

*You are invited to scan this QR Code*

*to discover a rare collection of our internationally sourced wines*

*Take in the stunning views of the Hong Kong skyline from our 28th floor Chinese fine dining restaurant, which gained the Michelin Plate and three “fork-and-spoons” in the Michelin Guide Hong Kong Macau 2020. Enjoy fine dining in Hong Kong that includes exquisitely prepared Cantonese cuisine with vintage wines from around the world.*

獲《米芝蓮指南香港澳門2020》評級為米芝蓮指南餐盤推薦及「十分舒適餐廳」的天外天中菜廳位於酒店頂層，供應經典的粵式佳餚，配以來自世界各地的葡萄佳釀，讓您於醉人的景致下細味品嚐各式美饌，體驗傳統粵菜的精髓。

*With 30 years of culinary experience tucked under his apron strings, Executive Chef Chi Ki Wong is no stranger to the city’s fine dining scene with roles at renowned Chinese restaurants.*

行政總廚黃子其師傅擁有三十年豐富經驗，曾於本港多間頂尖餐廳擔任要職，對本港高級餐飲界發展瞭如指掌，帶領屢獲殊榮的天外天中菜廳更上一層樓，為客人開拓嶄新非凡的飲食新境界。



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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## CHINESE SPIRIT 國酒

ALC%

貴州茅台

53% 500ml 5,680

*Flying Fairy Kwei Chow Moutai*

洋河藍色經典 夢之藍

52% 500ml 3,280

*M6 Dream Blue Yanghe Spirit Classic*

洋河藍色經典 天之藍

52% 480ml 1,880

*Sky Blue Yanghe Spirit Classic*



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黃師傅秋日精選菜式  
*Chef Wong's Autumn Specials*

每位 *Per Person*

[D][N][P]	野生桔津梨水鴨燉響螺 <i>Double-boiled Teal and Dried Sea Whelk Soup with Pear and Preserved Kumquat</i>	\$288
D][N][P]	蟹粉雞頭米脆皮鮮蝦釀遼參 <i>Deep-fried Sea Cucumber stuffed with Shrimp and Gorgon Fruit in Hairy Crab Cream</i>	\$388
[D][N][P]	東星淮山養生鮮魚羹 <i>Diced Spotted Garoupa with Fine-Grained Yam in Fish Broth</i>	\$128

例牌 *Standard Portion*

[D][N][P]	砂鍋紅炆鮮鰵花膠雞 <i>Braised Chicken with Fresh Fish Maw served in Casserole</i>	\$438
[D][N][P]	香煎鹿兒島茶美豚配洛神花汁 <i>Pan-fried Kagoshima Pork with Roselle Sauce</i>	\$308
[D][N][P]	燒黃椒醬生焗膏蟹煲 <i>Baked Roe Crab with Yellow Bell Pepper Sauce served in Casserole</i>	\$788



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軒尼詩干邑入饌菜式  
*Hennessy x Above & Beyond Specials*

	每位 <i>Per Person</i>
<i>[D][N][P]</i> 軒尼詩干邑立麟深海藍鱈魚 <i>Deep-fried Blue Cod with Hennessy Cognac</i>	\$268
<i>[D][N][P]</i> 軒尼詩干邑油泡龍蝦球 <i>Wok-fried Lobster with Hennessy Cognac</i>	\$688
	例牌 <i>Standard Portion</i>
<i>[D][N][P]</i> 石燒香蔥軒尼詩干邑焗蠔 <i>Baked Japanese Oyster with Hennessy Cognac and Spring Onion</i>	\$308

Hotel ICON廚藝大賽金獎菜式  
*Champion of Hotel ICON Culinary Competition*

	每位 <i>Per Person</i>
<i>[D][N][P]</i> 海鮮白玉藏珍 <i>Braised Seafood with Matsutake Mushroom and Winter Melon</i>	\$168



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## 主廚推介套餐

### *Chef's Recommendations Set Lunch*

[D][N][P] 蜜汁叉燒、[D][N][P] 黑蒜鮮蝦春卷、[D][N] 玫瑰煙鴨胸  
(追加 \$38 蟹粉小籠包一件)

