





*Take in the stunning views of the Hong Kong skyline from our 28<sup>th</sup> 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。

*With talent and tenacity, Executive Pastry Chef Danny, who is particularly known for his mastery of French pastries, oversees all pastry and bakery operations at the hotel. He has crafted a series of Chinese inspired desserts for Above & Beyond.*

唯港薈糕餅行政總廚何偉誠師傅擅於製作法國糕點，更為天外天設計了一系列特色甜品。



黃師傅冬季精選菜式  
*Chef Wong's Winter Specials*

例牌 *Standard Portion*

[N][D][P] 板栗紅燒鹿兒島茶美豚腩煲 <i>Baked Kagoshima Pork Belly with Chestnut</i>	408
[N][D][B][P] 石鍋照燒和牛面頰肉 <i>Grilled Wagyu Beef Cheek in Teriyaki Sauce</i>	368
[N][D][P] 蝦皇醬野菌炒龍躉球 <i>Wok-fried Garoupa Fillet with Wild Mushrooms in Shrimp Sauce</i>	248
[N][D] 南非鮑魚沙薑鮮雞煲 <i>Baked Chicken and South African Abalone with Ginger and Salt in Clay Pot</i>	388
[N][D][P] 生炒臘味糯米飯 <i>Fried Glutinous Rice with Preserved Chinese Sausage</i>	238

冬日廣東煲仔飯推介  
*Clay Pot Rice Specials*

需時三十五分鐘 *Please allow 35 minutes for preparation*

兩位用 *For Two Persons*

[N][D] 油鴨臘味飯 <i>Chinese Preserved Duck and Sausage Rice in Clay Pot</i>	268
[N][D][P] 鵝肝腸滑雞飯 <i>Chinese Goose Liver Sausage and Chicken Fillet Rice in Clay Pot</i>	248
[B][D] 陳皮香茜和牛肉餅飯 <i>Minced Wagyu Beef with Tangerine Peel and Parsley Rice in Clay Pot</i>	308



廚師精選 *Chef's Recommendation*

[B] 含牛肉 *Contains Beef*

[D] 含奶製品 *Contain Dairy Products*

[V] 素菜 *Vegetarian*

[N] 含乾果 *Contains Nuts*

[P] 含豬肉 *Contains Pork*

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  
ABOVE & BEYOND

風味小食  
*Appetiser*

 [B][D][N]五香安格斯脆腩片 <i>Crispy Five Spice Sliced Angus Beef Brisket</i>	198
[D][N][V]紅蜆頭伴青瓜 <i>Marinated Cucumber with Supreme Jelly Fish</i>	146
[N][V]黑松露茶燻蛋 (兩隻) <i>Smoked Egg with Oolong Tea and Black Truffle (2 pieces)</i>	90
[N][V]子薑皮蛋 <i>Century Egg and Pickled Ginger</i>	88
[N][V]錦鹵素雲吞 <i>Sweet and Sour Deep-fried Wontons</i>	118
[N][V]有機素粉果 (六件) <i>Steamed Organic Vegetarian Dumplings (6 pieces)</i>	96
[N][V]上素春卷 (六件) <i>Deep-fried Vegetarian Spring Rolls (6 pieces)</i>	96
[D][N]金蒜拍日本青瓜 <i>Marinated Japanese Cucumber with Crispy Garlic</i>	88
[N][V]腐皮素卷 (六件) <i>Crispy Vegetarian Bean Curd Sheet Rolls (6 pieces)</i>	88



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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>		198
	輕量 <i>Little Portion</i>	例牌 <i>Standard Portion</i>
[D][N] 潮蓮燒鵝 <i>Roasted Goose, Plum Sauce</i>	120	218
[D][N][P] 化皮乳豬件 <i>Barbecued Suckling Pig</i>	120	218
 [D][N][P] 蜜汁叉燒 <i>Honey-glazed Barbecued Pork</i>	105	188
[D][N][P] 冰燒三層肉 <i>Crispy-roasted Pork Belly</i>	95	178



