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to discover a rare collection of our internationally sourced wines

Take in the stunning views of the Hong Kong skyline from our 28th floor Chinese fine dining restaurant, which gained the Michelin Plate and three "fork-and-spoons" in the Michelin Guide Hong Kong Macau 2020. Enjoy fine dining in Hong Kong that includes exquisitely prepared Cantonese cuisine with vintage wines from around the world.

獲《米芝蓮指南香港澳門2020》評級為米芝蓮指南餐盤推薦及「十分舒適餐廳」的天外天中菜廳位於酒店頂層,供應經典的粵式佳餚,配以來自世界各地的葡萄佳釀,讓您於醉人的景致下細味品嚐各式美饌,體驗傳統粵菜的精髓。

With 30 years of culinary experience tucked under his apron strings, Executive Chef Chi Ki Wong is no stranger to the city's fine dining scene with roles at renowned Chinese restaurants.

行政總廚黃子其師傅擁有三十年豐富經驗,曾於本港多間頂尖餐廳擔任要職,對本港高級餐飲界發展瞭如指掌,帶領屢獲殊榮的天外天中菜廳更上一層樓,為客人開拓嶄新非凡的飲食新境界。

With talent and tenacity, Executive Chef Danny Ho, who is particularly known for his mastery of French pastries, oversees all pastry and bakery operations at the hotel. He has crafted a series of Chinese inspired desserts for Above & Beyond.

唯港薈行政總廚何偉誠師傅擅於製作法國糕點, 更為天外天設計了一系列特色甜品。

影節精選 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



黄師傅春季精選菜式 Chef Wong's Spring Specials

D][P][N]	羊肚菌石斛淮山燉水鴨 Double Boiled Teal Duck Soup with Morel, Dendrobium and Yam	每位 Per Person 208
[N][P]	東星淮山養生毋米粥 Minced Spotted Garoupa with Fine-Grained Yam in Fish Broth	98
		例牌
		Standard Portion
[N][P]	普寧豆醬蒸藍瓜子斑 Steamed Speckled Blue Garoupa with Crushed Salted Soy Bean	588
[D][P]	藍瓜子斑魚湯浸時蔬 Seasonal Vegetables in Speckled Blue Garoupa Broth	298
[N][D][P]	醬香鮮筍鮮鮑小米鴨 Stir-fried Baby Duck with Fresh Bamboo Shoot and Fresh Abalone	368
[D][P]	黑魚子金湯白蘆筍星斑卷 Braised Garoupa Roll with White Asparagus and Caviar in Pumpkin Soup	488
[N][D]	白蘆筍鮮黃耳炒海螺片 Stir-fried Sliced Sea Whelk with White Asparagus and Yellow Fungus	448
[D][N][B]	青花椒鮮筍珍菌炒和牛 Stir-fried Wagyu Beef and Fresh Bamboo Shoot with Wild Mushroom and Green Peppercorn	348
[D][N][P]	櫻桃山楂焗肉排 Baked Pork Spare Rib with Cherry and Hawthorn	288

🕃 廚師精選 Chef's Recommendation

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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



家庭樂晚市套餐

Family Joy Set Dinner

[D][N][P] 蜜汁叉燒、[D][N] 香芒鮮蝦沙律、[D][N] 鹽香脆炸日本蠔

Honey-glazed Barbecued Pork, Mango Salad with Prawn,

Salted Deep-fried Oyster

Château Leoube, Love by Leoube Provence France

[D][N][P] 金湯松露蟹肉燕窩羹 Braised Pumpkin Soup with Crab Meat, Bird's Nest and Truffle

[D][P] 上湯薑蔥焗波士頓龍蝦
Steamed Lobster in Superior Broth with Ginger and Spring Onion
Pinot Grigio delle Dolomiti, Prendo

[D][N][P] 桂花梨伴黑醋豬柳
Stir-fried Pork Tenderloin with Italian Balsamic Vinegar and
Osmanthus-poached Pear
Xige Estate Jade Dove Red, Ningxia, China

