



米芝蓮推介餐廳 天外天 高級粵菜

MICHELIN Guide recommended restaurant
Above & Beyond Presents Cantonese Fine Dining

天外天中菜廳多年來榮獲多個權威指南肯定 — 包括被《香港澳門米芝蓮指南》評為「推薦餐廳」，並入選《Tatler Best Guide》，致力為顧客提供精緻廣東粵菜。

高聳入雲，坐落於酒店頂層的高級中菜海景餐廳，以融合傳統藝術美的香港中菜而享譽全城。

Above & Beyond has been recognised as a "Recommended Restaurant" by the MICHELIN Guide Hong Kong & Macau and featured in the Tatler Best Guide for years. It's an honour to see the devotion exceed customer expectations and have the passion recognised.

Accompanied by spectacular skyline Victoria Harbour has to offer, Above & Beyond, set on the top floor of Hotel ICON, offers the ultimate fine dining experience in town with meticulously crafted classic and contemporary Chinese dishes.



認識主廚

Meet our chef

黃子其師傅

Chef Chi-Ki Wong



黃子其師傅於2016年3月加入唯港薈團隊，並於2019年3月起擔任天外天中菜廳行政總廚。黃師傅擅長以優質新鮮的時令食材入饌，以一系列精緻粵式美饌滿足各位饕客的味蕾。

黃師傅於20年前在香港哥爾夫球會展開其廚藝生涯，曾經於香港多家著名酒店集團任職，包括香港半島酒店、W酒店、九龍酒店及海逸國際酒店集團等，豐富粵菜經驗讓其手藝更見精湛。

Chef Chi-Ki Wong joined Hotel ICON in March 2016 and became the Executive Chinese Chef of Above & Beyond in March 2019. With over 20 years of experience, Chef Wong started his culinary journey at Hong Kong Golf Club and has since worked at renowned Cantonese restaurants in top hospitality destinations such as The Peninsula Hong Kong, W Hong Kong, The Kowloon Hotel, and Harbour Plaza Hotels & Resorts.

中式宴會套餐 Chinese Banquet Package

龍蝦松露遼參臻宴

Lobster Sea Cucumber Prestige Set Menu

\$1,588

鮑參花膠尊宴

Cantonese Classics Premium Set Menu

\$1,188

鮑魚龍蝦松茸壽宴

Lobster Matsutake Celebration Set Menu

\$1,188

南非鮑魚乳鴿雅宴

Beyond the Sky Delicacies Set Menu

\$988

商務午市饗宴

Business Set Lunch

\$700

悠閒點心午市套餐

Leisure Dim Sum Set Lunch

\$650

每位 \$180 per person

三小時無限暢飲中國茶、汽水、橙汁、啤酒

3-hour unlimited supply of Chinese tea, soft drinks, orange juice and beer

每位 \$240 per person

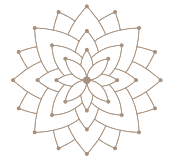
三小時無限暢飲中國茶、汽水、橙汁、啤酒、紅白餐酒

3-hour unlimited supply of Chinese tea, soft drinks, orange juice and beer, house red wine and house white wine

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

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龍蝦松露遼參臻宴

Lobster Sea Cucumber Prestige Set Menu

天外天四小碟

大紅乳豬件、香蔥干邑焗蠔、清酒凍鮮鮑魚、涼伴青瓜白玉木耳

Chinese Specialty Platter

Barbecued Suckling Pig, Baked Oyster with Spring Onion and Cognac,

Braised Baby Abalone in Sake, Marinated Japanese Cucumber with White Fungus

醬皇野菌焗龍蝦

Baked Lobster with Wild Mushroom in Superior Soy Sauce

羊肚菌花膠燉響螺

Double-boiled Dried Sea Whelk Soup with Fish Maw and Morrel

金湯松露釀關東遼參

Braised Kanto Sea Cucumber stuffed with Truffle in Superior Chicken Broth

清蒸東星斑

Steamed Spotted Grouper

酒香鹽焗雞

Salt-baked Chicken in Wine Flavour

龍湯鮮蝦稻庭麵

Inaniwa Udon with Shrimp in Lobster Soup

燕窩開心果露

Sweetened Pistachio Cream with Bird's Nest

椰香紅棗糕、合桃酥

Steamed Red Date Pudding with Coconut Milk, Walnut Cake

每位 **\$1,588** per person

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敬請於七十二小時前預訂。

此菜單適用日期至2026年12月31日。

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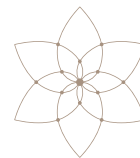
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This menu is applicable from now to 31 December 2026 only.

