

片皮鴨晚市套餐
Peking Duck Set Dinner

青瓜紅蜇頭、原隻鮑魚雞粒撻、五香安格斯脆腩片
*Marinated Cucumber and Jelly Fish with Minced Garlic,
Baked Whole Abalone Tart with Diced Chicken,
Crispy Five Spice Sliced Angus Beef Brisket*

港式片皮鴨
Hong Kong Style Peking Duck

生拆蟹肉菜苗羹 或 宮廷海鮮酸辣羹
*Braised Vegetable Sprouts Soup with Crab Meat
or
Hot and Sour Soup with Seafood*

乾燒明蝦球
Wok-fried Prawns in Chilli Sauce

櫻花蝦蟹肉帶子炒飯
Fried Rice with Diced Scallops, Crab Meat and Sakura Shrimps

芒果熱情果泡芙配白朱古力忌廉
*Mango and Passion Fruit Choux
served with 33% White Chocolate Cream*

每位\$588 (兩位起)
\$588 per person (minimum 2 persons)

品酒師精選三杯餐酒配對每位\$298
Enjoy our sommelier's three-glass wine pairing at \$298 per person

以上價目均另收加一服務費 *All prices are subject to 10% service charge*

天外天經典特色套餐
Above & Beyond Modern Classic Tasting Menu

蜜汁叉燒皇、黑松露茶燻蛋、蒜拍青瓜
*Honey-glazed Barbecued Pork,
Smoked Egg with Oolong Tea Leaves and Black Truffles,
Marinated Cucumber in Vinegar and Garlic*

千絲百花鳳尾蝦
Deep-fried Prawns wrapped with Crispy Noodles

XO 醬爆龍躉球
Wok-fried Giant Garoupa Fillet in XO Sauce

黑椒牛柳條伴藕片
Wok-fried Sliced Beef Tenderloin and Lotus Root with Black Pepper

魚湯鮮菌稻庭烏冬
Braised Inanizwa Udon with Wild Mushrooms in Fish Broth

芒果熱情果泡芙配白朱古力忌廉
*Mango and Passion Fruit Choux
served with 33% White Chocolate Cream*

每位\$698 (兩位起)
Priced at \$698 per person (minimum 2 persons)

品酒師精選三杯餐酒配對每位\$298
Enjoy our sommelier's three-glass wine pairing at \$298 per person

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廚師推介晚市套餐
Chef's Recommendation Set Dinner

五香安格斯脆腩片、冰燒三層肉、蒜拍青瓜
Crispy Five Spice Sliced Angus Beef Brisket,
Crispy-roasted Pork Belly,
Marinated Cucumber in Vinegar and Garlic

瑤柱螺頭燉菜膽
Double-boiled Dried Sea Whelk Soup with Brassica and Conpoy

蒜蓉開邊龍蝦
Steamed Lobster with Garlic

香蔥爆斑球
Wok-fried Garoupa Fillet with Spring Onion

魚湯浸菜苗
Stewed Vegetable Sprouts in Fish Broth

松露竹筴野菌餃伴荷葉飯
Steamed Wild Mushrooms Dumplings,
Fried Rice with Conpoy wrapped in Lotus Leaf

芒果熱情果泡芙配白朱古力忌廉
Mango and Passion Fruit Choux
served with 33% White Chocolate Cream

每位\$798 (兩位起)
Priced at \$798 per person (minimum 2 persons)

品酒師精選三杯餐酒配對每位\$298
Enjoy our sommelier's three-glass wine pairing at \$298 per person

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晚市精選套餐
Above & Beyond Degustation Set Dinner

蜜汁叉燒皇、青瓜帶子、素鵝腐皮卷
*Honey-glazed Barbecued Pork,
Marinated Cucumber and Scallop with Minced Garlic,
Crispy Vegetarian Bean Curd Sheet Roll*

翡翠南非鮑魚
Braised South African Whole Abalone with Garden Greens

燕窩南瓜蟹肉羹
Braised Pumpkin Soup with Bird's Nest and Crab Meat

陳皮豆豉炒蝦球
Wok-fried Prawns with Tangerine Peel and Fermented Black Beans

金盞泮水芹香
Wok-fried Celeries served in Nest

生炒和牛崧飯
Fried Rice with Minced Wagyu Beef

芒果熱情果泡芙配白朱古力忌廉
*Mango and Passion Fruit Choux
served with 33% White Chocolate Cream*

每位\$938
Priced at \$938 per person

品酒師精選三杯餐酒配對每位\$298
Enjoy our sommelier's three-glass wine pairing at \$298 per person

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