*Honey-glazed Barbecued Pork, Deep-fried Shrimp Spring Roll with Black Garlic,  
Roasted Duck Breast with Rose Dressing  
(Additional \$38 for 1 piece of Steamed Hairy Crab Roe and Pork Dumpling)*

[D][N][P] 板栗淮山杞子燉土雞

*Double-boiled Chicken Soup with Chestnut, Chinese Yam and Wolfberry  
或 Or*

[D][N][P] 金腿魚肚玉帶西施羹

*Braised Scallop Soup with Yunnan Ham and Fish Maw  
或 Or*

[D][N][P] 野生桔津梨水鴨燉響螺 (另加\$80升級)

*Double-boiled Teal and Dried Sea Whelk Soup with Pear and Preserved Kumquat  
(Additional \$80 for upgrade)*

[D][N][P] 陳皮豆豉銀絲蒸斑件、[D][N][P] 金柱竹笙扒菜苗、

[D][N] 乾燒蝦仁、[D][N][P] 黑椒野菌爆澳洲羊柳

*Steamed Garoupa Fillet with Vermicelli, Tangerine Peel and Fermented Black Bean,  
Braised Vegetable Sprout with Conpoy and Bamboo Pith,  
Wok-fried Shrimp in Chilli Spicy Sauce,  
Wok-fried Australian Lamb Fillet with Wild Mushroom in Black Pepper Sauce  
(每檯任選兩款 Choice of two mains per table)*

[D][N][P] 紅蔥香菇醬鮮蝦炒香苗

*Fried Rice with Shrimp in Mushroom and Shallot Sauce*

[D][N] 是日精選甜品

*Dessert of the Day*

每位\$428

*\$428 per person*

享用健康調和飲品 或 汽泡茶 +\$80/ 精選汽泡酒 +\$98

*Enjoy Healthy Drinks OR Sparkling Tea +\$80 / Enjoy our Sommelier Selection Sparkling Wine +\$98*



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## 健怡午市套餐

### *Healthy Set Lunch*

[N][V] 腐皮素卷、[N][V] 松茸如意上素餃、

[N][V] 蟲草花白玉木耳

*Crispy Vegetarian Bean Curd Sheet Roll,*

*Steamed Vegetable Dumpling with Matsutake Mushroom and Yellow Fungus,*

*Marinated Cordyceps Flowers with White Fungus*

[N][V] 竹笙粟米羹

*Braised Sweet Corn Soup with Bamboo Pith*

[N][V] 鮮淮山泮水芹香

*Stir-fried Fresh Yam, Lily Bulbs, Lotus Root and Celery*

[N][V] 松露珍菌扒豆腐

*Braised Bean Curd with Truffle and Wild Mushroom*

[N][V] 松子素菜炒香苗

*Fried Rice with Pine Nut and Vegetable*

[N][V] 是日精選甜品

*Dessert of the Day*

每位\$318

*\$318 per person*

享用健康調和飲品 或 汽泡茶 +\$80/ 精選汽泡酒 +\$98

*Enjoy Healthy Drinks OR Sparkling Tea +\$80 / Enjoy our Sommelier Selection Sparkling Wine +\$98*



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## 黑魚子午市套餐

### *Black Caviar Set Lunch*

[D][N][P] 黑魚子星斑餃、[D][N] 黑魚子茶燻蛋  
(追加 \$38 蟹粉小籠包一件)

*Steamed Spotted Garoupa Dumpling with Black Caviar,  
Smoked Egg with Oolong Tea and Black Caviar  
(Additional \$38 for 1 piece of Steamed Hairy Crab Roe and Pork Dumpling)*

[D][N][P] 黑魚子松露白菌南瓜羹  
*Braised Pumpkin Soup with Wild Mushroom, Truffle and Black Caviar*  
或 *Or*

[D][N][P] 黑魚子金湯松露蟹肉羹 (另加\$100 升級)  
*Braised Crab Meat Soup with Pumpkin, Truffle and Black Caviar*  
(Additional \$100 for upgrade)