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天  
外  
天  
ABOVE & BEYOND

湯羹  
*Soup*

每位 *Per Person*

 [D][P] 木瓜無花果燉法國鸚鵡 <i>Double-boiled French Partridge with Papaya and Figs</i>	238
[D][P] 松茸菜膽燉竹絲雞 <i>Double-boiled Silky Fowl Soup with Matsutake and Cabbage</i>	218
[D][P] 生拆蟹肉菜苗羹 <i>Braised Vegetable Sprout Soup with Crab Meat</i>	128
[D][N][P] 宮廷海鮮酸辣羹 <i>Hot and Sour Soup with Seafood</i>	118
[D][P] 蟹肉或雞粒粟米羹 <i>Braised Sweet Corn Soup, Crab Meat or Diced Chicken</i>	118
[P] 足料老火靚湯 <i>Soup of the Day</i>	90

素湯羹  
*Vegetarian Soup*

每位 *Per Person*

[N][V] 松露白菌南瓜羹 <i>Braised Pumpkin Soup, White Mushroom and Truffle</i>	118
[V] 竹筴榆耳粟米羹 <i>Braised Sweet Corn Soup, Bamboo Pith and Yellow Fungus</i>	108
[V] 鮮菌素絲豆腐羹 <i>Bean Curd Soup, Vegetable Julienne and Fresh Mushroom</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  
*Live Catch Of Day*

每兩 *Per Tael (37.5gm)*

東星斑 <i>Spotted Garoupa</i>	68
老虎斑 <i>Tiger Garoupa</i>	40
	每隻 <i>Per Piece</i>
波士頓龍蝦 約12兩 <i>Boston Lobster (Approx 12 Taels)</i>	458
或 本地龍蝦 約12兩 <i>Local Lobster (Approx 12 Taels)</i>	578

[D]清蒸 *Steamed with Ginger and Spring Onion*  
[D][P]上湯開邊焗 *Baked with Superior Broth*  
[D][N][P]薑蔥焗 *Baked with Ginger and Spring Onion*  
[D][N][P]蒜茸蒸 *Steamed with Garlic*  
[D][P]芝士牛油焗 *Baked with Cheese and Butter*

海鮮  
*Seafood*

每位 *Per Person*

 [D][N][P]黑松露蛋白炒龍蝦球 <i>Wok-fried Lobster, Egg White and Black Truffle</i>	338
 [D][P]皇湯蛋白蒸斑件 <i>Steamed Garoupa Fillet and Egg White in Superior Chicken Broth</i>	318
 [D][N]紅梅香燒大蝦皇 <i>Stir-fried King Prawn with Preserved Plum Sauce</i>	318
[D][P]翡翠玻璃蝦球 <i>Wok-fried Crystal King Prawn, Garden Greens</i>	300
[D][P]酥香焗蟹蓋 <i>Baked Stuffed Crab Shell</i>	168
[D][P]煎釀百花蟹鉗 <i>Pan-fried Crab Claw, Shrimp Paste</i>	148