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鮑魚龍蝦松茸壽宴

Abalone Lobster Matsutake Set Menu

天外天三小碟

大紅乳豬件、川味蟲草花紅蜆頭、鳳梨帶子皇

Chinese Specialty Platter

Barbecued Suckling Pig,

Marinated Cordyceps Flowers and Supreme Jelly Fish in Sichuan Sauce,

Pan-fried King Scallop with Pineapple

XO 醬蒸開邊龍蝦

Steamed Lobster (half) with Homemade XO Sauce

姬松茸竹笙燉響螺

Double-boiled Sea Whelk Soup with Matsutake Mushroom and Bamboo Pith

蠔皇原隻南非鮑魚伴柱圃

Braised Whole South African Abalone with Conpoy in Superior Oyster Sauce

松茸燒椒醬蒸龍躉斑件

Steamed Garoupa Fillet with Matsutake Mushroom in Bell Pepper Sauce

酒香鹽焗雞

Salt-baked Chicken in Wine Flavour

松露野菌炆伊麵

Braised E-fu Noodles with Truffle and Wild Mushroom

萬壽果銀杏雪耳

Double-boiled Papaya with Snow Fungus and Ginkgo

蟠桃壽包

Longevity Bun

每位 **\$1,188** per person

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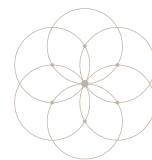
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鮑參花膠尊宴

Cantonese Classics Premium Set Menu

天外天三小碟

香芒帶子沙律、蜜汁叉燒、柚子脆炸百花球

Chinese Specialty Platter

Mango Salad with Scallop, Honey-glazed Barbecued Pork, Deep-fried Shrimp Ball with Yuzu

松露酥香焗蟹蓋

Baked Stuffed Crab Shell with Truffle

杏汁百合杞子燉花膠

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

鮑汁南非鮑魚伴海參

Braised Whole South African Abalone with Dried Sea Cucumber in Superior Abalone Sauce

清蒸海星斑

Steamed Fresh Garoupa

當紅脆皮炸子雞

Crispy Chicken

櫻花蝦帶子蟹肉炒飯

Fried Rice with Diced Scallop, Crab Meat and Sakura Shrimp

雪燕開心果露

Sweetened Pistachio Cream with Snow Swallow

美點薈萃

Chinese Petit Fours

每位 **\$1,188** per person

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南非鮑魚乳鴿雅宴

Beyond the Sky Delicacies Set Menu

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** per person

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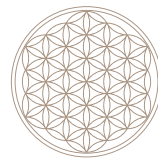
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商務午市饗宴

Business Set Lunch

天外天三小碟

蜜汁叉燒、涼拌青瓜白玉木耳、冰燒三層肉

Chinese Specialty Platter

Honey-glazed Barbecued Pork, Marinated Cucumber with White Fungus, Crispy Roasted Pork Belly

蟹肉菜苗羹

Braised Vegetable Sprout Soup with Crab Meat

XO 醬珍菌帶子蝦仁

Wok-fried Scallops with Prawns and Wild Mushrooms in Homemade XO Sauce

玫瑰豉油雞

Soy Sauce Chicken with Rose Dressing

鮑汁百靈菇花菇扒翡翠

Braised Jade Sprouts with Barling Mushroom and Shitakes in Abalone Sauce

櫻花蝦帶子蟹肉炒飯

Fried Rice with Diced Scallop, Crab Meat and Sakura Shrimps

南瓜珍珠露

Sweetened Pumpkin Cream with Sago

美點雙輝

Chinese Petits Fours

每位 **\$700** per person

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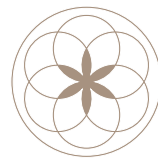
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悠閒點心午市套餐

Leisure Dim Sum Set Lunch

天外天三小碟

松露龍蝦脆皮卷、筍尖鮮蝦餃、蝦籽燒賣

Chinese Specialty Platter

Deep-fried Lobster Rolls with Truffle, Steamed Shrimp and Bamboo Shoot Dumplings,
Steamed Pork Dumpling

