

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 (追加 \$38 蟹粉小籠包一件)

Marinated Spring Onion with Razor Clam and Black Caviar serve with Baked Japanese Oyster in Cognac with Spring Onion and Black Caviar (Additional \$38 for 1 piece of Steamed Hairy Crab Roe and Pork Dumpling) 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 Africa 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

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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



軒尼詩干邑 x 天外天海鮮盛宴

Hennessy x Above & Beyond Seafood Set Dinner

[D][N] 松露野菌香煎帶子皇 (追加 §38 蟹粉小籠包一件)

Pan-fried King Scallop with Black Truffle and Wild Mushroom (Additional \$38 for 1 piece of Steamed Hairy Crab Roe and Pork Dumpling)

Hennessy V.S.O.P

[D][N][P] 天外天片皮鴨 Above & Beyond Peking Duck

[D][N][P] 軒尼詩干邑瑤柱蟹肉西施羹 Braised Conpoy and Crab Meat Soup and Hennessy Cognac

> [D][N][P] 軒尼詩干邑油泡龍蝦球 Wok-fried Lobster with Hennessy Cognac James Hennessy

[D][N][P] 軒尼詩干邑立麟深海藍鱈魚 Deep-fried Blue Cod with Hennessy Cognac Hennessy X.O

> [D][N][P] 百合山藥炒蘆筍 Wok-fried Asparagus with Lily Bulb and Yam

[D][N][P] 乾撈蝦子蟹粉稻庭麵 Inaniwa Udon with Shrimp Roe and Hairy Crab Cream

[D][N] 軒尼詩焦糖黃桃意式奶凍 Hennessy pannacotta with Caramelized Yellow Peach

> 每位\$1,088(兩位起) \$1,088 per person (minimum 2 persons)

品酒師精選三杯餐酒配對每位 \$480 Enjoy our sommelier's three-glass wine pairing at \$480 per person



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聖誕晚宴 Christmas Set Dinner

天外天三小碟

[D][N][P] 蜜汁叉燒、[D][N] 香芒脆炸藍水晶蝦、 [D][N][P] 清酒凍南非鮑魚 (追加 \$48 聖誕雪山奶黃包一件)

Above & Beyond Chinese Platter Honey-glazed Barbecued Pork, Deep-fried Crystal Blue Prawn with Mango, Braised South African Baby Abalone in Sake

(Additional \$48 for 1 piece of Baked Snow Mountain Custard Bun with Salted Yolk)

[D][N][P] 龍皇燕窩羹

Braised Imperial Bird's Nest in Lobster Soup

Or 或 [D][N][P] 杏汁百合杞子燉花膠 (另加\$ 80 升級) Double-boiled Fish Maw Soup with Lily Bulb, Wolfberry with Almond Cream (Additional \$80 for upgrade)

> [D][N][P] 松露芝士焗龍蝦(半隻) Baked Lobster (Half) with Cheese and Truffle

[D][N][P] 黑魚子金湯芙蓉星斑件 Steamed Garoupa Fillet with Egg White and Black Caviar in Superior Chicken Broth

> [B][D][N] 金蒜炒澳洲和牛粒 Stir-fried Australian Wagyu Beef Cubes with Brown Garlic

[D][N] XO 醬鮮蟹肉炒香苗 Fried Rice with Fresh Crab Meat in Homemade XO Sauce

> [D][V] 荔芋燉蛋白 Double-boiled Taro and Egg White

[N][P][V] 草莓雪花卷伴核桃一口酥 Strawberry Cream Roll and Walnut Cake

每位\$1,288 配汽泡酒一杯

Priced at \$1,288 per person

with a glass of Domaine Rolet Cremant du Jura Chardonnay Jura France

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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][P] *XO* 醬乾燒鮮菌帶子、 [D][N] 柚香脆炸藍水晶蝦 (追加 *§38* 蟹粉小籠包一件)

Honey-glazed Barbecued Pork, Marinated Scallop and Mushroom in Homemade XO Sauce,

Deep-fried Crystal Blue Prawn with Yuzu

(Additional \$38 for 1 piece of Steamed Hairy Crab Roe and Pork Dumpling)

Gustave Lorentz Evidence Gewurztraminer Alsace France

[D][N][P] 杏汁百合杞子燉花膠

Double-boiled Fish Maw Soup with Lily Bulb, Wolfberry with Almond Cream

[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] 青花椒蘆筍珍菌炒和牛

Wok-fried Wagyu Beef Cube with Wild Mushroom, Asparagus and Green Peppercorn Torbreck The Steading, Barossa Valley, Australia

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

[N][V] 川貝桂花燉雪梨

Double-boiled Pear with Fritillaria and Osmanthus Château Pajzos Tokaji Sweet Szamorodni

> [N][P] 美點薈萃 Chinese Petit Four

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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