



The round center shape around the logo resembles the physical entrance of the Yong Yi Ting Restaurant, it also represen ts 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 arecrafted 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

◎ ◎ 绍兴黄酒糟四宝

Marinated Shrimp and Abalone Haliotis Discus Hannai in Yellow Rice Wine 198

鸡枞菌风干牛肉

Spicy Dried Beef with Yunnan Mushroom 188

◎ ◎ 糟香卤水大连鲍

Brined Abalone Haliotis Discus Hannai 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

○ ② 青柠梁溪脆鳝

Deep-fried Asian Swamp Eel Sweet and Sour Sauce 138

◆ ○ 茶香鸽蛋酿鹅肝

Marinated Pigeon Egg Filled with Foie Gras Terrine 148

□ 酱香六合猪头肉

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

● / ⑤ 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 Milk 牛奶 Spicy 辛辣 Pork 猪肉 Gluten-firee 无麸质 Eggs蛋类 Fish 鱼类 Nuts坚果 Crustaceans 甲壳类 Soy-Bean 大豆





○ ● ● 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

◎ ◎ 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 Head Abalone Haliotis Discus with Shrimp Roe in Abalone Sauce 598

◎ 牛油果百合炖官燕

Double-boiled Superior Bird's Nest with Avocado and Lily Juice 398

○ Ø 杏汁炖官燕

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

● ◎ □ 二松花胶公

Braised Fish Maw with Pickled Vegetable 388

Yong Yi Ting Signature Dishes 招牌菜
Peanut 花生
Milk 牛奶
Spicy 辛辣
Pork 猪肉
Gluten-firee 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**

东星斑(50克)

Leopard Coral Grouper (Per 50g) 148

清蒸 Steamed, Premium Soy Sauce 鲜椒蒸 Steamed, Chili

笋壳鱼 (50克)

Marble Goby (Per 50g) 58

豉香剁椒蒸 Steamed, Pickled Chili and Black Bean

葱油蒸 Steamed, Scalion Oil

黄鱼(条)

Yellow Croaker (Whole Fish) 1,338

雪菜笋丝蒸 Steamed, Pickled Cabbage, Bamboo Shoot

杭式葱油蒸 Steamed, Scalion Oil

家常烧年糕 Braised, Rice Cake

松叶蟹(50克)

Snow Crab (Per 50g) 78

炒糯米饭 Wok-fried, Sticky Rice

鸡油花雕蒸 Steamed, Rice Wine, Chicken Oil

酱汁蒸 Steamed, Soy Sauce

三门蟹(50克)

Green Crab (Per 50g) 68

酱汁蒸 Steamed, Soy Sauce

家常烧年糕 Braised, Rice Cake

鸡油花雕蒸 Steamed, Rice Wine, Chicken Oil

(请提前一天预订) (Please Reserve 24 Hours in Advance)

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 Ø Milk 牛奶 O Spicy 辛辣 Ø Pork 猪肉 O Gluten-firee 无麸质 🚳 Eggs蛋类 🔕 Fish 鱼类 🔕 Nuts坚果 🧑

Crustaceans 甲壳类 Soy-Bean 大豆 O



游水海鲜 SEAFOOD

澳洲龙虾(50克)

Australian Lobster (Per 50g) 128

本雕蛋白蒸 Steamed, Egg White and "Hua Diao" Rice Wine 酸夢ト粉丝烧 Braised, Pickled Radish, Vermicelli 上汤焗 Braised, Supreme Broth / 三葱炒 Wok-fried, Scallion (请提前一天预订) (Please Reserve 24 Hours in Advance)

乳龙虾 (50克)

Spiny Lobster (Per 50g) 88

豆豉藤椒风味Braised, Fermented Soy Bean, Rattan Pepper 蒜蓉金针菇蒸 Steamed, Mushroom 开边上汤焗 Braised, Supreme Broth / 小葱蒸 Steamed, Scallion

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

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-firee 无麸质 · Eggs蛋类 · Fish 鱼类 · Nuts坚果 · Crustaceans 甲壳类 · Soy-Bean 大豆





□ ወ 図 醉瓜鲞蒸东海大黄鱼

Steamed Yellow Croaker with Drunken Fish 1,338

🦇 🕡 西湖醋鱼

Poached Marble Goby in Sweet Vinegar Sauce 598

● 西湖龙井虾仁

Sautéed River Shrimps with Longjing Tea Leaf Noodles 478

☑ ◎ ወ ◎ 栗子罗勒鳕鱼煲

Braised Cod Fillet with Chestnuts and Basil in Casserole 378

● ● ● 古越陈酿煮花螺

Boiled Sea Snail in Aged Shaoxing Yellow Wine 298

② 黑蒜大千爆虾球

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

❷ 酸萝卜粉丝煮牡丹虾球

Steamed Prawns with Sour Radish and Vermicelli 298

◎ ◎ 韭香鲜笋爆鳝丝

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

🧼 🕡 🔾 砂锅杭三鲜

Stewed Shrimp with Chicken Breast and Pork Skin in Casserole 198

◎ 杭州虾爆膳背

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

② 雪菜笋丝蒸黄鱼柳(每位)

Steamed Yellow Croaker with Picked 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 Chilli Soy Sauce 478

