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### 凉菜 Appetizer

糟香卤水大连鲍，小葱杭州咸香鸡

千层翡翠莴笋，西湖桂花糯米藕

Brined Abalone Haliotis Discus in Yellow Rice

Marinated Local Chicken in Spring Onion Sauce

Shredded Asparagus Lettuce with Rattan Pepper

Marinated Lotus Roots with Glutinous Rice and Osmanthus

### 汤 Soup

杭州翡翠斩鱼圆

Double-boiled Fish Meat Ball Soup with Sweet Bean

### 主菜 Main Course

西湖龙井河虾仁

Sautéed River Shrimps with Longjing Tea

东坡陈皮小牛肉

Braised Short Rib with Dried Tangerine Peel

迷你扣肉银杏饼

Braised Soy Pork Belly with Dried Bamboo Shoot and Pumpkin Pancake

头水紫菜炒豆苗

Stir-fried Pea Sprouts with Laver

### 主食 Noodle

杭州传统片儿川

Hangzhou Style Noodle Consommé with Sliced Pork and Bamboo

### 甜品 Dessert

核桃露舒芙蕾

Soufflé with Walnut Cream

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YONG YI TING

米其林品鉴菜单  
MICHELIN TASTING MENU



MICHELIN  
GUIDE  
2026