天外天
ABOVE & BEYOND

冬至菜單

Winter Solstice Set Dinner

天外天三小碟
Above & Beyond Platter
[D][N][P] 松露龍蝦脆皮卷、[D][N][P] 化皮乳豬件、[D][N] 涼拌青瓜紅蜇頭
Deep-fried Lobster Rolls with Truffle,
Barbecued Suckling Pig,
Marinated Cucumber with Supreme Jelly Fish

[D][N][P] 羊肚菌竹笙燉響螺
Double-boiled Sea Whelk Soup with Morel and Bamboo Pith
Or 或
[D][N][P] 松茸花膠燉土雞 (另加$ 120 升級)
Double-boiled Fish Maw Soup with Matsutake Mushroom and Chicken
(Additional $120 for upgrade)

[D][N][P] 上湯牛油焗龍蝦 (半隻)
Baked Lobster (half) with Superior Broth and Butter

[D][N][P] 蠔皇蝦籽南非鮑魚伴花菇
Braised South African Abalone and Shiitake Mushroom with Shrimp Roe in Oyster Sauce

[D][N] 香蔥十二年老菜脯蒸龍躉斑件
Steamed Giant Garoupa Fillet with Preserved Radish and Scallion

[D][N] 凍頂烏龍茶燻雞
Smoked Chicken with Oolong Tea

[D][N] 蒜香帶子蟹肉炒香苗
Fried Rice with Diced Scallop, Crab Meat and Garlic

[D][N] 生磨杏仁茶湯圓
Sweetened Almond Cream with Glutinous Rice Dumplings

[N] 美點薈萃
Chinese Petit Fours

每位*$938* (四位起)
$938 per person (minimum 4 persons)

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.*
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金秋蟹皇臻宴
Autumn Hairy Crab Prestige Feast

[D][N][P] 陳醋珠蟹粉鮮蝦餃、[D][N] *XO* 醬乾燒鮮菌帶子、
[D][N] 涼拌青瓜紅蜇頭
Steamed Shrimp Dumpling with Aged Vinegar and Hairy Crab Cream
Pan-fried Scallop with XO Sauce and Wild Mushroom,
Marinated Cucumber with Supreme Jelly Fish
Charles de Cazanove Tradition Tete de Cuvee Brut NV, Champagne, France

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[D][P] 金蒜花雕蒸澳洲龍蝦 (半隻)
Steamed Australian Lobster(half) with Hua Diao Wine and Crispy Garlic
Or 或
[D][N][P] 黑魚子蟹粉水晶蝦球皇 (另加*$120* 升級)
Wok-fried Crystal Prawn with Hairy Crab Cream and Caviar (Additional $120 for upgrade)
Or 或
[D][N][P] 蟹粉扣南非二十二頭吉品鮑魚(另加*$680* 升級)
Braised South African Abalone (22-head per catty) in Hairy Crab Cream (Additional $680 for upgrade)

[D][N][P] 野生金桔枇杷燉鷓鴣
Double-boiled Partridge Soup with Wild Tangerine and Loquat

[D][N] 蟹粉碧綠炒龍躉斑球
Wok-fried Giant Garoupa Fillet with Hairy Crab Cream and Vegetable
Or 或
[D][N][P] 蟹粉立麟深海藍鱈魚 (另加*$60* 升級)
Deep-fried Blue Cod with Hairy Crab Cream (Additional $60 for upgrade)
Yuezhou Jia Niang 10 Years 越洲家釀 十年

[N][V] 松露蘆筍炒珍菌
Wok-fried Wild Mushroom with Truffle and Asparagus

[D][N][P] 蟹粉鮮鱉花膠稻庭麵
Inaniwa Udon with Fresh Fish Maw and Hairy Crab Cream
Yuezhou Xian Diao 25 Years 越山仙雕 二十五年

[N] 沖繩黑糖三寶薑茶
Chilled Okinawa Brown Sugar Ginger Tea with Lotus Seed, Lily Bulb and Longan

每位*$928*（兩位起）
$928 per person (minimum 2 persons)

品酒師精選三杯餐酒配對每位*$388*
Enjoy our sommelier's three-glass wine pairing at $388 per person