松茸竹笙燉菜膽

Double-boiled Brassica Soup with Matsutake Mushrooms and Bamboo Pith

大千三蔥炒雞球蝦仁

Wok-fried Prawns with Dried Chilli, Assorted Onions and Chicken Fillets

古法蒸龍躉斑件

Steamed Garoupa Fillet with Shredded Pork and Mushrooms in Soy Sauce

金瑤花菇扒翡翠

Braised Jade Sprouts with Conpoy and Shitakes

鮑粒飄香荷葉飯

Fried Rice with Diced Abalone wrapped in Lotus Leaf

萬壽果銀杏雪耳

Double-boiled Papaya with Snow Fungus and Gingko

美點雙輝

Chinese Petits Fours

每位 **\$650** per person

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28樓私人宴會廳

Private Dining Rooms (28/F)



1994

設有三面落地玻璃，坐擁270度無邊際視野，
將整個維多利亞港及紅磡一帶城市壯麗景觀盡收眼簾。

Boasting three-sided, floor-to-ceiling windows
with a 270-degree panoramic view of Victoria Harbour and the Hung Hom skyline.

Lunch 午宴

\$15,000

Dinner 晚宴

\$23,000

1972

設有落地大玻璃，
氛圍舒適，適合需要隱蔽空間的私人聚餐

Comfortable and private setting —
perfect for exclusive gatherings and intimate dining occasions.

Lunch 午宴

\$4,000

Dinner 晚宴

\$6,000



1937

特設四米闊LED螢幕。
靈活的空間設計讓宴會廳可分隔成兩個獨立房間。

A warm ambience with a flexible layout,
equipped with a 4-metre-wide LED wall and advanced AV systems.

Lunch 午宴

\$20,000

Dinner 晚宴

\$30,000

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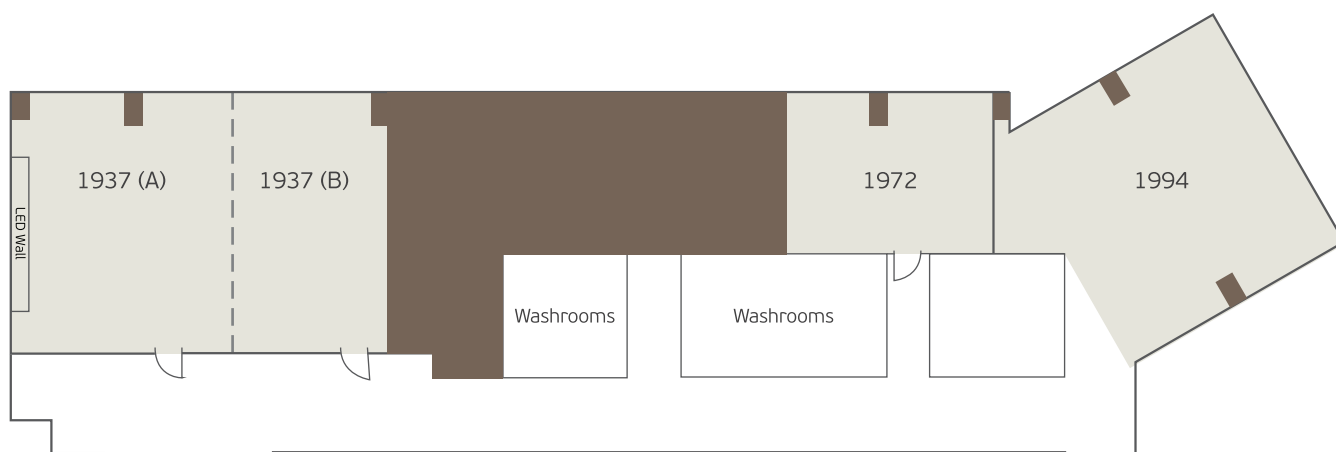
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28樓私人宴會廳

Private Dining Rooms (28/F)

天外天
ABOVE & BEYOND



尺寸 Dimension

容量 (人數) Capacity (pax)

場地 Venue	平方米 (sq.m)	平方尺 (sq.ft)	宴會式* Banquet*
1994	92	990	36
1972	30	323	12
1937 (A+B)	88	947	48 / 60^
1937 (A)	50	538	24
1937 (B)	38	409	24

* 每枱12位 12 persons per table

^ 於不使用LED幕牆的情況下 Without using LED Wall