[D][N][P] 杞子魚湯鮮菌浸時蔬 Braised Seasonal Vegetables with Fish Broth and Wolfberry

[D][P] 金瑤花菇炆伊麵
Braised E-fu Noodles with Shredded Conpoy and Japanese Mushrooms

[D][V] 楊枝甘露配 美點薈萃 Chilled Mango Pomelo Sago Cream Chinese Petits Fours

每位\$698 (四位起) \$698 per person (minimum 4 persons)

品酒師精選三杯餐酒配對每位 \$258 Enjoy our sommelier's three-glass wine pairing at \$258 per person

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天外天片皮鴨套餐

Above & Beyond Peking Duck Set Dinner

[D][N] 麻辣蟲草花紅蜇頭、[D][P] 原隻鮑魚雞粒撻、[D][N][P] 蜜汁叉燒

Marinated Cordyceps Flowers with Supreme Jelly Fish in Sichuan Chilli Sauce,
Baked Whole Abalone Tart with Diced Chicken,
Honey-glazed Barbecued Pork
Echeverria Gran Reserva Chardonnay

[D][N] 天外天片皮鴨
Above & Beyond Peking Duck
Cellier Des Dames Bourgogne Rouge

[D][N][P] 龍皇蟹肉羹 Braised Crab Meat Broth with Seafood

[D][N] 松露野菌炒蝦球

Stir-fried Shrimps with Truffle and Wild Mushroom

Pinot Grigio delle Dolomiti, Prendo

[D] 蒜香帶子炒香苗 Fried Rice with Scallop and Garlic

[N] 冰花桃膠燉雪梨配美點薈萃

Double Boiled Pear with Peach Resin and Crystal Sugar

Chinese Petit Four

每位\$788 (兩位起)

\$788 per person (minimum 2 persons)
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海鮮晚市套餐

Seafood Set Dinner

[D] [N] 香蔥干邑焗蠔、[D] [N] 香芒帶子沙律、
[D] [N] 芥末脆炸藍水晶蝦
Baked Oyster with Spring Onion and Cognac,
Mango Salad with Scallops,
Deep-fried Crystal Blue Prawn with Mustard
Domaine Rolet Cremant du Jura Chardonnay

[D][P] 鹿茸菌瑤柱燉響螺

Double-boiled Dried Sea Whelk Soup with Dried Antler Mushrooms and Conpoy

[D][N][P] 金蒜花雕蒸開邊龍蝦 (半隻)
Steamed Lobster (half) with Hua Diao Wine and Garlic
Grace Winery Gris de Koshu

[D][N][P] 杞子蘆筍鮮黃耳炒星斑球

Wok-fried Garoupa Fillet with Fresh Yellow Fungus, Asparagus and Wolfberry

Justin Girardin Bourgogne Chardonnay

[D][N][P] XO 醬鮮蟹肉炒香苗 Fried Rice with Crab Meat in XO Sauce

[N] 冰花桃膠燉雪梨配美點薈萃

Double Boiled Pear with Peach Resin and Crystal Sugar

Chinese Petit Four

每位\$988 (兩位起) \$988 per person (minimum 2 persons)

品酒師精選三杯餐酒配對每位 \$288 Enjoy our sommelier's three-glass wine pairing at \$288 per person

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天外天吉品鮑魚精選套餐 Above & Beyond Braised South African Abalone Degustation Set Dinner

[D][N][P] 蜜汁叉燒、[D][N] 涼拌青瓜紅蜇頭、 [D] 柚子脆蝦丸

Honey-glazed Barbecued Pork, Marinated Cucumber with Supreme Jelly Fish, Deep-fried Shrimp Ball with Yuzu Kim Crawford Sauvignon Blanc Marlborough New Zealand

[D][P] 姫松茸竹笙燉響螺

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

[D][N][P] 鮑汁扣南非二十二頭吉品鮑魚 Braised South African Abalone (22-head per catty) in Superior Sauce Château Leoube, Love by Leoube Provence France

[D][N][P] 芥末青蘋果澳洲和牛粒 Wok-fried Australian Wagyu Beef Cubes, Green Apple, Mustard and Wasabi Two Hands Shiraz Gnarly Dudes Shiraz Barossa Australia

