



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] 龍湯海皇燴燕液

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] 蜜燒蔥香鹿兒島茶美豚

Wok-fried Kagoshima Chamiton 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 Shitake 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)

 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*



天外天片皮鴨套餐

Above & Beyond Peking Duck Set Dinner

[D][N] 香芒帶子沙律、[D][P] 原隻鮑魚雞粒撻、[D][N][P] 冰燒三層肉

Mango Salad with Scallop,

Baked Whole Abalone Tart with Diced Chicken,

Crispy Roasted Pork Belly

Bottega Vinai Gewurztraminer Trentino Italy

[D][N] 天外天片皮鴨

Above & Beyond Peking Duck

Feudi di Guagnano 'Terramare' 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] 有機黑蒜古法蒸龍躉斑件

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] 石榴甘露配美點薈萃

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

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天外天海鮮薈萃套餐
Deluxe Seafood Set Dinner

[N] 宮保焗蠔、[D] [N] 清酒海蜇鮑魚、[D] [N] 柚香脆炸藍水晶蝦

*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] 松茸竹笙燉響螺

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

[D][N][P] 松露酥香焗蟹蓋

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

[D][N][P] 金蝦醬野菌焗龍蝦 (半隻)

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

[D][N][P] 魚湯星斑稻庭麵

Garoupa Fillet with Inaniwa Noodle in Fish Broth

[D][V][P] 石榴甘露配美點薈萃

*Chilled Pomegranate Cream with Sago and Pomelo
Chinese Petit Four*

每位 \$988 (兩位起)

\$988 per person (minimum 2 persons)

品酒師精選三杯餐酒配對每位 \$288

Enjoy our sommelier's three-glass wine pairing at \$288 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 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] 羊肚菌竹筍燉法國鸚鵡
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 Leoube, Love by Leoube 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] 石榴甘露配美點薈萃
*Chilled Pomegranate Cream with Sago and Pomelo
Chinese Petit Four
Château Pajzos, Tokaji Sweet Szamorodni*

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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