



新春廚師推介

Chinese New Year Chef's Recommendations

		例牌 <i>Standard Portion</i>	
[D][N][P]	大吉大利 (髮菜蠔豉大利柱甫) <i>Braised Dried Oyster with Blackmoss and Conpoy</i>	\$388	
[D][N][P]	竹報平安 (金腿竹笙蟹肉扒豆苗) <i>Braised Pea Sprout with Crab Meat, Yunnan Ham and Bamboo Pith</i>	\$368	
[D][N][P]	發財好市 (髮菜蠔豉豆苗卷) <i>Deep-fried Pea Sprout Roll with Dried Oyster and Blackmoss</i>	\$288	
[D][N]	風生水起 (鮑魚撈起) 另加 \$580 龍蝦 1 隻 <i>Lo Hei (Abalone, Shredded Carrot, Shredded Cucumber, Shredded Purple Cabbage, Pickled Ginger, Shredded Fried Taro, Celtuse and Crisp Fritter)</i> <i>(Additional \$580 for One Lobster)</i>	\$388	
[D][N][P]	金銀滿屋 (鴛鴦蝦球:黃金蝦球及粉紅貴妃耳炒蝦球) <i>Deep Fried Prawn with Salted Egg Yolk and</i> <i>Wok-fried Prawn with Coral Wood Ear</i>	\$388	
		半隻	全隻
		<i>Half</i>	<i>Whole</i>
[D][N][P]	富貴吉祥 (生菜蜆芥炆雞) <i>Braised Chicken with Lettuce and Clam</i>	\$368	\$688



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*



天外天金蠔和牛盛宴

Above & Beyond Golden Oyster x Wagyu Beef Feast

[D][N] 香蔥干邑焗金蠔、[D][N] 金蠔鮮蝦脆皮卷、[D][N] 菊花海蜇
(追加 \$38 蟹粉小籠包一件)

*Baked Golden Oyster with Cognac and Spring Onion,
Deep-fried Shrimp Rolls with Golden Oyster,
Marinated Jellyfish with Garlic
(Additional \$38 for 1 piece of Steamed Hairy Crab Roe and Pork Dumpling)
Domaine Lechenaut Bourgogne Aligote*

[B][D][N] 西湖和牛蟹肉羹
Braised Crab Meat Soup with Wagyu Beef

Or 或
[D][N][P] 杏汁百合杞子燉花膠 (另加\$100 升級)
*Double-boiled Fish Maw Soup with Lily Bulb, Wolfberry with Almond Cream
(Additional \$100 for upgrade)*

[D][N][P] 金蠔酥香焗大響螺
*Baked Conch with Golden Oyster and Crispy Sauce
Montepuciano d'Abruzzo Edizione Limitata, Abruzzo, Italy*

[B][D][N] 蜜餞金蠔配金蒜 M5 和牛粒
*Pan-fried Honeyed Golden Oyster and Wok-fired M5 Wagyu Beef Cubes with Garlic
Torbreck The Steading, Barossa Valley, Australia*

Or 或
[D][N] 原隻南非鮑魚拼金蠔 (另加 \$180 升級)
*Braised Whole South African Abalone with Golden Oyster (Additional \$180 for upgrade)
Reichsgraf von Kesselstatt "Josephsofer" Riesling Kabinett, Mosel, Germany*

[D][N][P] 高湯杞子白舞茸浸菜苗
Braised Vegetables with White Maitake Mushroom and Wolfberry in Supreme Broth

[D][N][P] 鮑汁蝦籽金蠔稻庭麵
Inaniwa Noodles with Shrimp Roe and Golden Oyster in Abalone Sauce

[D][N][V] 雙雪紅棗燉萬壽果
Double-boiled Papaya with Snow Swallow, Snow Lotus Seed and Red Date

[N][P] 美點薈萃
Chinese Petit Four

每位\$1,088 (兩位起)
\$1,088 per person (minimum 2 persons)

品酒師精選三杯餐酒配對每位 \$480
Enjoy our sommelier's three-glass wine pairing at \$480 per person



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天外天片皮鴨南非吉品鮑魚套餐

Above & Beyond Braised South African Abalone with Peking Duck Set

[D][N][P] 冰燒三層肉、[D][N] 香芒帶子沙律、[D][N] 柚香脆炸藍水晶蝦 (追加 \$38 蟹粉小籠包一件)

*Crispy Roasted Pork Belly, Mango Salad with Scallop,
Deep-fried Crystal Blue Prawn with Yuzu
(Additional \$38 for 1 piece of Steamed Hairy Crab Roe and Pork Dumpling)
Charles de Cazanove Tradition Tete de Cuvee Brut NV, Champagne, France*

[D][N][P] 天外天片皮鴨
*Above & Beyond Peking Duck
Torbreck The Steading, Barossa Valley, Australia*

[D][N][P] 蠔皇二十二頭南非吉品鮑魚
*Braised South African Abalone with Superior Oyster Sauce (22-head per catty)
Chateau Leoube Cotes de Provence 'Love by Leoube' Rose, France*

[D][P] 黑魚子煎釀百花蟹鉗
Pan-fried Crab Claw with Shrimp Paste and Black Caviar
Or 或
[D][N] 金湯松露釀關東遼參 (另加\$180 升級)
*Braised Kanto Sea Cucumber stuffed with Truffle in Superior Chicken Broth
(Additional \$180 for upgrade)*

[B][D][N][P] 醬皇杏鮑菇山藥炒和牛
*Wok-fried Wagyu Beef with King Oyster Mushroom and
Chinese Yam in Homemade XO Sauce
Xige Estate Jade Dove Red Blend, Ningxia, China*

[N][V] 羊肚菌北菇炆素千層
Braised Bean Curd Sheet with Morrel and Mushroom

[D][N][P] 芹香甜梅菜鹿兒島茶美豚炒香苗
Fried Rice with Kagoshima Chamiton Pork and sweet Preserved Vegetable

[D][N][V] 生磨開心果露
Sweetened Pistachio Cream

[N][P] 美點薈萃
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