



You are invited to scan this QR Code

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富有中國風格的特色甜品。

E

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



### 黄師傅秋日精選菜式 Chef Wong's Autumn Specials

每位 Per Person

[D][P][N]	蟹粉玻璃大蝦球 Stir-fried Crystal King Prawn with Hairy Crab Paste	388
[D][P][N]	松茸桂圓山瑞裙燉響螺 Double-boiled Dried Sea Whelk Soup and Softshell Turtle with Matsutake Mus	268 Shroom
[D][P][N]	and Dried Longan 東星淮山養生毋米粥 Minced Spotted Garoupa with Fine-Grained Yam in Fish Broth	128
		例牌 Standard Portion
[D][P][N]	蟹粉香煎琵琶燕 Pan-fried Bird's Nest with Egg White and Hairy Crab Paste	328
[D][P][N]	無花果山藥炒鹿柳 Stir-fried Wild Venison with Fresh Yam and Fig	328
[D][P][N]	荷香川味藤椒蒸釀東星斑件 Steamed Spotted Garoupa Fillet with Shrimp Paste in Sichuan Pepper Sauce	588
[D][P][N]	潮州十二年老菜脯蒸東星斑件 Steamed Spotted Garoupa Fillet with Preserved Vegetable	588



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



#### 秋日精選套餐

#### Autumn Specials 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] 松茸桂圓山瑞裙燉響螺

Double-boiled Dried Sea Whelk Soup and Softshell Turtle with Matsutake Mushroom and Dried Longan

[D][N][P]黑魚子蟹粉明蝦球

Wok-fried Prawn with Black Caviar and Hairy Crab Paste Or 或

[D][N][P] 蟹粉玻璃大蝦球 (另加\$200 升級)

Stir-fried Crystal King Prawn with Hairy Crab Paste (Additional \$200 for upgrade)

[D][N] 荷香川味藤椒蒸釀龍躉斑球

Steamed Garoupa Fillet with Shrimp Paste in Sichuan Pepper Sauce Grace Winery Gris de Koshu, Yamanashi

[D][N]無花果山藥炒鹿柳

Stir-fried Wild Venison with Fresh Yam and Fig

Trossos del Priorat '90 Minuts', Priorat

[N][D][P] XO 醬鮮蟹肉炒香苗

Fried Rice with Fresh Crab Meat in XO Sauce

[N] 萬壽果紅棗燉雪燕

Double-boiled Papaya with Snow Swallow and Red Dates

[N] 美點薈萃

Chinese Petits Fours

每位\$758(兩位起)

\$758 per person (minimum 2 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



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.



#### 天外天片皮鴨套餐

#### Above & Beyond Peking Duck Set

[D][N] 涼拌川味青瓜帶子、[D][P] 原隻鮑魚雞粒撻、[D][N][P] 冰燒三層肉
Marinated Cucumber and Scallop in Chilli Sauce, Baked Whole Abalone Tart with Diced Chicken,

Crispy Roasted Pork Belly

Grace Winery Gris de Koshu

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

[D][N][P] 翡翠芙蓉蟹肉羹
Braised Crab Meat Soup with Vegetable and Egg White

[D][N][P] 無花果山藥炒蝦球 Stir-fried Shrimp with Fresh Fig and Yam Pinot Grigio delle Dolomiti, Prendo

[D][N][P] 甜梅菜叉燒炒香苗
Fried Rice with Barbecued Pork and Preserved Vegetable

[N] 萬壽果紅棗燉雪燕配美點薈萃
Double-boiled Papaya with Snow Swallow and Red Date
Chinese Petit Four

每位\$828 (兩位起) \$828 per person (minimum 2 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

E

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



#### 海鮮套餐

#### Seafood Set

[D] [N] 香蔥干邑焗蠔、[D] [N] 籐椒凍鮑魚海蜇、 [D] [N] 香芒脆炸藍水晶蝦

Baked Oyster with Spring Onion and Cognac, Baby Abalone and Jelly Fish with Chilli,

Deep-fried Crystal Blue Prawn with Mango

Domaine Rolet Cremant du Jura Chardonnay

[D][N][P] 桂圓杞子松茸花膠燉響螺

Double-boiled Dried Sea Whelk Soup with Dried Longan, Matsutake Mushrooms and Fish Maw

[D][N][P] 松露酥香焗蟹蓋

Baked Stuffed Crab Shell with Truffle

Boschendal Estate 'The Sommelier Selection' Chenin Blanc

[D][N][P] XO 醬野菌開邊龍蝦 (半隻)

Baked Lobster (Half) and Wild Mushrooms in XO Sauce Justin Girardin Bourgogne Chardonnay

> [D][N][P] 金瑤鮮蝦炆伊麵 Braised E-fu Noodle with Conpoy and Shrimp

[N] 萬壽果紅棗燉雪燕配美點薈萃

Double-boiled Papaya with Snow Swallow and Red Date

Chinese Petit Four

每位\$998 (兩位起)

