



冬至菜單

Winter Solstice Set Dinner

天外天三小碟

[D][N] 酥炸鵝肝百花球、[D][N][P] 化皮乳豬件、[D][N][P] 香蜜鮮蝦沙律
(追加 \$38 蟹粉小籠包一件)

Above & Beyond Chinese Platter
Deep-fried Shrimp Ball with Foie Gras, Barbecued Suckling Pig,
Shrimp Salad with Cantaloupe
(Additional \$38 for 1 piece of Steamed Hairy Crab Roe and Pork Dumpling)

[D][N][P] 姬松茸桂圓杞子燉響螺

Double-boiled Sea Whelk Soup with Matsutake Mushrooms,
Dried Longan and Wolfberry

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] XO 醬野菌開邊焗龍蝦(半隻)

Steamed Lobster (half) with Wild Mushroom in Homemade XO Sauce

[D][N][P] 蠔皇南非鮑魚伴柱甫

Braised South African Abalone with Conpoy in Superior Oyster Sauce

[D][N][P] 十二年老菜脯香蔥蒸石斑件

Steamed Garoupa Fillet with Spring Onion and
12-year Aged Preserved Mustard Radish

[D][N][P] 金瑤花菇炆伊麵

Braised E-fu Noodles with Conpoy and Mushroom

[N] 陳皮紅豆沙湯圓

Sweetened Red Bean Cream with Tangerine Peel and Glutinous Rice Dumpling

[D][N][P] 美點薈萃

Chinese Petit Four

每位\$888 (四位起)

\$888 per person (minimum 4 persons)



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.*

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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



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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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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



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