團圓歡聚套餐

*Family Fun Set Dinner*

[D][N][P]蜜汁叉燒、[D][N]涼伴青瓜白玉木耳、[V]香脆松茸素鵝

*Honey-glazed Barbecued Pork, Marinated Japanese Cucumber with White Fungus, Deep-fried Matsutake and Mock Goose*

[D][P]龍湯海皇燉燕液

*Braised Imperial Bird’s Nest in Lobster Soup*

[D][N]金蒜銀絲蒸開邊龍蝦

*Steamed Lobster with Garlic and Vermicelli*

[D][N]蜜燒窩香鹿兒島茶美豚

*Wok-fried Kagoshima Chaminot Pork with Honey Citron Sauce and Spring Onion*

[D][N][P]蠔皇鮑魚菇花菇扒時蔬

*Braised Seasonal Vegetables with Abalone Mushroom and Shiitake in Abalone Sauce*

[D][N]蝦頭油蟹肉炒飯

*Fried Rice with Crab Meat in Shrimp Head Oil*

[D][V]楊枝甘露配美點薈萃

*Chilled Mango Pomelo Sago Cream, Chinese Petits Fours*

每位$688（四位起）

$688 per person (minimum 4 persons)
天外天片皮鴨套餐
Above & Beyond Peking Duck Set Dinner

[D][N] 香芒帶子沙律、[D][P] 原隻鲍魚雞粒撻、[D][N][P] 冰燒三層肉
Mango Salad with Scallop,
Baked Whole Abalone Tart with Diced Chicken,
Crispy Roasted Pork Belly
Bottega Vini Gueuvertzamer Trentino Italy

[D][N] 天外天片皮鴨
Above & Beyond Peking Duck
Feudi di Guagnano ‘Terramarè’ Primitivo Salento IGT Puglia Italy

[D][P] 金湯松露蟹肉羹
Braised Pumpkin Soup with Crab Meat and Truffle

[D][N][P] 有機黑蒜古法蒸龍窩斑件
Steamed Garoupa Fillet with Organic Black Garlic, Shredded Pork and Mushroom
Boschendal Estate Sommelier Selection Chenin Blanc South Africa

[D][N][P] 甜梅菜黑豚炒香苗
Fried Rice with Pork and Preserved Turnip

[D][V][P] 石榴甘露配美點雪萃
Chilled Pomegranate Cream with Sago and Pomelo
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

Chef’s Recommendation

B – Contains Beef 含牛肉
D – Contains Dairy products 含奶製品
N – Contains Nuts 含堅果
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

All prices are in HKD and subject to 10% service charge
Deluxe Seafood Set Dinner

[N] 宫保焗螺、[D] [N]清酒海蜇鲍鱼、[D] [N]柚香脆炸蓝水晶脯

Baked Oyster in Kung Pao Style,
Braised Baby Abalone and Jelly Fish in Sake,
Deep-fried Crystal Blue Prawn with Yuzu
G.H. Mumm Cordon Rouge NV Reims France

[D][N][P] 松茸竹笙焗螺

Double-boiled Dried Sea Whelk Soup with Matsutake and Bamboo Pith

[D][N][P] 松露酥香焗蟹盖

Baked Stuffed Crab Shell with Truffle
Schiopetto Pinot Grigio Collio, Friuli-Venezia Giulia, Italy

[D][N][P] 金虾酱野菌焗龙虾 (半隻)

Baked Lobster (half) and Wild Mushrooms in Shrimp Sauce
Domaine Rolet L’Etoile Chardonnay Jura France

[D][N][P] 鱼汤星斑稻庭麭

Garoupa Fillet with Inaniwa Noodle in Fish Broth

[D][V][P] 石榴甘露配美点薯萃

Chilled Pomegranate Cream with Sago and Pomelo
Chinese Petit Four

每位 $988 (兩位起)
$988 per person (minimum 2 persons)
品酒师精选三杯餐酒配对每位 $288
Enjoy our sommelier’s three-glass wine pairing at $288 per person
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] 川汁青瓜帶子、[D][N][P] 松露龍蝦脆皮卷
Honey-glazed Barbecued Pork,
Marinated Cucumber and Scallop in Chilli Sauce,
Deep-fried Lobster Roll with Black Truffle
Kim Crawford Sauvignon Blanc Marlborough New Zealand

[D][N][P] 羊肚菌竹笙燴法國鴨鵝
Double-boiled French Quail with Morrel 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 Loube, Love by Loube Provence France

[D][N][B] 金蒜野菌炒澳洲和牛
Wok-fried Australian Wagyu Beef with Wild Mushrooms and Garlic
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

[D][V][P] 石榴甘露配美點薑華
Chilled Pomegranate Cream with Sago and Pomelo
Chinese Petit Four
Château Pajzos, Tokaji Sweet Szamorodni

每位$1,588
$1,588 per person

晶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

Chef’s Recommendation

B – Contains Beef 含牛肉  D – Contains Dairy products 含奶製品
X – Contains Nuts 含堅果  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