



天
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ABOVE & BEYOND

SEAFOOD
LOVES
SAKE.
海鮮愛好者，請飲好酒，更上其味。

海鮮晚市套餐
Seafood Set Dinner

[N] 宮保日本蠔、[D][N] 清酒海蜇鮑魚、[D][N] 柚香脆炸藍水晶蝦

*Wok-fried Japanese Oyster in Kung Pao Style,
Braised Baby Abalone and Jelly Fish in Sake,
Deep-fried Crystal Blue Prawn with Yuzu*
天吹大吟釀 40 六道木花酵母
Amabuki Daiginjo 40

[D][N][P] 松茸竹筴燉響螺

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
惣譽 純米吟釀
Sohomare Junmai Ginjo

[D][N][P] 金蝦醬野菌焗龍蝦 (半隻)

Baked Lobster (half) and Wild Mushrooms in Shrimp Sauce
千代壽虎屋純米吟釀原酒
Chiyokotobuki Toraya Junmai Ginjo Genshu

[D][N][P] 魚湯星斑稻庭麵

Garoupa Fillet with Inaniwa Noodles in Fish Broth

[D][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)

品酒師精選三杯清酒配對每位 \$388

Enjoy our sommelier's three-glass sake 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*