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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。

 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.

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 Gathering 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] 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] 麻辣蟲草花紅蜚頭、[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)

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*

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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

 廚師精選 *Chef's Recommendation*

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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] 涼拌青瓜紅蜆頭、
[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] 姬松茸竹笙燉響螺
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

 廚師精選 *Chef's Recommendation*

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