



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 Leoube Love by Leoube 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] 醬香茼蒿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

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

[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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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 Leoube, Love by Leoube 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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