◎ 东坡陈皮小牛肉

Braised Short Rib with Dried Tangerine Peel 478

② 牛肝菌辣炒和牛

Wok-fried Sliced Waygu Beef with Porcini and Chili 438

□ 黑松露红烧肉

Braised Pork Belly with Black Truffle 338

家禽 POULTRY

◎ 珍菌蒸临安土鸡

Steamed Chicken with Yunnan Mushrooms 338

❷ 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 Jasmine Tea 108

Crustaceans 甲壳类 Soy-Bean 大豆 🕢





◎ ◎ ◎ 浓汤沙鳗石锅豆腐

Stewed Tofu in Asian Swamp Eel Consommé with Pork and Mushroom 178

○ 澳带虾仁蒸水蛋

Steamed Egg with Scallops and Shrimps 178

② 鸡头米火丁炒豌豆

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

② 笋芙菜干煸四季豆

Wok-fried String Beans with Pickled Vegetables 138

◎ 浓汤番茄煮花菜

Stewed Tomato with Cauliflower in Supreme Broth 158

● 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

Yong Yi Ting Signature Dishes 招牌菜 🦇 Vegetarian 素食 🥖 Peanut 花生 Ø Milk 牛奶 ⑥ Spicy 辛辣 Ø Pork 猪肉 ◎ Gluten-firee 无麸质 🚳 Eggs蛋类 🔕 Fish 鱼类 🔕 Nuts坚果 👩 Crustaceans 甲壳类 Soy-Bean 大豆 🔕





○ 传统扬州炒饭

YangZhou Fried Rice with Assorted Seafood and JinHua Ham 168

菜松和牛炒饭

Fried Rice with Wagyu Beef and Vegetable 168

◎ 杭州酱鸭锅巴泡饭(每位)

Boiled Rice Soup with Diced Soy Duck and Rice Crust (per person) 68

虾干葱油拌面(每位)

Blended Noodles with Scallion Oil and Dried Shrimp (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-firee 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)

┛ 甘蔗马蹄绿豆爽

Stewed Mung Bean Soup with Sugarcane and Waterchestnut 68

■ 葛仙米燕窝炖香梨

Double Boiled Pear with Bird's Nest 98

● 0 龙井茶奶冻

Chilled Longjing Tea Crème Brûlée 78

🧼 🐧 大白兔奶糖冰淇淋

Shanghainese "White Rabbit Candy" Ice Cream 68

陈皮红豆沙小圆子

Glutinous Rice Dumpling with Red Bean Paste and Tangerine 68

○ ○ 核桃露舒芙蕾

Soufflé with Walnut Cream 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 Nest 88

○ 枣泥酥饼

Baked Sesame Pastry Filled with Red Date Paste 66

杭州定胜糕

Hangzhou Style Steamed Rice Cake 68

● 桂花焦糖年糕

Sweet Rice Cake with Osmanthus 66





◎ 三鲜地衣冠顶饺 (三件)

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

● ② ② 香煎蟹柳建徳豆腐盒 (三件)

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

● ② ② 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)

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

◎ 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 SiuMai Stuffed with Vegetables and Pine Nuts (3 pieces) 78

◎ 金华干菜酥饼 (三件)

Baked Jinhua Ham Pastry (3 pieces) 78

◎ 西湖莲藕酥 (三件)

Baked Barbecued Pork and Lotus Root Pastry (3 pieces) 68





春季限定

TASTE OF SPRING

冷盘

Appetizer

谷雨香椿酱蚌仔

Marinated Geoduck with Chinese Toon Sauce 188

● 鱼子酱糯米春笋

Marinated Caviar Glutinous Rice with Spring Bamboo Shoots 198

🥒 🧑 烟熏胖干茶树菇

Stewed Smoked Dried Tofu with Tea Tree Mushrooms 88

四 马兰头豆腐盒子

Crispy Bean Curd Skin with Malantou Herb 78

Soup

○ ② ○ 傍林鲜杏仁花胶汤

Double-boiled Forest Fresh Almond with Fish Maw Soup 228

Main Course

Ø 6 ◎ 紫苏辣酱三门膏蟹

Braised Sanmen Mud Crab with Perrilla-Spiced Chili Sauce 1028

🤎 🛭 🔾 🕜 🕳 手剥虾籽松鼠鳜鱼

Braised Squirrel-shaped Mandarin Fish with Shrimp Roe 328

∅ ⑤ 春韭螺肉·吴山酥油饼

Wok-fried Conch Meat with Spring Chives and Wushan Crispy Oil Cake 228

萧山爆腌菜炒春笋

Stir-fried Xiaoshan Preserved Vegetable with Spring Bamboo Shoots 138

主食

Rice

砂锅虾爆鳝焖饭 Braised Claypot Rice with Shrimp and Braised Eel 198

Dim Sum

🚨 🚨 清汤荠菜金鱼饺(每位)

Steamed Goldfish-shaped Dumplings with Shepherd's Purse and Bamboo Shoots (per person) 58

🔾 🧔 翡翠蚕豆流心麻球

Crispy Turnip Puff with Jinhua Ham 68

甜品

▼ ② ② ② 查子豆花·草莓冰淇淋

Tofu Pudding with Strawberry Duo Ice Cream 68

Yong Yi Ting Signature Dishes 招牌菜 🦇 Vegetarian 素食 🥖

Peanut 花生 Ø Milk 牛奶 ⑥ Spicy 辛辣 Ø Pork 猪肉 ◎

Gluten-firee 无麸质 🚳 Eggs蛋类 🔕 Fish 鱼类 🔕 Nuts坚果 🧑

Crustaceans 甲壳类 Soy-Bean 大豆 🔕







