

*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 Kī 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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黃師傅春季精選菜式  
*Chef Wong's Spring Specials*

	每位 <i>Per Person</i>
[D][P][N] 二十五年陳皮白舞茸水鴨燉響螺 <i>Double-boiled Teal and Dried Sea Whelk Soup with Fresh White Maitake Mushroom and 25 Years Tangerine Peel</i>	\$288
[D][P][N] 紫玉淮山芙蓉星斑件 <i>Steamed Garoupa Fillet with Egg White in Purple Yam Sauce</i>	\$348
	例牌 <i>Standard Portion</i>
[D][P][N] 窗紗龍影 (長腳蟹肉、蝦膠、白蘆筍釀竹笙配龍蝦汁) <i>Steamed Bamboo Pith Stuffed with King Crab Meat, Shrimp Paste and White Asparagus in Lobster Sauce</i>	\$488
[D][P][N] 醬皇韭香虎蝦乾炒鮮鮑魚 <i>Wok-fried Abalone with Dried Tiger Prawn and Chives</i>	\$348
[D][P][N] 火焰櫻桃梅子小米鴨 <i>Flambé Stir-fried Baby Duck with Cherry and Prune</i>	\$428
[D][P][N] 白玉蘆筍紫淮山炒海螺片 <i>Stir-fried Sliced Sea Whelk with White Asparagus and Purple Yam</i>	\$428
[D][P][N] 東星淮山養生毋米粥 <i>Minced Spotted Garoupa with Fine-Grained Yam in Fish Broth</i>	\$128



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## 春日精選套餐

### Spring Specials Set Dinner

[D][N][P] 蜜汁叉燒、[D][N] 香芒鮮蝦沙律、[D][N] 鹽香脆炸日本蠔

*Honey-glazed Barbecued Pork, Mango Salad with Prawn,  
Salted Deep-fried Oyster*

*Château Leoubé Love by Leoubé Provence France*

[D][P][N] 二十五年陳皮白舞茸燉水鴨

*Double-boiled Teal Soup with Fresh White Maitake Mushroom and 25 Years Tangerine Peel*  
Or 或

[D][P][N] 杏汁花膠杞子燉響螺(另加\$80 升級)

*Double-boiled Dried Sea Whelk Soup with Fish Maw, Wolfberry and Almond Cream (Additional \$80 for upgrade)*

[D][P][N] 燒椒醬蒸波士頓龍蝦(半隻)

*Steamed Boston Lobster (half) with Bell peppers in Sweet and Sour Sauce*  
Or 或

[D][P][N] 澳洲龍蝦(半隻)(另加\$120 升級)

*Australian Lobster (half)(Additional \$120 for upgrade)*  
*Justin Girardin Bourgogne Chardonnay Burgundy France*

[D][N] 醬香韭香虎蝦乾爆炒南非鮮鮑

*Wok-fried South Africa Abalone with Dried Tiger Prawn and Chives*  
Or 或

[D][P][N] 蠔皇鮑魚拌鵝掌(另加\$200 升級)

*Braised Abalone with Goose Web in Superior Oyster Sauce (Additional \$200 for upgrade)*  
*Grace Winery Gris de Koshu Yamanashi*

[N][D][P] XO 醬鮮蟹肉炒香苗

*Fried Rice with Fresh Crab Meat in XO Sauce*

[N][D] 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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天外天片皮鴨套餐  
*Above & Beyond Peking Duck Set*

[D][N] 涼拌青瓜紅蜆頭、 [D][P] 原隻鮑魚雞粒撻、 [D][P][N] 冰燒三層肉  
*Marinated Cucumber with Supreme Jelly Fish,  
Baked Whole Abalone Tart with Diced Chicken,  
Crispy Roasted Pork Belly  
Kim Crawford Sauvignon Blanc Marlborough New Zealand*

[D][N] 天外天片皮鴨  
*Above & Beyond Peking Duck  
Cellier Des Dames Bourgogne Rouge*

[D][P][N] 翡翠玉帶蟹肉羹  
*Braised Crab Meat Soup with Seasonal Vegetable and Scallop*

[D][P][N] 紫玉淮山白蘆筍炒蝦球  
*Wok-fried Prawn with White Asparagus and Purple Yam  
Pinot Grigio delle Dolomiti, Prendo*

[B][D][N] 崧子欖菜藜麥和牛炒飯  
*Fried Rice with Wagyu Beef, Pine Nut, Quinoa and Preserved Vegetables*

[D][N] 石榴甘露配美點薈萃  
*Chilled Pomegranate Cream with Sago and Pomelo  
Chinese Petit Four*

