片皮鴨晚市套餐
Peking Duck Set Dinner

青瓜紅蜇頭，原隻鮑魚雞粒撈，五香安格斯脆腩片
Marinated Cucumber and Jelly Fish with Minced Garlic,
Baked Whole Abalone Tart with Diced Chicken,
Crispy Five Spice Sliced Angus Beef Brisket

港式片皮鴨
Hong Kong Style Peking Duck

生拆蟹肉菜苗羹 或 宮廷海鮮酸辣羹
Braised Vegetable Sprouts Soup with Crab Meat
or
Hot and Sour Soup with Seafood

乾燒明蝦球
Wok-fried Prawns in Chilli Sauce

櫻花蝦帶子蟹肉炒飯
Fried Rice with Diced Scallops, Crab Meat and Sakura Shrimps

芒果熱情果泡芙配白朱古力忌廉
Mango and Passion Fruit Choux
served with 33% White Chocolate Cream

每位$588（兩位起）
$588 per person (minimum 2 persons)

品酒師精選四杯餐酒配對每位$488
Enjoy our sommelier’s four-glass wine pairing at $488 per person

以上價目均另收加一服務費 All prices are subject to 10% service charge
天外天經典特色套餐
Above & Beyond Modern Classic Tasting Menu

蜜汁叉焼皇、黑松露茶燻蛋、蒜拍青瓜
Honey-glazed Barbecued Pork, Smoked Egg with Oolong Tea Leaves and Black Truffles, Marinated Cucumber in Vinegar and Garlic

千絲百花鳯尾蝦
Deep-fried Prawns wrapped with Crispy Noodles

XO 醬爆龍膽球
Wok-fried Giant Garoupa Fillet in XO Sauce

黑椒牛柳條伴藕片
Wok-fried Sliced Beef Tenderloin and Lotus Root with Black Pepper

魚湯鮮菌稻庭烏冬
Braised Inaniwa Udon with Wild Mushrooms in Fish Broth

芒果熱情果泡芙配白朱古力忌廉
Mango and Passion Fruit Choux served with 33% White Chocolate Cream

每位$698（兩位起）
Priced at $698 per person (minimum 2 persons)

品酒師精選四杯餐酒配對每位$488
Enjoy our sommelier’s four-glass wine pairing at $488 per person

以上價目均另收加一服務費All prices are subject to 10% service charge
廚師推介晚市套餐  
Chef’s Recommendation Set Dinner

五香安格斯脆腩片、冰燒三層肉、蒜拍青瓜  
Crispy Five Spice Sliced Angus Beef, Brisket,  
Crispy-roasted Pork Belly,  
Marinated Cucumber in Vinegar and Garlic

瑤柱螺頭燉菜膽  
Double-boiled Dried Sea Whelk Soup with Brassica and Conpoy

蒜蓉開邊龍蝦  
Steamed Lobster with Garlic

香蔥爆斑球  
Wok-fried Garoupa Fillet with Spring Onion

魚湯浸菜苗  
Stewed Vegetable Sprouts in Fish Broth

松露竹笙野菌餃伴荷葉飯  
Steamed Wild Mushrooms Dumplings,  
Fried Rice with Conpoy wrapped in Lotus Leaf

芒果熱情果泡芙配白朱古力忌廉  
Mango and Passion Fruit Choux  
served with 33% White Chocolate Cream

每位$798（兩位起）  
Priced at $798 per person (minimum 2 persons)

品酒師精選四杯餐酒配對每位$488  
Enjoy our sommelier’s four-glass wine pairing at $488 per person

以上價目均另收加一服務費 All prices are subject to 10% service charge
晚市精選套餐
*Above & Beyond Degustation Set Dinner*

蜜汁叉燒皇、青瓜帶子、素鵝腐皮卷
*Honey-glazed Barbecued Pork,
Marinated Cucumber and Scallop with Minced Garlic,
Crispy Vegetarian Bean Curd Sheet Roll*

翡翠南非鮑魚
*Braised South African Whole Abalone with Garden Greens*

燕窩南瓜蟹肉羹
*Braised Pumpkin Soup with Bird’s Nest and Crab Meat*

陳皮豆豉炒蝦球
*Wok-fried Prawns with Tangerine Peel and Fermented Black Beans*

金盞泮水芹香
*Wok-fried Celeries served in Nest*

生炒和牛松飯
*Fried Rice with Minced Wagyu Beef*

芒果熱情果泡芙配白朱古力忌廉
*Mango and Passion Fruit Choux
served with 33% White Chocolate Cream*

每位$938
*Priced at $938 per person*

品酒師精選四杯餐酒配對每位$488
*Enjoy our sommelier’s four-glass wine pairing at $488 per person*

以上價目均另收加一服務費*All prices are subject to 10% service charge*