[D][N] 黑魚子蘆筍百合炒蝦球  
*Wok-fried Prawn with Lily Bulb, Asparagus and Black Caviar*  
或 *Or*  
[D][N][P] 黑魚子金湯芙蓉星斑件 (另加\$180 升級)  
*Steamed Garoupa Fillet with Egg White in Superior Chicken Broth and Black Caviar*  
(Additional \$180 for upgrade)

[D][N] 黑魚子金瑤蛋白炒飯  
*Fried Rice with Conpoy, Egg White 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\$488 另加\$200 可享用黑魚子乙瓶 (10 克)  
\$488 per person Additional \$200 for 1 bottle of Black Caviar (10 g)

享用健康調和飲品 或 汽泡茶 +\$80/ 精選汽泡酒 +\$98  
*Enjoy Healthy Drinks OR Sparkling Tea +\$80 / Enjoy our Sommelier Selection Sparkling Wine +\$98*



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## 秋日精選套餐

### *Autumn Specials Set Lunch*

[B][D][N] 五香脆安格斯腩、[D][N] 香芒鮮蝦沙律、[D][N] 鵝肝脆蝦丸  
(追加 \$38 蟹粉小籠包一件)

*Crispy Five-spice Sliced Angus Beef Brisket, Mango Salad with Prawn,  
Deep-fried Shrimp Ball with Foie Gras  
(Additional \$38 for 1 piece of Steamed Hairy Crab Roe and Pork Dumpling)  
Ponte Prosecco Millesimato Rosé Brut NV, Veneto, Italy*

[D][N][P] 野生桔津梨水鴨燉響螺  
*Double-boiled Teal and Dried Sea Whelk Soup with Pear and Preserved Kumquat*

[D][N][P] 松露金湯明蝦球  
*Braised Prawn with Truffle in Pumpkin Broth  
Boschendal Estate 'The Sommelier Selection' Chenin Blanc, Stellenbosch, South Africa*

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[D][N] 荷香燒黃椒醬松茸蒸龍躉球  
*Steamed Garoupa Fillet with Yellow Bell Pepper Sauce and  
Matsutake Mushroom wrapped in Lotus Leaf  
Or 或  
[D][N] 荷香燒黃椒醬松茸蒸星斑球 (另加\$180 升級)  
Steamed Spotted Garoupa Fillet with Yellow Bell Pepper Sauce and  
Matsutake Mushroom wrapped in Lotus Leaf  
(Additional \$180 for upgrade)  
Edoardo Miroglio Elenovo Chardonnay, Nova Zagora, Bulgaria*

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[D][N][P] 香煎鹿兒島茶美豚配洛神花汁  
*Pan-fried Kagoshima Pork with Roselle Sauce*

[D][N][P] XO 醬鮮蟹肉炒香苗  
*Fried Rice with Fresh Crab Meat in Homemade XO Sauce*

[N][V] 川貝桂花燉雪梨  
*Double-boiled Pear with Fritillaria and Osmanthus*

[N][P] 美點薈萃  
*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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軒尼詩干邑 x 天外天海鮮盛宴  
*Hennessy x Above & Beyond Seafood Set Lunch*

[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*

[D][N][B] 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] 川貝桂花燉雪梨

*Double-boiled Pear with Fritillaria and Osmanthus  
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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### ☯ 腸粉 *Rice Flour Roll* ☯

<i>XO 醬煎腸粉 (三件 3 pieces)</i>	98
<i>Pan-fried Rice Flour Roll with XO Sauce</i>	
脆皮海皇腸粉	98
<i>Crispy Shrimp Rice Flour Roll</i>	
芹香黑豚肉叉燒腸粉	82
<i>Barbecued Kagoshima Pork Rice Flour Roll with Celery</i>	
香菜蹄香牛肉腸	82
<i>Steamed Rice Flour Roll with Beef, Water Chestnut and Coriander</i>	
布拉白腸粉	58
<i>Traditional Rice Roll</i>	