> [D][P] 蝦頭油蟹肉炒香苗 Fried Rice with Crab Meat in Shrimp Head Oil

[N] 冰花桃膠燉雪梨配美點薈萃 Double Boiled Pear with Peach Resin and Crystal Sugar Chinese Petit Four Château Pajzos, Tokaji Sweet Szamorodni

> 每位\$1,588 \$1,588 per person

品酒師精選四杯餐酒配對每位\$388

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Enjoy our sommelier's four-glass wine pairing at \$388 per person

風味小食

Appetiser

[D][N]		168
[N][V]	Marinated Cucumber with Supreme Jelly Fish 黑松露茶燻蛋(兩隻) Smoked Egg with Oolong Tea and Black Truffle (2 pieces)	98
[N][V]	子薑皮蛋 Century Egg and Pickled Ginger	98
[N][V]	錦鹵素雲吞 Deep-fried Wontons served with Sweet and Sour Sauce	118
[D][N][P]	松露龍蝦脆皮卷 Deep-fried Lobster Rolls with Truffle	168
[V]	香脆松茸素鵝 Deep-fried Matsutake and Mock Goose	138
[D][N]	金蒜拍日本青瓜 Marinated Japanese Cucumber with Crispy Garlic	88
[D][N]	麻辣蟲草花白玉木耳 Cordyceps Flowers with White Fungus in Sichuan Chilli Sauce	98
[N][V]	腐皮素卷(六件) Crispy Vegetarian Bean Curd Sheet Rolls (6pcs)	98

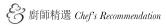
影廚師精選 Chef's Recommendation



明爐燒味

Chinese Barbecue

& [D][N]	凍頂烏龍茶燻鴿 (全隻) Smoked Pigeon with Oolong Tea (Whole)		228
		輕量	例牌
		$Light \ Portion$	Standard Portion
& D][N]	潮蓮燒鵝 Roasted Goose served with Plum Sauce	138	248
[D][N][P]	蜜汁叉燒 Honey-glazed Barbecued Pork	118	208
[D][N][P]	冰燒三層肉 Crispy Roasted Pork Belly	110	198
[B][D][N]	五香脆安格斯腩片 Crispy Five-spice Sliced Angus Beef Brisket		248
[D][N]	一品金蒜醬燒鱔 Braised Eel in Brown Sauce with Garlic		368



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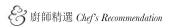
P - Contains Pork 含豬肉



湯羹

Soup

		每位 Per Person
[D][N][P]	杏汁百合杞子燉花膠 Double-boiled Fish Maw Soup with Lily Bulb, Wolfberry with Almond Cream	268
& [D][P]	木瓜無花果燉法國鷓鴣 Double-boiled French Partridge with Papaya and Fig	238
[D][N][P]	千絲龍皇羹 Braised Bean Curd Soup with Seafood	188
[D][P]	蟹肉菜苗羹 Braised Vegetable Sprout Soup with Crab Meat	138
[D][N][P]	宮廷海鮮酸辣羹 Hot and Sour Soup with Seafood	138
[D][P]	蟹肉或雞粒粟米羹 Braised Sweet Corn Soup with Crab Meat or Diced Chicken	138
[P]	足料老火靚湯 Soup of the Day	98





素湯羹

Vegetarian Soup

		每位 Per Person
[V]	羊肚菌竹笙燉菜膽	138
	Double-boiled Brassica with Morrel and Bamboo Pith	
[N][V]	松露白菌南瓜羹 Braised Pumpkin Soup with White Mushroom and Truffle	118
[V]	竹笙榆耳粟米羹 Braised Sweet Corn Soup with Bamboo Pith and Yellow Fungus	108
[N][V]	宮廷素酸辣羹 Hot and Sour Vegetarian Soup	108

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生猛海鮮

Catch of The Day

每両 時價 Market price 東星斑 Spotted Garoupa Per Tael (37.5gm)老虎斑 Tiger Garoupa 每両 時價 Market price Per Tael (37.5gm)波士頓龍蝦 (約 12 両) 每隻 時價 Market price Boston Lobster (Approx. 12 Taels) Per Piece 澳洲龍蝦 (約 12 両) 每隻 時價 Market price Australian Lobster (Approx. 12 Taels) Per Piece 清蒸 Steamed with Ginger and Spring Onion 上湯開邊焗 Baked with Superior Broth in in a state of the state of 蒜茸 with Garlic 芝士牛油焗 Baked with Cheese and Butter 胡椒金蒜炒 Wok-fried with Pepper and Garlic 膏蟹 Roe Crab 每両 時價 Market price Per Tael 紅蟳米糕 Steamed Glutinous Rice with Mud Crab