\$998 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



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



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

[D][N][P] 蜜汁叉燒、[D][N] 涼拌青瓜紅蜇頭、 [N][D] 柚子脆炸松葉蟹鉗

Honey-glazed Barbecued Pork, Marinated Cucumber with Supreme Jelly Fish,

Pan-fried Snow Crab Claw with Yuzu

Kim Crawford Sauvignon Blanc Marlborough New Zealand

[D][N][P] 羊肚菌響螺燉老雞 Double-boiled Chicken Soup with Morrel and Dried Sea Whelk

[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][B] 金蒜野菌炒澳洲和牛粒 Wok-fried Australian Wagyu Beef Cubes, Crispy Garlic and Wild Mushrooms Starmont Cabernet Sauvignon

> [D][N][P] 香蔥松露蟹肉炒香苗 Fried Rice with Crab Meat and Truffle

[N] 萬壽果紅棗燉雪燕配美點薈萃
Double-boiled Papaya with Snow Swallow and Red Date
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 Enjoy our sommelier's four-glass wine pairing at \$388 per person

8

廚師精選 Chef's Recommendation

B — Contains Beef 含牛肉 N — Contains Nuts 含乾果 D – Contain Dairy products 含奶製品

P - Contains Pork 含豬肉



# 風味小食

### Appetiser

[D][N]	紅蜇頭伴青瓜 Marinated Cucumber with Supreme Jelly Fish	188
[N][V]	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	188
[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)	108



廚師精選 Chef's Recommendation

B − Contains Beef 含牛肉 N − Contains Nuts 含乾果 D – Contain Dairy products 含奶製品

P-Contains Pork 含豬肉



### 明爐燒味

#### Chinese Barbecue

& [D][N]	凍頂烏龍茶燻鴿 (全隻)		248
	Smoked Pigeon with Oolong Tea (Whole)		
		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	138	238
[D][N][P]	泥煤威士忌火焰蜜汁叉燒 Honey-glazed Barbecued Pork with Peak Whisky	236	336
[D][N][P]	冰燒三層肉 Crispy Roasted Pork Belly	120	208
[B][D][N]	五香脆安格斯腩片 Crispy Five-spice Sliced Angus Beef Brisket		268
[D][N]	一品金蒜醬燒鱔 Braised Eel in Brown Sauce with Garlic		368



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



# 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	168
[D][N][P]	宮廷海鮮酸辣羹 Hot and Sour Soup with Seafood	138
[D][P]	蟹肉粟米羹 Braised Sweet Corn Soup with Crab Meat	148
[D][P]	雞粒粟米羹 Braised Sweet Corn Soup with Diced Chicken	138
[P]	足料老火靚湯 Sout of the Day	98



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



# 素湯羹

#### Vegetarian Soup

		每位 Per Person
[V]	羊肚菌竹笙燉菜膽 Double-boiled Brassica with Morrel and Bamboo Pith	138
[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

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



### 生猛海鮮

#### Catch of The Day

	東星斑 (約 16 両) Spotted Garoupa (Approx. 16 Taels)	每條 Each	1080
	老虎斑 (約 16 両) Tiger Garoupa (Approx. 16 Taels)	每條 Each	880
	波士頓龍蝦 (約 12 両) Boston Lobster (Approx. 12 Taels)	每隻 Each	580
	澳洲龍蝦 (約 12 両) Australian Lobster (Approx. 12 Taels)	每隻 Each	720
[D] [D][P] [D][N][P] [D][N][P] [D][P]	清蒸 Steamed with Ginger and Spring Onion 上湯開邊焗 Baked with Superior Broth 薑蔥焗 Baked with Ginger and Spring Onion 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 (約 18 両) Roe Crab (Approx. 18 Taels)	每隻 Each	780
[D][P]	紅蟳米糕 Steamed Glutinous Rice with Mud Crab		
[D]	椒鹽 Spiced Salt		
[D][P]	in in its answer in its answe		
[D][P]	花雕蛋白蒸 Steamed with Hua Diao Wine and Egg White		
	肉蟹 (約 26 両) Mud Crab (Approx. 26 Taels)	每隻 Each	1080
[D]	避風塘 Wok-fried with Chilli and Garlic		
[D][N][P]	薑蔥焗 Baked with Ginger and Spring Onion		
[D][N][P]	豉椒炒 Wok-fried with Green Pepper and Black Bean Sauce		

83

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



# 海鮮

#### Seafood

			每位 Per Person
3	[D][N][P]	黑松露蛋白炒龍蝦球	388
		Wok-fried Lobster with Egg White and Black Truffle	
	& [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	428
		Steamed Crab Claw with Egg White in Aged Huadiao Wine	
	[D][P]	酥香焗蟹蓋	228
		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
3,	[D][P]	皇湯花膠熁官燕 (60 克)	598
		Braised Imperial Bird's Nest with Fish Maw and Superior Chicken Broth (60 gm)	
	[D][P]	高湯蟹肉燴官燕 (60 克)	568
		Braised Imperial Bird's Nest with Crab Roe and Superior Broth (60 gm)	
	[D][P]	龍皇燕窩羹 (60 克)	338
		Braised Imperial Bird's Nest in Lobster Soup (60 gm)	
		金腿雞蓉燕窩羹 (60 克)	318
		Braised Imperial Bird's Nest with Yunnan Ham and Chicken Thick Soup (60 gm)	



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.