### ☯ 粉麵及生滾粥 *Noodles & Congee* ☯

大排檔豉油皇炒麵 或 河粉	168
<i>Wok-fried Egg Noodles or Flat Rice Noodles with Soy Sauce</i>	
懷舊炸醬撈麵	98
<i>Tossed Egg Noodles with Minced Pork Sauce</i>	
香茜皮蛋星斑片粥	128
<i>Spotted Garoupa Congee with Coriander and Century Egg</i>	
燒鵝稻庭烏冬	148
<i>Inaniwa Udon with Roasted Goose in Soup</i>	
蝦球上湯伊麵	168
<i>E-fu Noodles with Prawns in Superior Soup</i>	
雪菜火鴨絲炆鴛鴦米	208
<i>Braised Vermicelli with Minced Duck and Preserved Vegetables</i>	



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## 風味小食

### *Appetiser*

[D][N]	涼拌青瓜紅蜆頭 <i>Marinated Cucumber with Supreme Jelly Fish</i>	188
[N][V]	黑松露茶燻蛋(兩隻) <i>Smoked Egg with Oolong Tea and Black Truffle (2 pieces)</i>	98
[N][V]	子薑皮蛋 <i>Century Egg and Pickled Ginger</i>	98
[N][V]	錦鹵素雲吞 <i>Deep-fried Wontons served with Sweet and Sour Sauce</i>	118
[D][N][P]	松露龍蝦脆皮卷 <i>Deep-fried Lobster Rolls with Truffle</i>	188
[V]	香脆松茸素鵝 <i>Deep-fried Matsutake and Mock Goose</i>	138
[D][N]	金蒜拍日本青瓜 <i>Marinated Japanese Cucumber with Crispy Garlic</i>	88
[D][N]	麻辣蟲草花白玉木耳 <i>Cordyceps Flowers with White Fungus in Sichuan Chilli Sauce</i>	98
[N][V]	腐皮素卷(六件) <i>Crispy Vegetarian Bean Curd Sheet Rolls (6pcs)</i>	108



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## 明爐燒味

### *Chinese Barbecue*

	[D][N]	凍頂烏龍茶燻鵲 (全隻)	248
		<i>Smoked Pigeon with Oolong Tea (Whole)</i>	
			<div>輕量 例牌</div>
			<div><i>Light Portion Standard Portion</i></div>
	[D][N]	潮蓮燒鵝 <i>Roasted Goose served with Plum Sauce</i>	248
	[D][N][P]	蜜汁叉燒 <i>Honey-glazed Barbecued Pork</i>	238
	[D][N][P]	泥煤威士忌火焰蜜汁叉燒 <i>Honey-glazed Barbecued Pork with Peak Whisky</i>	336
	[D][N][P]	冰燒三層肉 <i>Crispy Roasted Pork Belly</i>	208
	[B][D][N]	五香脆安格斯腩片 <i>Crispy Five-spice Sliced Angus Beef Brisket</i>	268
	[D][N]	一品金蒜醬燒鰻 <i>Braised Eel in Brown Sauce with Garlic</i>	368



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## 湯羹

### Soup

每位 *Per Person*

[D][N][P]	杏汁百合杞子燉花膠 <i>Double-boiled Fish Maw Soup with Lily Bulb, Wolfberry with Almond Cream</i>	268
& [D][P]	木瓜無花果燉法國鷓鴣 <i>Double-boiled French Partridge with Papaya and Fig</i>	238
[D][N][P]	千絲龍皇羹 <i>Braised Bean Curd Soup with Seafood</i>	188
[D][P]	蟹肉菜苗羹 <i>Braised Vegetable Sprout Soup with Crab Meat</i>	168
[D][N][P]	宮廷海鮮酸辣羹 <i>Hot and Sour Soup with Seafood</i>	138
[D][P]	蟹肉粟米羹 <i>Braised Sweet Corn Soup with Crab Meat</i>	148
[D][P]	雞粒粟米羹 <i>Braised Sweet Corn Soup with Diced Chicken</i>	138
[P]	足料老火靚湯 <i>Soup of the Day</i>	98



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## 素湯羹

### *Vegetarian Soup*

	每位 <i>Per Person</i>
[V] 羊肚菌竹笙燉菜膽 <i>Double-boiled Brassica with Morrel and Bamboo Pith</i>	138
[N][V] 松露白菌南瓜羹 <i>Braised Pumpkin Soup with White Mushroom and Truffle</i>	118
[V] 竹笙榆耳粟米羹 <i>Braised Sweet Corn Soup with Bamboo Pith and Yellow Fungus</i>	108
[N][V] 宮廷素酸辣羹 <i>Hot and Sour Vegetarian Soup</i>	108



