



## 除夕晚宴

### *New Year's Eve Set Dinner*

[D][N][P] 子薑蜜汁叉燒、[D][N][P] 松露野菌煎北海道帶子皇、  
[D][N] 香芒脆炸藍水晶蝦、[N] 魚子醬茶燻蛋  
*Honey-glazed Barbecued Pork with Pickled Ginger,  
Pan-fried Hokkaido King Scallop with Black Truffle and Wild Mushroom,  
Deep-fried Crystal Blue Prawn with Mango,  
Smoked Egg with Oolong Tea and Caviar*  
(每檯任選頭盤三款 *Choice of three Appetisers per table*)

[D][N][P] 椰皇白舞茸桂圓燉花膠  
*Double-boiled Fish Maw Soup with White Maitake Mushroom and  
Dried Longan in Coconut*

[D][P] 金湯芙蓉星斑件  
*Steamed Garoupa Fillet with Egg White in Superior Chicken Broth*  
Or 或  
[D][N][P] 蘭亭百合炒星斑球  
*Wok-fried Spotted Garoupa Fillet with Chinese Kale and Lily Bulb*

[D][N][P] 極品 XO 醬蒸澳洲龍蝦 (半隻)  
*Steamed Australian Lobster (half) with Homemade XO Sauce*

[B][D][N][P] 金盞翡翠羊肚菌炒澳洲和牛粒  
*Wok-fried Australian Wagyu Beef Cube with Morel Mushroom and  
Seasonal Vegetable in Crispy Basket*  
Or 或  
[B][D][N] 川香藤椒醬燒牛肋骨  
*Braised Beef Rib in Brown Sauce with Rattan Pepper*

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

[D][N] 金箔燕窩栗子露  
*Chilled Chestnut Cream with Bird's Nest and Sago*

[N][P] 天外天美點薈萃  
*Chinese Petit Four*

每位 \$1,888 配香檳一杯  
*Priced at \$1,888 per person  
with a glass of Charles de Cazanove Tradition Tete de Cuvee Brut NV, Champagne*



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*



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 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*

*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*



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*



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*

[B][D][N] 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] 雙雪紅棗燉萬壽果

*Double-boiled Papaya with Snow Swallow, Snow Lotus Seed and Red Date  
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*

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*