

◎ ◎ 鸡头米火丁炒豌豆

Wok-fried Sweet Peas with Lily Bulb and Jinhua Ham 178

◎ ◎ 麻辣牛筋豆腐

Stewed Tofu with Beef Tendon 168

○○风干火腿炒青花菜

Stir-fried Broccoli with Air-dried Ham 158

Lingyin Vegetarian Pot 158

❷ ● 笋芙菜干煸四季豆

Wok-fried String Beans with Pickled Vegetables 138

时令田园蔬菜

Choice of Greens from Our Daily Market Selection 128

/ 清炒 Plain Sautéed

- 🔾 🌀 🔾 上汤浸 Poached in Broth
- 🧔 豉油皇白灼 Poached with Soy Sauce





● ○ ⑤ ⑥ 传统扬州炒饭

Yangzhou Fried Rice with Shrimp, Chicken and Jinhua Ham 168

○ 菜松牛肉炒饭

Fried Rice with Angus Beef and Vegetables 168

⑤ 虾干葱油拌面 (每位)

Blended Noodles with Scallion Oil and Dried Shrimps (per person) 68

◎ ◎ 雪菜黄鱼面 (每位)

Noodle Soup with Yellow Croaker and Picked Vegetable (per person) 68

● ○ ○ 杭州传统片儿川 (每位)

Hangzhou Style Noodle Soup with Sliced Pork and Bamboo Shoot (per person) 68

Yong Yi Ting Signature Dishes 招牌菜
Peanut 花生
Milk 牛奶
Spicy 辛辣
Pork 猪肉
Gluten-free 无麸质
Eggs蛋类
Fish 鱼类
Nuts坚果
Crustaceans 甲壳类
Soy-Bean 大豆



甜品 (每位) DESSERT (PER PERSON)

● **夢 /** 葛仙米燕窝炖香梨 Double Boiled Pear with Bird's Nest 98

● ● ● 龙井茶奶冻 Chilled Longjing Tea Crème Brûlée 78

■ **I**

◎ 陈皮红豆沙小圆子Glutinous Rice Ball with Red Bean Paste and Tangerine 68

◎ ⑥ ◎ 核桃露舒芙蕾 Soufflé with Creamy Walnut Milk 58

甜点(三件) PASTRY (3PIECES) (午市供应 AVAILABLE FOR LUNCH)

● ② 燕窝绿豆糕

Green Bean Pastry Filled with Bird's Nest 88

○ 枣泥酥饼

Baked Sesame Pastry Filled with Red Date Paste 68

桂花焦糖年糕

Osmanthus-scented Caramel Rice Cake 68



精细江南点心 (午市供应) DIM SUM (AVAILABLE FOR LUNCH)

⑤ ◎ 三鲜地衣冠顶饺 (三件)

Steamed Dumpling with Pork, Shrimp and Lichens (3 pieces) 88

● ② ② 香煎蟹柳建德豆腐盒 (三件)

Pan-fried Tofu with Stuffed Crab Stick (3 pieces) 88

◎ ◎ ◎ 金华两头乌千岛湖米果 (三件)

Steamed Rice Dumpling with Shredded Pork (3 pieces) 88

● ● 五福四喜饺 (三件)

Steamed Dumpling with Egg, Carrot, Celery and Fungus (3 pieces) 88

● ② 金华火腿汤包 (每件)

Steamed Dumpling with Jinhua Ham (per piece) 78

● ○ 松子翡翠烧卖 (三件)

Steamed Siu Mai Stuffed with Vegetables and Pine Nuts (3 pieces) 78

○ 金华干菜酥饼 (三件)

Baked Jinhua Ham Pastry (3 pieces) 78

