

秋冬季限定

AUTUMN AND WINTER TASTING MENU

冷盘|Appetizer

② 糟香熟成带鱼

Marinated Maturation Cuttlefish in Yellow Rice Wine 188

● ● 酸芥菜猪肚尖

Pickled Leaf Mustard Greens Mixed with Stomach Tips 158

🦇 🔾 栗绒卤鸭卷

Brittern Duck Roll with Pecan and Chestnut Velvet 158

◎ ✓ 酸辣汁贵妃耳

Marinated Fungus with Spicy and Sour Sauce 88

汤|Soup

● 黄金白菜雪花牛肉汤

Double-boiled Beef Soup with Baby Cabbage 128

主菜|Main Course

🤎 🛭 🔊 蟹粉脆皮黄鱼

Stir-fried Yellow Croaker Filled with Crab Roe 688

⑤ ○ 手捏菜芋艿梭子蟹

Braised Portunid with Taro and Pickled Mustard Greens 398

Braised Pork Trotters and Abalone Haliotis Discus 388

🖸 🌑 虾汤萝卜笔杆鱿鱼

Braised Squid with Radish in Shrimp Broth 328

主食|Rice

● 牛骨髓萝卜焖饭

Braised Rice with Oxtail Bone Marrow and Radish 298

点心|Dim Sum

◎ ◎ 蟹粉老面包子

Steamed Crab Roe Bun 88

◎ ◎ 建德三都麻糍

Deep-fried Glutinous Rice Cake with Peanut, Sesame and Chestnut 68

临安羊肉煎饼

Pan-fried Lamb Pancake 68

甜品|Dessert

✓ 雪莲子桃胶炖秋梨

Double -Stewed Pear with Gleditsia Seed and Peach Gum 98

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 🕢