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## 生猛海鮮

### Catch of The Day

東星斑 (約 16 兩) <i>Spotted Garoupa (Approx. 16 Tael)</i>	每條 <i>Each</i>	1080
老虎斑 (約 16 兩) <i>Tiger Garoupa (Approx. 16 Tael)</i>	每條 <i>Each</i>	880
波士頓龍蝦 (約 12 兩) <i>Boston Lobster (Approx. 12 Tael)</i>	每隻 <i>Each</i>	580
南澳龍蝦 (約 12 兩) <i>Australian Lobster (Approx. 12 Tael)</i>	每隻 <i>Each</i>	768
[D] 清蒸 <i>Steamed with Ginger and Spring Onion</i>		
[D][P] 上湯開邊焗 <i>Baked with Superior Broth</i>		
[D][N][P] 薑蔥焗 <i>Baked with Ginger and Spring Onion</i>		
[D][N][P] 蒜蓉 <i>with Garlic</i>		
[D][P] 芝士牛油焗 <i>Baked with Cheese and Butter</i>		
[D] 胡椒金蒜炒 <i>Wok-fried with Pepper and Garlic</i>		
膏蟹 (約 18 兩) <i>Roe Crab (Approx. 18 Tael)</i>	每隻 <i>Each</i>	780
[D][P] 紅蟳米糕 <i>Steamed Glutinous Rice with Mud Crab</i>		
[D] 椒鹽 <i>Spiced Salt</i>		
[D][P] 薑蔥炒 <i>Wok-fried with Ginger and Spring Onion</i>		
[D][P] 花雕蛋白蒸 <i>Steamed with Hua Diao Wine and Egg White</i>		
肉蟹 (約 26 兩) <i>Mud Crab (Approx. 26 Tael)</i>	每隻 <i>Each</i>	1080
[D] 避風塘 <i>Wok-fried with Chilli and Garlic</i>		
[D][N][P] 薑蔥焗 <i>Baked with Ginger and Spring Onion</i>		
[D][N][P] 豉椒炒 <i>Wok-fried with Green Pepper and Black Bean Sauce</i>		



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## 海鮮

### Seafood

	每位 Per Person
 [D][N][P] 黑松露蛋白炒龍蝦球 <i>Work-fried Lobster with Egg White and Black Truffle</i>	388
 [D][P] 金湯芙蓉星斑件 <i>Steamed Garoupa Fillet with Egg White in Superior Chicken Broth</i>	338
 [D][P] 薑米花雕蛋白蒸鮮蟹鉗 <i>Steamed Crab Claw with Egg White in Aged Huadiao Wine</i>	428
[D][P] 酥香焗蟹蓋 <i>Baked Stuffed Crab Shell</i>	228
[D][P] 煎釀百花蟹鉗 <i>Pan-fried Crab Claw with Shrimp Paste</i>	168

## 燕窩

### Bird's Nest

	每位 Per Person
 [D][P] 皇湯花膠燴官燕 (60 克) <i>Braised Imperial Bird's Nest with Fish Maw and Superior Chicken Broth (60 gm)</i>	598
[D][P] 高湯蟹肉燴官燕 (60 克) <i>Braised Imperial Bird's Nest with Crab Roe and Superior Broth (60 gm)</i>	568
[D][P] 龍皇燕窩羹 (60 克) <i>Braised Imperial Bird's Nest in Lobster Soup (60 gm)</i>	338
金腿雞蓉燕窩羹 (60 克) <i>Braised Imperial Bird's Nest with Yunnan Ham and Chicken Thick Soup (60 gm)</i>	318