[D][P]

椒鹽 Spiced Salt [D]

[D]

[D][P]

[D][P]

[D]

[D][N][P]

[D][N][P]

薑蔥炒 Wok-fried with Ginger and Spring Onion [D][P]

花雕蛋白蒸 Steamed with Hua Diao Wine and Egg White [D][P]

> 肉蟹 Mud Crab 每両 時價 Market price

> > Per Tael

避風塘 Wok-fried with Chilli and Garlic

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豉椒炒 Wok-fried with Green Pepper and Black Bean Sauce [D][N][P]

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海鮮

Seafood

		每位 Per Person
& [D][N][P]	黑松露蛋白炒龍蝦球	368
	Wok-fried Lobster with Egg White and Black Truffle	
용 [D][P]	金湯芙蓉星斑件	338
	Steamed Garoupa Fillet with Egg White in Superior Chicken Broth	
용 [D][P]	薑米花雕蛋白蒸鮮蟹鉗	398
	Steamed Crab Claw with Egg White in Aged Huadiao Wine	
[D][P]	酥香焗蟹蓋	188
	Baked Stuffed Crab Shell	
[D][P]	煎釀百花蟹鉗	168
	Pan-fried Crab Claw with Shrimp Paste	

燕窩

Bird's Nest

		每位 Per Person
& [D][P]	皇湯花膠燴官燕 (60 克) Braised Imperial Bird's Nest with Fish Maw and Superior Chicken Broth (60 gm	598 1)
[D][P]	高湯蟹肉燴官燕 (60 克) Braised Imperial Bird's Nest with Crab Roe and Superior Broth (60 gm)	568
[D][P]	龍皇燕窩羹 (60 克) Braised Imperial Bird's Nest in Lobster Soup (60 gm)	338
	金腿雞蓉燕窩羹 (60 克) Braised Imperial Bird's Nest with Yunnan Ham and Chicken Thick Soup (60 gn	318 n)

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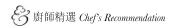
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海鮮

Seafood

	例牌	Standard Portion
[D][N][P]	大東星斑兩食	988
	Spotted Garoupa two ways	
	(碧綠炒斑球或金腿菇絲蒸斑球及椒鹽頭腩或蒜子火腩炆頭腩)	
	Wok-fried Spotted Garoupa Fillet with Garden Greens / Steamed Spotted Garou Fillet with Diced Ham and Shredded Mushrooms and Deep-fried Spotted Garou Head and Belly with Spiced Salt / Braised Deep-fried Spotted Garoupa Head a Belly with Roasted Garlic and Pork Belly	ра
[D][N][P]	豉油皇煎龍躉球	268
	Wok-fried Giant Garoupa Fillet with Supreme Soy Sauce	
[D][P]	香煎百花釀帶子	338
	Pan-fried Scallops stuffed with Shrimp Paste	
[D][N][P]	黑松露野菌炒蝦球	338
	Wok-fried Prawns with Black Truffle and Wild Mushrooms	
[D][N][P]	陳皮豆豉炒蝦球	328
	Wok-fried Prawns with Tangerine Peel and Fermented Black Beans	
[D][P]	三色胡椒脆蝦球	328
	Deep-fried Crispy Prawns with Black, White and Green Peppercorns	
[D][N][P]	蝦籽關東遼參炆豆腐	348
	Braised Kanto Sea Cucumber with Bean Curd and Shrimp Roe	
[D][N]	荷香豉汁鱈魚蒸釀豆腐	298
	Steamed Cod Fish with Bean Curd on Lotus Leaf, in Black Bean Sauce	
[D][N][P]	石燒香蔥干邑焗蠔	288
	Baked Japanese Oyster with Cognac and Spring Onions	



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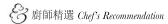
V-Vegetarian 素菜



