

單點外賣菜單 A La Carte Takeaway Menu

由即日起至2021年2月10日，凡選購單點外賣菜單可享八五折優惠
From now until 10th of February, 2021, enjoy 15% off for A La Carte Takeaway Menu

閣下可在確認下單後30分鐘在 28/F 天外天提取
The food will be ready in 30 minutes after confirmation. Please pick up at Above & Beyond on the 28/F

每天上午11時至晚上7時30分供應 (最後取餐時間為晚上8時)
Available from 11am to 7:30pm daily (Last pickup at 8pm)

如欲查詢或訂購，請致電(852) 3400 1343或WhatsApp至5198 7443。
For order and enquiries, please contact us on (852) 3400 1343 or WhatsApp to 5198 7443.

明爐燒味 Chinese Barbecue

☞ [D][N] 凍頂烏龍茶燻鴿 (全隻)	198	
☞ Smoked Pigeon with Oolong Tea (Whole)		
	輕量	例牌
	Light Portion	Standard Portion
☞ [D][N] [P] 蜜汁叉燒	105	188
☞ Honey-glazed Barbecued Pork		
[D][N][P] 冰燒三層肉	95	178
Crispy-roasted Pork Belly		

湯羹 Soup

[D][P] 生拆蟹肉菜苗羹	每位 Per Person	128
Braised Vegetable Sprout Soup, Crab Meat		
[D][N][P] 宮廷海鮮酸辣羹	118	
Hot and Sour Soup with Seafood		

素湯羹 Vegetarian Soup

[V] 鮮菌素絲豆腐羹	每位 Per Person	108
Bean Curd Soup with Vegetable Julienne and Fresh Mushroom		
[N][V] 宮廷素酸辣羹	108	
Hot and Sour Vegetarian Soup		

海鮮 Seafood

[D][N][P] 陳皮豆豉炒蝦球	298
Wok-fried Prawns with Tangerine Peel and Fermented Black Beans	
[D][N] 紅梅香燒大蝦皇	318
Stir-fried King Prawn with Preserved Plum Sauce	

素菜精選 Vegetarian

☞ [N][V] 金盞玉如意	228
☞ Wok-fried Mushroom, Ginkgo Lily Bulb, Asparagus with Black Fungus in Crispy Basket	
[N][V] 竹筴鼎湖上素	188
Braised Bamboo Pith with Pumpkin and Superior Vegetables	

時令菜蔬 Seasonal Vegetables

[D][P] 上湯浸時蔬	148
Poached Vegetables in Supreme Broth	
[D] 時令時蔬 (蒜炒或白灼)	128
Daily Vegetables (Sautéed with Garlic or Plain Poached)	

豬、牛及家禽 Meat & Poultry

[D][N][P] 桂花梨伴黑醋豬柳	例牌 Standard Portion	278
☞ Stir-fried Pork Tenderloin with Italian Balsamic Vinegar and Osmanthus-poached Pear		
[N][P] 鳳梨咕嚕肉	188	
☞ Classic Sweet and Sour Pork with Pineapple		
[B][D][N] 金蒜炒澳洲M9和牛粒	588	
☞ Stir-fried Australia M9 Wagyu Beef Cubes with Golden Garlic		
[B][D][N] 芥末青蘋果M6和牛粒	318	
☞ Wok-fried M6 Wagyu Beef Cubes with Green Apple, Mustard and Wasabi		
[D][N][P] 宮保爆雞球	238	
☞ Wok-fried Chicken Fillet in Kung Pao Style		
[D][N] 港式片皮鴨	半隻 Half	368
☞ Hong Kong Style Peking Duck	全隻 Whole	688
[D][N] 脆皮炸子雞	288	
☞ Crispy Chicken	548	

飯及麵 Rice & Noodles

☞ [D][N] 蝦頭油蟹肉炒飯	258
☞ Fried Rice with Crab Meat in Shrimp Head Oil	
[B][D][N] 生炒和牛崧飯	228
☞ Fried Rice with Minced Wagyu Beef	
[B][D][N] 乾炒安格斯牛肉河粉	228
☞ Wok-fried Flat Rice Noodles with Angus Beef	
[N][V] 咖喱雜菜腰果炒飯	188
☞ Fried Rice with Diced Vegetables and Cashew Nuts in Curry Sauce	

甜品 Dessert

☞ [D] [N] 柚子西米香芒布甸	88
☞ Chilled Mango Pudding with Pomelo and Sago	
[D][V] 楊枝甘露	68
☞ Chilled Mango Pomelo Sago	
[N][D][V] 蛋白杏仁茶	68
☞ Sweetened Almond Cream with Egg White	
[N] 蟠桃壽桃包 (三件)	45
☞ Steamed Longevity Buns (3 pieces)	

☞ 廚師精選 Chef's Recommendation

[B] 含牛肉 Contains Beef
[N] 含乾果 Contains Nuts

[D] 含奶製品 Contain Dairy Products
[P] 含豬肉 Contains Pork

[V] 素菜 Vegetarian

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