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## 海鮮

### Seafood

例牌 *Standard Portion*

[D][N][P]	大東星斑兩食 <i>Spotted Garoupa two ways</i> (碧綠炒斑球或金腿菇絲蒸斑球 及 椒鹽頭腩或蒜子火腩炆頭腩) <i>Wok-fried Spotted Garoupa Fillet with Garden Greens / Steamed Spotted Garoupa Fillet with Diced Ham and Shredded Mushrooms and Deep-fried Spotted Garoupa Head and Belly with Spiced Salt / Braised Deep-fried Spotted Garoupa Head and Belly with Roasted Garlic and Pork Belly</i>	988
[D][N][P]	豉油皇煎龍躉球 <i>Wok-fried Giant Garoupa Fillet with Supreme Soy Sauce</i>	288
[D][P]	香煎百花釀帶子 <i>Pan-fried Scallop stuffed with Shrimp Paste</i>	338
[D][N][P]	黑松露野菌炒蝦球 <i>Wok-fried Prawn with Black Truffle and Wild Mushroom</i>	358
[D][N][P]	陳皮豆豉炒蝦球 <i>Wok-fried Prawn with Tangerine Peel and Fermented Black Bean</i>	348
[D][P]	三色胡椒脆蝦球 <i>Crispy Prawn with Black, White and Green Peppercorn</i>	348
[D][N][P]	蝦籽關東遼參炆豆腐 <i>Braised Kanto Sea Cucumber with Bean Curd and Shrimp Roe</i>	348
[D][N]	荷香豉汁鱈魚蒸釀豆腐 <i>Steamed Cod Fish with Bean Curd on Lotus Leaf, in Black Bean Sauce</i>	298



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## 鮑魚及海味

### *Abalone & Dried Seafood*

	每位 <i>Per Person</i>
<i>[D][N][P]</i> 蠔皇原隻二十八頭日本吉品鮑魚 <i>Braised Japanese Whole Yoshihama Abalone, Superior Oyster Sauce</i> (28-head per catty)	2,380
<i>[D][N][P]</i> 蠔皇原隻二十二頭南非吉品鮑魚 <i>Braised South Africa Whole Abalone with Superior Oyster Sauce</i> (22-head per catty)	980
 <i>[D][N][P]</i> 蠔皇原隻南非鮑魚拼關東遼參 <i>Braised Whole South African Abalone with Kanto Sea Cucumber in Superior Oyster Sauce</i>	448
<i>[D][N][P]</i> 原隻南非鮑魚拼鵝肝 <i>Braised Whole South African Abalone with Goose Liver</i>	338
 <i>[D][N][P]</i> 香蔥爆原條關東遼參 <i>Wok-fried Whole Kanto Sea Cucumber with Spring Onions</i>	308
<i>[D][N][P]</i> 金湯松露釀關東遼參 <i>Braised Kanto Sea Cucumber stuffed with Truffle in Superior Chicken Broth</i>	368



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## 豬肉、牛肉及羊肉

### *Pork, Beef & Lamb*

	例牌 <i>Standard Portion</i>
 [D][N][P] 桂花梨伴黑醋豬柳 <i>Stir-fried Pork Tenderloin with Italian Balsamic Vinegar and Osmanthus-poached Pear</i>	308
[P] 大澳馬友煎肉餅 <i>Pan-fried Minced Pork with Tai O Salted Fish</i>	258
[N][P] 鳳梨咕嚕肉 <i>Classic Sweet and Sour Pork with Pineapple</i>	228
[B][D][N] 金蒜炒澳洲 M9 和牛粒 <i>Stir-fried Australian M9 Wagyu Beef Cubes with Brown Garlic</i>	648
[B][D][N] 芥末青蘋果澳洲和牛粒 <i>Wok-fried Australian Wagyu Beef Cube, Green Apple, Mustard and Wasabi</i>	398
[B][D] 蜂蜜黑椒金瓜炒澳洲和牛粒 <i>Wok-fried Australian Wagyu Beef Cube with Potato, Honey and Black Pepper</i>	398
[D][N] 京蔥醬爆澳洲羊柳 <i>Stir-fried Australian Lamb Fillet with Young Leek and Chilli Sauce</i>	298
[B][D][N][P] 蔥燒和牛面頰肉 <i>Braised Wagyu Beef Cheek with Spring Onion</i>	368