每位\$828 (兩位起)  
*\$828 per person (minimum 2 persons)*



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*Enjoy our sommelier's three-glass wine pairing at \$258 per person*

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## 海鮮套餐 *Seafood Set*

[D][N] 柚香脆炸藍水晶蝦、 [D][N] 香芒帶子沙律、 [D][P][N] 宮保焗蠔  
*Deep-fried Crystal Blue Prawn with Yuzu, Mango Salad with Scallop,  
Baked Oyster in Kung Pao Style  
Domaine Rolet Cremant du Jura Chardonnay*

[D][P][N] 蟲草花瑤柱燉響螺  
*Double-boiled Dried Sea Whelk Soup with Conpoy and Cordyceps Flower*

[D][P][N] 上湯開邊焗龍蝦 (半隻)  
*Baked Lobster (half) with Superior Broth  
Edoardo Miroglio Reserve Elenovo Chardonnay PDO Bulgaria*

[D][P][N] 紫玉淮山芙蓉星斑件  
*Steamed Garoupa Fillet with Egg White in Purple Yam Sauce  
Boschendal Estate 'The Sommelier Selection' Chenin Blanc South Africa*

[D][P][N] 魚湯鮮蝦稻庭烏冬  
*Inaniwa Udon with Shrimp in Fish Broth*

[D][N] 石榴甘露配美點薈萃  
*Chilled Pomegranate Cream with Sago and Pomelo  
Chinese Petit Four*

每位\$998 (兩位起)  
*\$998 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*

[D][P][N] 蜜汁叉燒、[D][N] 川香蟲草花紅蜆頭、[D][N] 鵝肝脆炸百花球  
*Honey-glazed Barbecued Pork,  
Supreme Jelly Fish with Cordyceps Flower in Sichuan Flavour,  
Deep-fried Shrimp Mousse Ball with Foie Gras  
Gustave Lorentz Evidence Gewurztraminer Alsace France*

[D][P][N] 羊肚菌水鴨燉響螺  
*Double-boiled Dried Sea Whelk Soup with Teal and Morrel*

[D][P][N] 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 Leoubé, Love by Leoubé Provence France*

[B][D][N] 金蒜野菌炒和牛  
*Wok-fried Wagyu Beef with Wild Mushroom and Brown Garlic  
Starmont Cabernet Sauvignon*

[D][P][N] 蝦頭油蟹肉炒香苗  
*Fried Rice with Crab Meat in Shrimp Head Oil*

[D][N] 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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## 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]	凍頂烏龍茶燻鴿 (全隻) <i>Smoked Pigeon with Oolong Tea (Whole)</i>	248
		輕量	例牌
		<i>Light Portion</i>	<i>Standard Portion</i>
	[D][N]	潮蓮燒鵝 <i>Roasted Goose served with Plum Sauce</i>	248
[D][N][P]			238
		138	
[D][N][P]			336
		236	
[D][N][P]			208
		120	
[B][D][N]			268
[D][N]			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]	木瓜無花果燉法國鸚鵡 <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 Taels)</i>	每條 <i>Each</i>	1080
老虎斑 (約 16 兩) <i>Tiger Garoupa (Approx. 16 Taels)</i>	每條 <i>Each</i>	880
波士頓龍蝦 (約 12 兩) <i>Boston Lobster (Approx. 12 Taels)</i>	每隻 <i>Each</i>	580
澳洲龍蝦 (約 12 兩) <i>Australian Lobster (Approx. 12 Taels)</i>	每隻 <i>Each</i>	720
[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] 蒜茸 <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 Taels)</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 Taels)</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 <i>Per Person</i>
	[D][N][P] 黑松露蛋白炒龍蝦球 <i>Wok-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 <i>Per Person</i>
	[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 Scallops stuffed with Shrimp Paste</i>	338
[D][N][P]	黑松露野菌炒蝦球 <i>Wok-fried Prawns with Black Truffle and Wild Mushrooms</i>	358
[D][N][P]	陳皮豆豉炒蝦球 <i>Wok-fried Prawns with Tangerine Peel and Fermented Black Beans</i>	348
[D][P]	三色胡椒脆蝦球 <i>Deep-fried Crispy Prawns with Black, White and Green Peppercorns</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
[D][N][P]	石燒香蔥干邑焗蠔 <i>Baked Japanese Oyster with Cognac and Spring Onions</i>	288