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天  
外  
天  
ABOVE & BEYOND

海鮮  
*Seafood*

[D][N][P]大東星斑兩食 碧綠炒斑球及椒鹽頭腩 <i>Wok-fried Spotted Garoupa Fillet, Garden Greens, Deep-fried Spotted Garoupa Head and Belly with Spiced Salt</i>	860
[D][N][P]豉油皇煎龍躉球 <i>Wok-fried Giant Garoupa Fillet with Supreme Soy Sauce</i>	248
🌀 [D][P]香煎百花釀帶子 <i>Pan-fried Scallops Stuffed with Shrimp Paste</i>	318
[D][N][P]黑松露野菌炒蝦球 <i>Wok-fried Prawns with Black Truffle and Wild Mushroom</i>	318
🌀 [D][N][P]陳皮豆豉炒蝦球 <i>Wok-fried Prawns, Tangerine Peel and Fermented Black Beans</i>	298
[D][P]三色胡椒脆蝦球 <i>Deep-fried Crispy Prawns, Black, White and Green Peppercorns</i>	308
[D][N][P]蝦籽遼參炆豆腐 <i>Braised Sea Cucumber, Bean Curd and Shrimp Roe</i>	338
[D][N][P]川辣海鮮炆豆腐 <i>Braised Bean Curd with Seafood in Szechuan Style</i>	288
[D][N][P]豉汁澳洲帶子蒸豆腐 <i>Steamed Australian Scallops, Bean Curd in Black Bean Sauce</i>	268



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天  
外  
天  
ABOVE & BEYOND

## 鮑魚及海味

### *Abalone & Dried Seafood*

每位 *Per Person*

[D][N][P]	蠔皇原隻二十六頭日本吉品鮑魚 <i>Braised Japanese Whole Yoshihama Abalone, Superior Oyster Sauce</i>	1,450
[D][N][P]	蠔皇原隻二十五頭中東鮑魚 <i>Braised Middle East Whole Abalone, Superior Oyster Sauce</i>	980
☞ [D][N][P]	蠔皇原隻南非鮮鮑魚拼遼參 <i>Braised Whole South African Abalone, Sea Cucumber, Superior Oyster Sauce</i>	388
[D][N][P]	原隻南非鮮鮑魚拼鵝肝 <i>Braised Whole South African Abalone, Foie Gras</i>	308
[D][N][P]	香蔥爆原條遼參 <i>Wok-fried Whole Sea Cucumber, Spring Onion</i>	258

## 燕窩

### *Bird's Nest*

(需時二十分鐘)

*(Please allow 20 minutes for preparation)*

每位 *Per Person*

☞ [D][P]	皇湯花膠燴官燕 (60克) <i>Braised Imperial Bird's Nest with Fish Maw, Superior Chicken Broth (60gm)</i>	588
[D][P]	蟹皇燴官燕 (60克) <i>Braised Imperial Bird's Nest, Crab Roe, Superior Broth (60gm)</i>	528
[D][P]	松茸竹笙燴官燕 (60克) <i>Double-boiled Imperial Bird's Nest with Matsutake and Bamboo Pith (60gm)</i>	588
[D][P]	金腿雞蓉燕窩羹 (60克) <i>Braised Imperial Bird's Nest with Yunnan Ham and Chicken Thick Soup</i>	288

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豬肉、牛肉及羊肉  
*Pork, Beef & Lamb*

例牌 *Standard Portion*

 [D][N][P] 桂花梨伴黑醋豬柳	278
<i>Stir-fried Pork Tenderloin, Italian Balsamic Vinegar, Osmanthus-poached Pear</i>	
[P] 大澳馬友煎肉餅	238
<i>Pan-fried Minced Pork, Tai O Salted Fish</i>	
[N][P] 鳳梨咕嚕肉	208
<i>Classic Sweet and Sour Pork, Pineapple</i>	
金蒜炒澳洲M9和牛粒	588
<i>Stir-fried Australia M9 Wagyu Beef Cubes with Brown Garlic</i>	
[B][D][N] 芥末青蘋果M6和牛粒	318
<i>Wok-fried M6 Wagyu Beef Cubes, Green Apple, Mustard and Wasabi</i>	
[B][D][N] 香辣腰果牛柳粒	318
<i>Wok-fried Beef Tenderloin Cubes, Dried Chilli and Cashew Nuts</i>	
[D][N][P] 京蔥醬爆澳洲羊柳	298
<i>Stir-fried Australian Lamb Fillet with Young Leek and Chilli Sauce</i>	