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## 家禽

### Poultry

		半隻	全隻
		Half	Whole
	[D][N] 天外天片皮鴨 <i>Above &amp; Beyond Peking Duck</i>		798
	二食:		288
	[D][N][P] 醬爆鮮淮山四季豆炆鴨殼 或 [D][N] 炒鴨崧生菜包 <i>Second Course: Braised Minced Duck with Green Bean and Fresh Yam in Chilli Sauce or Wok-fried Minced Duck served with Lettuce Wrap</i>		
	<b>*每天數量有限, 請於 1 天前預訂</b> <i>Limited quantities per day, please pre-order 1 day in advance</i>		
	[D][N] 脆皮炸子雞 <i>Crispy Chicken</i>	298	568
		例牌	Standard Portion
	[D][N][P] 黑蒜鮑魚雞煲 <i>Stir-fried Chicken and Fresh Abalone with Black Garlic, served in Casserole</i>		338
	[D][N][P] 宮保爆雞球 <i>Wok-fried Chicken Fillet in Kung Pao Style</i>		238



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## 素菜精選

### *Vegetarian*

	[N][V]	羊肚菌北菇炆素千層 <i>Braised Bean Curd Sheet with Morrel and Mushroom</i>	268
&	[N][V]	金盞玉如意 <i>Wok-fried Mushroom, Ginkgo Lily Bulb, Asparagus and Black Fungus in Crispy Basket</i>	258
	[N][V]	竹笙鼎湖上素 <i>Braised Bamboo Pith, Pumpkin and Superior Vegetables</i>	208
&	[N][V]	鳳梨咕嚕猴頭菇 <i>Classic Sweet and Sour Hericium Erinaceus with Pineapple</i>	188
	[N][V]	鮮淮山泮水芹香 <i>Stir-fried Fresh Yam, Lily Bulbs, Lotus Root and Celery</i>	158
	[N][V]	欖菜鮮淮山四季豆 <i>Stir-fried Green Bean with Fresh Yam and Preserved Vegetable</i>	158
	[N][V]	松露蘆筍炒珍菌 <i>Wok-fried Wild Mushroom with Truffle and Asparagus</i>	218
	[N][V]	靈芝菇炆豆腐 <i>Braised Bean Curd and Marmoreal Mushroom</i>	148



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## 時令菜蔬

### *Seasonal Vegetables*

<i>[D][N][P]</i>	蟹肉或瑤柱扒時蔬 <i>Braised Vegetable with Crab Meat or Conpoy</i>	338
<i>[D][P]</i>	金銀蛋或魚湯浸時蔬 <i>Poached Vegetable with Salted Egg and Preserved Egg or Fish Broth</i>	178
<i>[D][P]</i>	上湯浸時蔬 <i>Poached Vegetable with Supreme Broth</i>	158
<i>[D]</i>	蒜茸炒或白灼時蔬 <i>Sautéed Vegetable with Garlic or Plain Poached</i>	138



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## 粥、粉、麵、飯

### *Rice, Noodles & Congee*

	<p>[D][N] 蝦頭油蟹肉炒飯</p> <p><i>Fried Rice with Crab Meat in Shrimp Head Oil</i></p>	<p>298</p>
	<p>[D][N][P] 鮑粒飄香荷葉飯</p> <p><i>Fried Rice with Diced Abalone wrapped in Lotus Leaf</i></p>	<p>268</p>
	<p>[D] 櫻花蝦帶子蟹肉炒飯</p> <p><i>Fried Rice with Diced Scallop, Crab Meat and Sakura Shrimp</i></p>	<p>268</p>
	<p>[B][D][N] 生炒和牛崧飯</p> <p><i>Fried Rice with Minced Wagyu Beef</i></p>	<p>248</p>
	<p>[B][D][N] 乾炒安格斯牛肉河粉</p> <p><i>Wok-fried Flat Rice Noodles with Angus Beef</i></p>	<p>258</p>
	<p>[D][N][P] 豉椒海皇香煎脆米粉</p> <p><i>Stir-fried Vermicelli with Seafood in Black Bean Sauce</i></p>	<p>298</p>
	<p>[D][P] 薑蔥波士頓龍蝦兩面黃</p> <p><i>Fried Crispy Noodles with Boston Lobster, Ginger and Spring Onion</i></p>	<p>588</p>
	<p>[D][N][P] XO 醬帶子蝦仁炆伊麵</p> <p><i>Braised E-fu Noodles with Diced Scallop and Shrimp in Homemade XO Sauce</i></p>	<p>298</p>
	<p>[D][P] 金瑤銀芽豚肉脆麵</p> <p><i>Stir-fried Crispy Egg Noodles with Pork, Conpoy and Bean Sprouts</i></p>	<p>258</p>
	<p>絲苗白飯／明火白粥 (每位)</p> <p><i>Steamed Rice and Plain Congee (Per Person)</i></p>	<p>25</p>