鮑魚及海味

Abalone & Dried Seafood

		每位 Per Person
[D][N][P]	蠔皇原隻二十八頭日本吉品鮑魚	1,880
	Braised Japanese Whole Yoshihama Abalone, Superior Oyster Sauce (28-head per catty)	
[D][N][P]	蠔皇原隻二十二頭南非吉品鮑魚	980
	Braised South Africa Whole Abalone with Superior Oyster Sauce (22-head per catty)	
وي [D][N][P]	蠔皇原隻南非鮑魚拼關東遼參	448
	Braised Whole South African Abalone with Kanto Sea Cucumber in Superior Oyster Sauce	
[D][N][P]	原隻南非鮑魚拼鵝肝	338
	Braised Whole South African Abalone with Goose Liver	
& [D][N][P]	香蔥爆原條關東遼參	308
	Wok-fried Whole Kanto Sea Cucumber with Spring Onions	
[D][N][P]	金湯松露釀關東遼參	368
	Braised Kanto Sea Cucumber stuffed with Truffle in Superior Chicken Broth	



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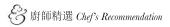
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豬肉、牛肉及羊肉

Pork, Beef & Lamb

		例牌 Sta	andard Portion
S	[D][N][P]	桂花梨伴黑醋豬柳 Stir-fried Pork Tenderloin with Italian Balsamic Vinegar and Osmanthus-poached Pear	288
	[P]	大澳馬友煎肉餅 Pan-fried Minced Pork with Tai O Salted Fish	258
	[N][P]	鳳梨咕嚕肉 Classic Sweet and Sour Pork with Pineapples	228
	[B][D][N]	金蒜炒澳洲 M9 和牛粒 Stir-fried Australian M9 Wagyu Beef Cubes with Brown Garlic	648
	[B][D][N]	芥末青蘋果澳洲和牛粒 Wok-fried Australian Wagyu Beef Cubes, Green Apple, Mustard and Wasabi	398
	[B][D]	蜂蜜黑椒金瓜炒澳洲和牛粒 Wok-fried Australian Wagyu Beef Cubes and Potato with Honey and Black Pepper	398
	[D][N]	京葱醬爆澳洲羊柳 Stir-fried Australian Lamb Fillet with Young Leek and Chilli Sauce	298
[B][D][N][P]	蔥燒和牛面頰肉 Braised Wagyu Beef Cheek with Spring Onion	368



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P-Contains Pork 含豬肉

V-Vegetarian 素菜



家禽

Poultry

		半隻	全隻
& [D][N]	天外天片皮鴨 Above & Beyond Peking Duck	Half	Whole 768
[D][N][P] [D][N]	二食:醬爆鮮淮山四季豆炆鴨殼 或 炒鴨崧生菜包		258
	Second Course: Braised Minced Duck with Green Beans and Fresh Yam in Chilli Sauce or Wok-fried Minced Duck served with Lettuce Wraps *每天數量有限, 請於 1 天前預訂		
	Limited quantities per day, please pre-order 1 day in advance		
& [D][N]	脆皮炸子雞 Crispy Roasted Chicken	288	548
		例牌 Standard	! Portion
, [D][N][P]	黑蒜鮑魚雞煲 Stir-fried Chicken, Fresh Abalone with Black Garlic, served in Casserole		338
[D][N][P]	宮保爆雞球 Wok-fried Chicken Fillets in Kung Pao Style		238



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素菜精選

Vegetarian

[N][V]	羊肚菌北菇炆素千層 Braised Bean Curd Sheet with Morrel and Mushrooms	268
& [N][V]	金盞玉如意 Wok-fried Mushroom, Ginkgo Lily Bulb, Asparagus and Black Fungus in Crispy Basket	238
[N][V]	竹笙鼎湖上素 Braised Bamboo Pith, Pumpkin and Superior Vegetables	208
§ [N][V]	鳳梨咕嚕猴頭菇 Classic Sweet and Sour Hericium Erinaceus with Pineapples	188
[N][V]	鮮淮山泮水芹香 Stir-fried Fresh Yams, Lily Bulbs, Lotus Roots and Celery	158
[N][V]	欖菜鮮淮山四季豆 Stir-fried Green Beans with Fresh Yam and Preserved Vegetables	158
[N][V]	松露蘆筍炒珍菌 Wok-fried Wild Mushrooms with Truffle and Asparagus	218
[N][V]	靈芝菇炆豆腐 Braised Bean Curd and Marmoreal Mushrooms	148