### 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 Garoup Fillet with Diced Ham and Shredded Mushrooms and Deep-fried Spotted Garoup Head and Belly with Spiced Salt / Braised Deep-fried Spotted Garoupa Head and Belly with Roasted Garlic and Pork Belly	a
[D][N][P]	豉油皇煎龍躉球	288
	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	358
	Wok-fried Prawns with Black Truffle and Wild Mushrooms	
[D][N][P]	陳皮豆豉炒蝦球	348
	Wok-fried Prawns with Tangerine Peel and Fermented Black Beans	
[D][P]	三色胡椒脆蝦球	348
	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	



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



# 鮑魚及海味

#### Abalone & Dried Seafood

			母位 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)	
Ey.	[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	
3	[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	



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



### 豬肉、牛肉及羊肉

#### Pork, Beef & Lamb

			例牌 Standard 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	308
	[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
[]	3][D][N][P]	蔥燒和牛面頰肉 Braised Wagyu Beef Cheek with Spring Onion	368



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



# 家禽

#### Poultry

		全隻
	Half	Whole 798
二食: Second Course:		288
[D][N][P] 醬爆鮮淮山四季豆炆鴨殼 或 Braised Minced Duck with Green Beans and Fresh Yam in Chilli Sauce or		
[D][N] 炒鴨崧生菜包 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		
	298	568
	例牌 Stande	ard Portion
子 [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



廚師精選 Chef's Recommendation

B — Contains Beef 含牛肉

 $D-Contain\ Dairy\ products$  含奶製品 $P-Contains\ Pork$ 含豬肉

N – Contains Nuts 含乾果



# 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] §		238
[N][Y	V] 竹笙鼎湖上素 Braised Bamboo Pith, Pumpkin and Superior Vegetables	208
[n][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][Y	V] 靈芝菇炆豆腐  Braised Bean Curd and Marmoreal Mushrooms	148



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



### 時令菜蔬

#### Seasonal Vegetables

[D][N][P]	蟹肉或瑤柱扒時蔬	338
	Braised Vegetables with Crab Meat or Conpoy	
[D][P]	金銀蛋或魚湯浸時蔬 Poached Vegetables with Salted Egg and Preserved Egg or Fish Broth	178
[D][P]	上湯浸時蔬 Poached Vegetables with Supreme Broth	158
[D]	蒜茸炒或白灼時蔬 Sautéed Vegetables with Garlic or Plain Poached	138



廚師精選 Chef's Recommendation

B - Contains Beef含牛肉

D – Contain Dairy products 含奶製品

P – Contains Pork 含豬肉



# 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	298
[D][N][P]	鮑粒飄香荷葉飯 Fried Rice with Diced Abalone wrapped in Lotus Leaf	268
පි [D]	櫻花蝦帶子蟹肉炒飯 Fried Rice with Diced Scallop, Crab Meat and Sakura Shrimp	268
[B][D][N]	生炒和牛崧飯 Fried Rice with Minced Wagyu Beef	248
[B][D][N]	乾炒安格斯牛肉河粉 Wok-fried Flat Rice Noodles with Angus Beef	258
[D][N][P]	豉椒海皇香煎脆米粉 Stir-fried Vermicelli with Seafood in Black Bean Sauce	298
[D][P]	薑蔥波士頓龍蝦兩面黃 Fried Crispy Noodles with Boston Lobster, Ginger and Spring Onion	588
[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	298
[D][P]	金瑤銀芽豚肉脆麵 Stir-fried Crispy Egg Noodles with Pork, Conpoy and Bean Sprouts	258
	絲苗白飯/明火白粥 (每位) Steamed Rice and Plain Congee (Per Person)	25



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



# 甜品

#### Dessert

		每位 Per Person
[D][N]	榛子醬檸檬撻 Homemade Lemon Tarts with Hazelnut Spread	98
[D]	紅桑子乳酪小籠包 Raspberry Yogurt-filled Chocolate Dumplings	98
₿ [D][N]	柚子西米香芒布甸 Chilled Mango Pudding with Pomelo and Sago	98

### 經典中式甜品

#### Classic Chinese Dessert

		每位 Per Person
[D][N]	椰汁燉官燕 (60 克)	518
	Double-boiled Imperial Bird's Nest with Coconut Milk (60gm)	
[D][V]	楊枝甘露 Chilled Mango Pomelo Sago	88
[D][N][V]	蛋白杏仁茶 Sweetened Almond Cream with Egg White	88
[D][V]	荔芋燉蛋白 Double-boiled Taro and Egg White	78
[N]	蟠桃壽桃包 (三件) Steamed Longevity Buns (3 pieces)	68



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



#### 特級茗茶

#### Premium Chinese Tea

烏龍茶
OOLONG TEA

每位 Per Person
38

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



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



#### 特級茗茶

#### Premium Chinese Tea

花香茶 SCENTED TEA 每位 Per Person 38

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



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.