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## 甜品

### Dessert

每位 *Per Person*

	[D][N]	椰汁燉官燕 (60 克) <i>Double-boiled Imperial Bird's Nest with Coconut Milk (60gm)</i>	518
	[D][N]	天外天甜品拼盤 (楊枝甘露, 紅豆糯米糍, 桂花糕, 核桃一口酥) <i>Above and Beyond Dessert Platter (Chilled Mango Pomelo Sago, Red Bean Glutinous Rice Cake, Osmanthus Cake, Walnut Cake)</i>	158
	[D][N]	金箔燕窩玫瑰凍糕 (三件) <i>Chilled Jelly with Bird's Nest and Rose (3 pieces)</i>	108
	[D][N]	柚子西米香芒布甸 <i>Chilled Mango Pudding with Pomelo and Sago</i>	98
	[D][N][V]	生磨開心果露 <i>Sweetened Pistachio Cream</i>	88
	[D][V]	楊枝甘露 <i>Chilled Mango Pomelo Sago</i>	88
	[D][N][V]	蛋白杏仁茶 <i>Sweetened Almond Cream with Egg White</i>	88
	[D][V]	荔芋燉蛋白 <i>Double-boiled Taro and Egg White</i>	78
	[N]	蟠桃壽桃包 (三件) <i>Steamed Longevity Buns (3 pieces)</i>	68
	[V]	椰香紅棗糕 (三件) <i>Red Date Pudding with Coconut Milk (3 pieces)</i>	50
	[D][N]	原籠黑糖馬拉糕 <i>Cantonese Style Steamed Brown Sugar Sponge Cake</i>	48
	[D]	鮮奶蛋撻仔(需時二十分鐘) (三件) <i>Fresh Milk Egg Tart (Please allow 20 minutes for preparation)</i>	48
	[N]	傳統懷舊芝麻卷 (三件) <i>Steamed Sweetened Sesame Roll (3 pieces)</i>	48



廚師精選 *Chef's Recommendation*

*B – Contains Beef* 含牛肉

*D – Contains 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*



## 咖啡

### *Coffee*

特濃咖啡 <i>Espresso</i>	55
美式咖啡 <i>Americano</i>	55
鮮奶咖啡 <i>Latte</i>	65
泡沫咖啡 <i>Cappuccino</i>	65

## 冷泡茶

### *COLD BREW TEA*

冷泡龍井茶 <i>Cold Brew Longjing Tea</i>	48
冷泡烏龍茶 <i>Cold Brew Oolong Tea</i>	48



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*N* – Contains Nuts 含乾果

*P* – Contains Pork 含豬肉

*V* – Vegetarian 素菜

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## 特級茗茶

### *Premium Chinese Tea*

烏龍茶

*OO LONG TEA*

台灣凍頂烏龍茶

*Taiwan High Mountain Tea*

安溪紅心鐵觀音

*Anxi Red Heart Iron Buddha*

花香茶

*SCENTED TEA*

花香龍珠

*Jasmine Dragon Pearls*

杭白菊花茶

*Hangzhou Chrysanthemum Tea*

黑茶

*BLACK TEA*

二十年熟普洱茶

*20-year Vintage Pu-erh*

綠茶及白茶

*GREEN TEA & WHITE TEA*

明前獅峰龍井

*Lion Peak Dragon Well, Ming Qian*

白毫銀針

*Sliver Needle*

白牡丹

*White Peony*

特級茗茶或水 每位 \$38

*Premium Chinese Tea or Water \$38 Per Person*



廚師精選 *Chef's Recommendation*

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*N – Contains Nuts* 含乾果

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