


七頭鮑乳鴿雅宴
Beyond the Sky Delicacies Set

天外天三小碟


 子薑蜜汁叉燒皇、香蜜帶子沙律、柚子脆炸藍水晶蝦

Chinese Specialty Platter

*Honey-glazed Barbecued Pork with Pickled Ginger, Scallop with Melon Salad,
Deep-fried Crystal Blue Prawn with Yuzu*

翡翠鮮黃耳百合炒虎蝦球

Wok-fried Tiger Prawn with Fresh Yellow Fungus and Lily Bulb

 千絲龍皇羹

Braised Bean Curd Soup with Seafood

蠔皇原隻南非七頭鮑魚伴花菇


Braised South African Abalone (7-head per catty) with Japanese Mushroom in Superior Oyster Sauce

金腿菇絲蒸龍躉件

Steamed Giant Garoupa Fillet with Jinhua Ham and Shredded Shiitake Mushroom

玫瑰醬油乳鴿

Baby Pigeon with Soy Sauce

 櫻花蝦帶子蟹肉炒香苗

Fried Rice with Diced Scallop, Crab Meat and Sakura Shrimp

楊枝甘露

Chilled Mango Pomelo Sago

奶黃水晶包、椰汁芝麻糕

Steamed Crystal Egg Custard Bun, Steamed Sweetened Sesame Pudding with Coconut Cream

每位 \$988

Priced at \$988 per person

每位 \$180 三小時無限暢包括中國茶、汽水、橙汁、啤酒
*3-hour beverage package price will be \$180 per person with unlimited
supply of Chinese tea, soft drinks, orange juice and local beer*

每位 \$240 三小時無限暢包括中國茶、汽水、橙汁、啤酒、紅白餐酒
*3-hour beverage package price will be \$240 per person with unlimited
supply of Chinese tea, soft drinks, orange juice and local beer, house red wine and house white wine*

 廚師精選 *Chef's Recommendation*

所有價目均以港幣計算及需另收加一服務費

All prices are subject to 10% service charge

YOUR MENU SELECTION

The signature 6-course 2026 Beyond the Sky Delicacies Set from HKD 988 plus 10% service charge per guests.

You are welcome to tailor courses with the following options.

升級選項

Your Menu Selection

天外天三小碟 (其中一款升級為)

Chinese Specialty Platter (Upgrade one of the choices)

大紅乳豬件 

Barbecued Suckling Pig

每位加 \$100

Additional \$100 per person

另加

Add on

乳豬全體 (24 件)

Whole Barbecued Suckling Pig (24 pieces)

每席另加 \$1,688

Add On \$1,688 per table

翡翠鮮黃耳百合炒虎蝦球升級為


Wok-fried Tiger Prawn with Fresh Yellow Fungus and Lily Bulb upgrade to

百花炸釀蟹鉗

Deep-fried Crab Claw stuffed with Shrimp Paste

每位加 \$80

Additional \$80 per person

酥香焗蟹蓋 

Baked Stuffed Crab Shell

每位加 \$140

Additional \$140 per person

燒椒醬蒸波士頓龍蝦(半隻)

Steamed Boston Lobster (half) with Bell Pepper Sauce

每位加 \$200

Additional \$200 per person

燒椒醬蒸澳洲龍蝦(半隻)

Steamed Australian Lobster (half) with Bell Pepper Sauce

每位加 \$280

Additional \$280 per person



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升級選項

Your Menu Selection

千絲龍皇羹升級為

Braised Bean Curd Soup with Seafood with Lobster upgrade to

杏汁百合杞子燉花膠

Double-boiled Fish Maw Soup with Lily Bulb, Wolfberry with Almond Cream

每位加 \$80

Additional \$80 per person

皇湯花膠燴官燕 (60 克)

Braised Imperial Bird's Nest with Fish Maw and Superior Chicken Broth (60 gm)

每位加 \$400

Additional \$400 per person

蠔皇南非七頭鮑魚伴花菇升級為

Braised South Africa Abalone (7-head per catty) with Mushroom in Superior Oyster Sauce upgrade to

蠔皇原隻二十二頭南非吉品鮑魚

*Braised South Africa Whole Abalone with Superior Oyster Sauce
(22-head per catty)*

每位加 \$520

Additional \$520 per person



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升級選項

Your Menu Selection

金腿菇絲蒸龍躉件 升級為

Steamed Giant Garoupa Fillet with Jinhua Ham and Shredded Shiitake Mushroom upgrade to

清蒸東星斑

Steamed Spotted Garoupa

每位加 \$220

Additional \$220 per person

玫瑰醬油乳鴿 (每位半隻) 可選擇為

Baby Pigeon with Soy Sauce (Half portion per guest) selection to

玫瑰豉油雞

Braised Chicken in Soy Sauce

酒香富貴雞

Salt-baked Chicken in Wine Flavour

當紅脆皮炸子雞



Crispy Chicken



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升級選項
Your Menu Selection

櫻花蝦帶子蟹肉炒香苗 可選擇為


Fried Rice with Diced Scallop, Crab Meat and Sakura Shrimp selection to

鮑粒飄香荷葉飯

Fried Rice with Diced Abalone wrapped in Lotus Leaf

櫻花蝦帶子蟹肉炒香苗 

Fried Rice with Diced Scallop, Crab Meat and Sakura Shrimp

蝦頭油蟹肉炒飯 

Fried Rice with Crab Meat in Shrimp Head Oil

XO 醬蝦仁帶子炆伊麵

Braised E-fu Noodles with Diced Scallop and Shrimp in Homemade XO Sauce

楊枝甘露 可選擇或升級為

Chilled Mango Pomelo Sago selection or upgrade to

荔芋燉蛋白

Double-boiled Taro and Egg White

百合蛋白杏仁茶

Sweetened Almond Cream with Egg White and Lily Bulb

二十五年陳皮湘蓮百合紅豆沙

Sweet Red Bean Soup with Lotus Seed, Lily Bulb and 25-years Tangerine Peel

萬壽果銀杏雪耳

Double-boiled Papaya with Snow Fungus and Ginkgo

生磨開心果露

Sweetened Pistachio Cream

椰汁燉官燕 (60 克)

Double-boiled Imperial Bird's Nest with Coconut Milk (60gm)

每位加 \$430

Additional \$430 per person

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