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天  
外  
天  
ABOVE & BEYOND

家禽  
*Poultry*

	半隻 <i>Half</i>	全隻 <i>Whole</i>
 [D][N] 港式片皮鴨 <i>Hong Kong Style Peking Duck</i>	368	688
二食 <i>Second Course</i> [D][N][P] 鴨崧生菜包 或 [D][N][P] XO醬炒鴨肉崧生菜包 <i>Wok-fried Minced Duck served with Lettuce Wraps</i> <i>or Wok-fried Minced Duck in XO Sauce served with Lettuce Wraps</i>		120
 [D][N] 脆皮炸子雞 <i>Crispy Chicken</i>	288	548
	例牌 <i>Standard Portion</i>	
 [D][N][P] 黑蒜鮑魚雞煲 <i>Stir-fried Chicken, Fresh Abalone with Black Garlic, served in Casserole</i>		308
[D][N][P] 紫羅炒鴨脯 <i>Wok-fried Duck Fillet, Young Ginger, Pineapple and Mango</i>		298
[D][N][P] 京醬青瓜炒乳鴿脯 <i>Wok-fried Pigeon Fillet, Cucumber, Sweet Bean Sauce</i>		278
[D][N][P] 宮保爆雞球 <i>Wok-fried Chicken Fillet in Kung Pao Style</i>		238



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天  
外  
天  
ABOVE & BEYOND

素菜精選  
*Vegetarian*

[N][V]	羊肚菌北菇炆素千層 <i>Braised Bean Curd Sheet with Morel and Mushrooms</i>	258
	[N][V] 金盞玉如意 <i>Wok-fried Mushroom, Ginkgo Lily Bulb, Asparagus, Black Fungus in Crispy Basket</i>	228
[N][V]	竹筴鼎湖上素 <i>Braised Bamboo Pith, Pumpkin and Superior Vegetables</i>	188
	[N][V] 香辣茄子扒素鵝 <i>Braised Eggplant, Bean Curd Sheets in Chilli Sauce</i>	168
[N][V]	鮮淮山洋水芹香 <i>Stir-fried Fresh Yam, Lily Bulbs, Lotus Roots and Celery</i>	148
[N][V]	欖菜鮮淮山四季豆 <i>Stir-fried Green Beans with Fresh Yam and Preserved Vegetable</i>	148
[N][V]	宮保豆腐 <i>Wok-fried Kung Pao Bean Curd</i>	148
[N][V]	靈芝菇炆豆腐 <i>Braised Bean Curd, Marmoreal Mushrooms</i>	138



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天  
外  
天  
ABOVE & BEYOND

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>	328
[D][P]金銀蛋或魚湯浸時蔬 <i>Poached Vegetables with Salted Egg and Preserved Egg or Fish Broth</i>	168
[D][P]上湯浸時蔬 <i>Poached Vegetables in Supreme Broth</i>	148
[D]蒜茸炒或白灼時蔬 <i>Sautéed Vegetables with Garlic or Plain Poached</i>	128



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粥、粉、麵、飯  
*Rice, Noodles & Congee*

 [D][N] 蝦頭油蟹肉炒飯	258
<i>Fried Rice with Crab Meat in Shrimp Head Oil</i>	
[D][N][P] 鮑粒飄香荷葉飯	248
<i>Fried Rice with Diced Abalone wrapped in Lotus Leaf</i>	
[B][D][N] 生炒和牛崧飯	228
<i>Fried Rice with Minced Wagyu Beef</i>	
[D] 薑米瑤柱蛋白炒飯	198
<i>Fried Rice with Conpoy, Ginger and Egg White</i>	
[B][D][N] 乾炒安格斯牛肉河粉	228
<i>Wok-fried Flat Rice Noodles with Angus Beef</i>	
[D][N][P] 家鄉炒米粉	178
<i>Stir-fried Vermicelli with Diced Shrimp, Barbecued Pork, Egg and Bean Sprout</i>	
[D][P] 薑蔥波士頓龍蝦兩面黃	488
<i>Fried Crispy Noodles with Boston Lobster, Ginger and Spring Onion</i>	
[D][N] 乾葱豉油皇雞絲炒麵	188
<i>Stir-fried Egg Noodles with Shredded Chicken and Soy Sauce</i>	
[N][V] 咖喱雜菜腰果炒飯	188
<i>Fried Rice with Diced Vegetables and Cashew Nuts in Curry Sauce</i>	
[D][N][V] 黑椒雜菜炒脆麵	188
<i>Stir-fried Crispy Egg Noodles with Assorted Vegetables in Black Pepper Sauce</i>	
絲苗白飯 / 明火白粥 (每位)	20
<i>Steamed Rice and Plain Congee (per person)</i>	