 廚師精選 *Chef's Recommendation*

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## 鮑魚及海味

### *Abalone & Dried Seafood*

每位 *Per Person*

[D][N][P]	蠔皇原隻二十八頭日本吉品鮑魚 <i>Braised Japanese Whole Yoshihama Abalone, Superior Oyster Sauce</i> <i>(28-head per catty)</i>	1,880
[D][N][P]	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> <i>(22-head per catty)</i>	980
 [D][N][P]	蠔皇原隻南非鮑魚拼關東遼參 <i>Braised Whole South African Abalone with Kanto Sea Cucumber in</i> <i>Superior Oyster Sauce</i>	448
[D][N][P]	原隻南非鮑魚拼鵝肝 <i>Braised Whole South African Abalone with Goose Liver</i>	338
 [D][N][P]	香蔥爆原條關東遼參 <i>Wok-fried Whole Kanto Sea Cucumber with Spring Onions</i>	308
[D][N][P]	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 Pineapples</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 Cubes, 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 Cubes and Potato with 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
		<i>Half</i>	<i>Whole</i>
	[D][N] 天外天片皮鴨 <i>Above &amp; Beyond Peking Duck</i>		798
	二食: <i>Second Course :</i>		288
[D][N][P]	醬爆鮮淮山四季豆炆鴨殼 或 <i>Braised Minced Duck with Green Beans and Fresh Yam in Chilli Sauce or</i>		
[D][N]	炒鴨崧生菜包 <i>Wok-fried Minced Duck served with Lettuce Wraps</i>		
	*每天數量有限, 請於 1 天前預訂 <i>Limited quantities per day, please pre-order 1 day in advance</i>		
	[D][N] 脆皮炸子雞 <i>Crispy Roasted Chicken</i>	298	568
	[D][N][P] 黑蒜鮑魚雞煲 <i>Stir-fried Chicken, Fresh Abalone with Black Garlic, served in Casserole</i>	例牌 <i>Standard Portion</i>	338
[D][N][P]	宮保爆雞球 <i>Wok-fried Chicken Fillets 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	268
	<i>Braised Bean Curd Sheet with Morrel and Mushrooms</i>	
	金盞玉如意	258
	<i>Wok-fried Mushroom, Ginkgo Lily Bulb, Asparagus and Black Fungus in Crispy Basket</i>	
[N][V]	竹笙鼎湖上素	208
	<i>Braised Bamboo Pith, Pumpkin and Superior Vegetables</i>	
	鳳梨咕嚕猴頭菇	188
	<i>Classic Sweet and Sour Hericium Erinaceus with Pineapples</i>	
[N][V]	鮮淮山泮水芹香	158
	<i>Stir-fried Fresh Yams, Lily Bulbs, Lotus Roots and Celery</i>	
[N][V]	欖菜鮮淮山四季豆	158
	<i>Stir-fried Green Beans with Fresh Yam and Preserved Vegetables</i>	
[N][V]	松露蘆筍炒珍菌	218
	<i>Wok-fried Wild Mushrooms with Truffle and Asparagus</i>	
[N][V]	靈芝菇炆豆腐	148
	<i>Braised Bean Curd and Marmoreal Mushrooms</i>	

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## 時令菜蔬

### *Seasonal Vegetables*

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

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## 粥、粉、麵、飯

### *Rice, Noodles & Congee*

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

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## 甜品

### *Dessert*

每位 *Per Person*



[D][N] 柚子西米香芒布甸

98

*Chilled Mango Pudding with Pomelo and Sago*

例牌 *Standard Portion*

[D][N] 金箔燕窩玫瑰凍糕 (三件)

108

*Chilled Jelly with Bird's Nest and Rose (3 pieces)*

## 經典中式甜品

### *Classic Chinese Dessert*

每位 *Per Person*

[D][N] 椰汁燉官燕 (60 克)

518

*Double-boiled Imperial Bird's Nest with Coconut Milk (60gm)*

[D][V] 楊枝甘露

88

*Chilled Mango Pomelo Sago*

[D][N][V] 蛋白杏仁茶

88

*Sweetened Almond Cream with Egg White*

[D][V] 荔芋燉蛋白

78

*Double-boiled Taro and Egg White*

[N] 蟠桃壽桃包 (三件)

68

*Steamed Longevity Buns (3 pieces)*



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## 特級茗茶

### *Premium Chinese Tea*

烏龍茶

*OOLONG TEA*

每位 *Per Person*

38

台灣東方美人

*Taiwan Oriental Beauty*

台灣凍頂烏龍茶

*Taiwan High Mountain Tea*

安溪紅心鐵觀音

*Anxi Red Heart Iron Buddha*

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*

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## 特級茗茶

### *Premium Chinese Tea*

花香茶

*SCENTED TEA*

每位 *Per Person*

38

花香龍珠

*Jasmine Dragon Pearls*

杭白菊花茶

*Hangzhou Chrysanthemum Tea*

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