廚師精選 *Chef's Recommendation*

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黑魚子龍皇海鮮盛宴

Imperial Caviar Seafood Feast

[D][N] 黑魚子雲霧香蔥聖子皇伴黑魚子香蔥干邑焗蠔
Marinated Spring Onion with Razor Clam and Black Caviar
serve with Baked Japanese Oyster in Cognac with Spring Onion and Black Caviar
Yoshinogawa Sparkling Sake Sakagura no Awayuki 吉乃川酒蔵の淡雪

[D][N][P] 黑魚子千絲龍皇羹
Braised Bean Curd Soup with Seafood and Black Caviar
Or 或
[D][N][P] 黑魚子皇湯花膠燴燕窩羹 *(另加$200升級)*
Braised Imperial Bird's Nest with Fish Maw and Superior Chicken Broth and Black Caviar
(Additional $200 for upgrade)

[D][N][P] 龍蝦雙弄
(黑魚子花雕蛋白蒸龍蝦鉗、黑魚子蘆筍百合龍蝦球)
Steamed Lobster Claw and Black Caviar with Egg White in Aged Huadiao Wine
Wok-fried Lobster with Asparagus, Lily Bulb and Black Caviar
Yoshinogawa Gokujo Tokubetsu junmaishu 極上吉乃川特別純米酒

[D][N][P] 黑魚子酥香焗蟹蓋
Baked Stuffed Crab Shell with Black Caviar

[D][N][P] 黑魚子蠔皇南非七頭鮑魚
Braised South African Abalone and Black Caviar with Superior Oyster Sauce (7-head per catty)
Yoshinogawa "MINAMO" Junmai Daiginjo 吉乃川 MINAMO 純米大吟釀

[D][N][P] 黑魚子濃湯浸高麗菜
Braised Cabbage with Black Caviar in Superior Soup

[D][N][P] 黑魚子金湯香煎帶子燴香苗
Braised Rice with Pan-fried Scallop in Pumpkin Broth and Black Caviar

[D][N] 黑魚子凍鮮奶燉蛋白
Double-boiled Egg White with Milk and Black Caviar

每位*$988*（兩位起）**另加$200可享用黑魚子乙瓶 *(10克)***
$988 per person (minimum 2 persons) ***Additional $200 for 1 bottle of Black Caviar (10 g)***

品酒師精選三杯清酒配對每位 *$480*
Enjoy our sommelier's three-glass sake pairing at $480 per person

廚師精選 *Chef's Recommendation*

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香港老字號・永樂蝦籽吉品鮑魚精選套餐

Savouring Hong Kong's Legacy
Wing Lok Shrimp Roe South African Abalone Degustation Set

[D][N][P] 蜜汁叉燒、[D] 香蜜帶子沙律、[D][N] 蝦籽金網鮮蝦卷
Honey-glazed Barbecued Pork, Cantaloupe Salad with Scallop,
Deep-fried Shrimp Roll with Shrimp Roe
Charles de Cazanove Tradition Tete de Cuvee Brut NV, Champagne, France

[D][N][P] 松茸竹笙燉響螺
Double-boiled Dried 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
Chateau Leoube Cotes de Provence 'Love by Leoube' Rosé, France

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[B][D][N] 蜂蜜黑椒金瓜炒澳洲和牛粒
Wok-fried Australian Wagyu Beef Cube with Potato, Honey and Black Pepper
Starmont Cabernet Sauvignon, North Coast, USA
Or 或
[D][N][P] 蝦籽黃燒鮮鱷花膠扒 (另加*$288* 升級)
Braised Fresh Fish Maw in Superior Chicken Broth with Shrimp Roe
(Additional $288 for upgrade)
Arnaud Baillot Bourgogne Cote d'Or Chardonnay, Burgundy, France

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[D][N][P] 蝦籽薑蔥雲吞撈蝦籽麵
Tossed Shrimp Roe Noodle with Wonton and Shrimp Roe

[N][P] 燕窩黑芝麻布甸配美點薈萃
Chilled Black Sesame Pudding with Bird's Nest, served with Chinese Petit Four
Château Pajzos, Tokaj Sweet Szamorodni, Tokaj, Hungary

每位*$1,388*
$1,388 per person

品酒師精選四杯餐酒配對每位*$480*
Enjoy our sommelier's four-glass wine pairing at $480 per person

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