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天  
外  
天  
ABOVE & BEYOND

甜品  
*Dessert*

	每位 <i>Per Person</i>
[D][N]檸檬撻配榛子窩夫 <i>Homemade Lemon Tart with Crispy Hazelnut Waffle</i>	88
[D]紅桑子乳酪小籠包 <i>Raspberry &amp; Yogurt Dumpling with White Chocolate Crust</i>	88
☞ [D][V]柚子西米香芒布甸 <i>Chilled Mango Pudding, Pomelo and Sago</i>	88

經典中式甜品  
*Classic Chinese Dessert*

	每位 <i>Per Person</i>
[D][N]椰汁燉官燕 (60克) <i>Double-boiled Imperial Bird's Nest, Coconut Milk (60gm)</i>	518
[D][V]楊枝甘露 <i>Chilled Mango Cream with Sago and Pomelo</i>	68
[N][D][V]蛋白杏仁茶 <i>Sweetened Almond Cream with Egg White</i>	68
[D][V]荔芋燉蛋白 <i>Double-boiled Taro and Egg White</i>	68
[N]蟠桃壽桃包 (三件) <i>Steamed Longevity Buns (3 pieces)</i>	45



廚師精選 *Chef's Recommendation*

[B] 含牛肉 *Contains Beef*

[D] 含奶製品 *Contain Dairy Products*

[V] 素菜 *Vegetarian*

[N] 含乾果 *Contains Nuts*

[P] 含豬肉 *Contains Pork*

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天  
外  
天  
ABOVE & BEYOND

特級茗茶  
*Premium Chinese Tea*

每位 *Per Person*

35

烏龍茶  
*Oolong Tea*

台灣東方美人  
*Taiwan Oriental Beauty*  
台灣凍頂烏龍茶  
*Taiwan High Mountain Tea*  
馬騮搥烏龍茶  
*Monkey Pick Oolong Tea*  
人參烏龍茶  
*Ginseng Oolong*  
黃金桂  
*Golden Oolong*  
安溪紅心鐵觀音  
*Anxi Red Heart Iron Buddha*  
武夷大紅袍  
*Wuyi Great Red Robe*  
鳳凰單攞茶  
*Feng Huang Dan Cong*

黑茶  
*Black Tea*

二十年熟普洱茶  
*20-year Vintage Pu-erh*  
舊宮廷普洱茶  
*Aged Gong Ting Pu-erh*  
清香六安茶  
*Light Fragrance Luk On Tea*



廚師精選 *Chef's Recommendation*

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天  
外  
天  
ABOVE & BEYOND

特級茗茶  
*Premium Chinese Tea*

每位 *Per Person*

35

綠茶及白茶

*Green Tea & White Tea*

早春龍井

*Early Spring Dragon Well*

明前獅峰龍井

*Lion Peak Dragon Well, Ming Qian*

洞庭碧螺春

*Dong Ting Biluochun*

白牡丹

*White Peony*

白毫銀針

*Sliver Needle*

花香茶

*Scented Tea*

花香龍珠

*Jasmine Dragon Pearls*

杭白菊花茶

*Hangzhou Chrysanthemum Tea*



廚師精選 *Chef's Recommendation*

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