



天外天 x **BRUICHLADDICH** 威士忌品酪晚宴
Above & Beyond x Bruichladdich Whisky Pairing Dinner

蒜拍青瓜紅蜆頭、威士忌火焰蜜汁叉燒、鹽香脆炸日本蠔
*Marinated Cucumber with Supreme Jelly Fish,
Honey-glazed Barbecued Pork with Peak Bruichladdich Whisky,
Deep-fried Japanese Oyster with Salt
Bruichladdich Islay Barley 2014*

豉油皇香脆龍躉球
*Crispy Giant Garoupa Fillet with Supreme Soy Sauce
Bruichladdich Organic Barley*

蠔皇南非七頭鮑魚
*Braised South African Abalone (7-head per catty) in Superior Oyster Sauce
Bruichladdich 18 Aged Years*

京蔥醬爆澳洲羊柳
*Stir-fried Australian Lamb Fillet with Young Leek and Chilli Sauce
Bruichladdich Port Charlotte 10*

蜂蜜黑椒金瓜炒澳洲和牛粒
*Wok-fried Australian Wagyu Beef Cube with Potato, Honey and Black Pepper
Bruichladdich Octomore 15.2*

櫻花蝦帶子蟹肉炒飯
Fried Rice with Diced Scallop, Crab Meat and Sakura Shrimp

蛋白杏仁茶
Sweetened Almond Cream with Egg White

美點雙輝
Chinese Petit Fours

每位 \$1,088 (兩位起) 配五杯品酒師精選威士忌
\$1,088 per person (minimum 2 persons) with 5 glasses of Bruichladdich whisky pairing



廚師精選 *Chef's Recommendation*

B - Contains Beef 含牛肉

D - Contain Dairy Products 含奶製品

N - Contains Nuts 含乾果

P - Contains Pork 含豬肉

V - Vegetarian 素菜

如果你對某些食物敏感，請告知服務人員 *Please make your server aware of any food allergies.*

所有價目均以港幣計算及需另收加一服務費 *All prices are in HKD and subject to 10% service charge*