時令菜蔬

Seasonal Vegetables

D][N][P]	蟹肉或瑤柱扒時蔬 Braised Vegetables with Crab Meat or Conpoy	328
[D][P]	金銀蛋或魚湯浸時蔬 Poached Vegetables with Salted Egg and Preserved Egg or Fish Broth	168
[D][P]	上湯浸時蔬 Poached Vegetables with Supreme Broth	148
[D]	蒜茸炒或白灼時蔬 Sautéed Vegetables with Garlic or Plain Poached	128

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粥、粉、麵、飯

Rice, Noodles & Congee

& [D][N]	蝦頭油蟹肉炒飯 Fried Rice with Crab Meat in Shrimp Head Oil	278
[D][N][P]	鮑粒飄香荷葉飯 Fried Rice with Diced Abalone wrapped in Lotus Leaf	258
용 [D]	櫻花蝦帶子蟹肉炒飯 Fried Rice with Diced Scallop, Crab Meat and Sakura Shrimp	248
[B][D][N]	生炒和牛崧飯 Fried Rice with Minced Wagyu Beef	238
[B][D][N]	乾炒安格斯牛肉河粉 Wok-fried Flat Rice Noodles with Angus Beef	248
[D][N][P]	豉椒海皇香煎脆米粉 Stir-fried Vermicelli with Seafood in Black Bean Sauce	288
[D][P]	薑蔥波士頓龍蝦兩面黃 Fried Crispy Noodles with Boston Lobster, Ginger and Spring Onion	488
[D][N][P]	XO 醬帶子蝦仁炆伊麵 Braised E-fu Noodles with Diced Scallop and Shrimp in Homemade XO Sauce	288
[D][P]	金瑤銀芽豚肉脆麵 Stir-fried Crispy Egg Noodles with Pork, Conpoy and Bean Sprouts	248
	絲苗白飯 / 明火白粥 (每位) Steamed Rice and Plain Congee (Per Person)	20

多廚師精選 Chef's Recommendation

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甜品

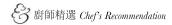
Dessert

		每位 Per Person
[D][N]	榛子醬檸檬撻	88
	Homemade Lemon Tarts with Hazelnut Spread	
[D]	紅桑子乳酪小籠包 Raspberry Yogurt-filled Chocolate Dumplings	88
&[D][N]	柚子西米香芒布甸 Chilled Mango Pudding with Pomelo and Sago	88

經典中式甜品

Classic Chinese Dessert

		每位 Per Person
[D][N]	椰汁燉官燕 (60 克) Double-boiled Imperial Bird's Nest with Coconut Milk (60gm)	518
[D][V]	楊枝甘露 Chilled Mango Pomelo Sago	78
[D][N][V]	蛋白杏仁茶 Sweetened Almond Cream with Egg White	78
[D][V]	荔芋燉蛋白 Double-boiled Taro and Egg White	68
[N]	蟠桃壽桃包 (三件) Steamed Longevity Buns (3 pieces)	45



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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



特級茗茶

Premium Chinese Tea

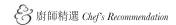
烏龍茶 OOLONG TEA 每位 Per Person

台灣東方美人
Taiwan Oriental Beauty
台灣凍頂烏龍茶
Taiwan High Mountain Tea
安溪紅芯鐵觀音
Anxi Red Heart Iron Buddha
黑茶

BLACK TEA

二十年熟普洱茶 20-year Vintage Pu-erh 綠茶及白茶 GREEN TEA & WHITE TEA

明前獅峰龍井
Lion Peak Dragon Well, Ming Qian
白毫銀針
Sliver Needle
白牡丹
White Peony



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特級茗茶

Premium Chinese Tea

花香茶 SCENTED TEA 每位 Per Person

35

花香龍珠 Jasmine Dragon Pearls 杭白菊花茶 Hangzhou Chrysanthemum Tea

多廚師精選 Chef's Recommendation

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