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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富有中國風格的特色甜品。



廚師精選 *Chef's Recommendation*

B – Contains Beef 含牛肉

D – Contains 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.

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*



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 Leoubé, Love by Leoubé 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

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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)



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Enjoy our sommelier's three-glass wine pairing at \$258 per person

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海鮮套餐

Seafood Set

[D] [N] 香蔥干邑焗蠔、[D] [N] 籐椒凍鮑魚海蜆、
[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



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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] 涼拌青瓜紅蜆頭、
[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 Crazeford 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



廚師精選 *Chef's Recommendation*

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