

外賣套餐 Takeaway Set Menu

由即日起至2021年2月10日，凡選購外賣自取套餐可享八五折優惠
 From now until 10th of February, 2021, enjoy 15% off for Takeaway Set 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.

一人套餐 Set menu for 1
 港幣 HK\$ 188
 A, B 各選 1 款
 Select 1 each from A & B

二人套餐 Set menu for 2
 港幣 HK\$ 368
 A, B 各選 2 款
 Select 2 each from A & B

四人套餐 Set menu for 4
 港幣 HK\$ 688
 A, B 各選 4 款
 Select 4 each from A & B

每位配 廚師精選老火湯 或 白菌南瓜羹 及 白飯

Served with Chef's Recommended Supreme Soup or Braised Pumpkin Soup with White Mushroom and Steamed Rice per person

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| <p>A1. [D][P] 蜜汁叉燒 (4片) Honey Glazed Barbecue Pork (4 slices)</p> <p>A2. [D][N][P] 冰燒三層肉 (4件) Roasted Pork Belly (4 pieces)</p> <p>A3. [D][N] 紅蜆頭伴青瓜 Marinated Cucumber with Supreme Jelly Fish</p> <p>A4. [D][N][P] 水晶肴肉 (4件) Chilled Crystal Pork (4 pieces)</p> <p>A5. [N][V] 有機素粉果 (3件) Steamed Organic Vegetable Dumpling (3 pieces)</p> <p>A6. [B][D][N] 五香安格斯脆腩片 (4件) Sliced Crispy Angus Beef Brisket with Five Spices (4 pieces)</p> <p>A7. [N][V] 上素春卷 (3件) Deep-fried Vegetarian Spring Rolls (3 pieces)</p> <p>A8. [N][D] 黑松露茶燻蛋 (2隻) Smoked Egg with Oolong Tea and Black Truffle (2 pieces)</p> <p>A9. [N][V] 羊肚菌北菇炆素千層 Braised Bean Curd Sheet with Morel and Mushrooms</p> <p>A10. [N][V] 宮保豆腐 Wok-fried Kung Pao Bean Curd</p> <p>A11. [N][V] 靈芝菇炆豆腐 Braised Bean Curd and Marmoreal Mushrooms</p> <p>A12. [N][V] 百靈菇扒菜苗 Braised Pea Shoot with Bailing Mushroom</p> <p>A13. [D][P] 大澳馬友煎肉餅 Pan-fried Minced Pork with Tai O Salted Fish</p> <p>A14. [N][P] 鳳梨咕嚕肉 Classic Sweet and Sour Pork with Pineapple</p> <p>A15. [D] 香辣金蒜炒蒙古羊架 Wok-fried Mongolia Lamb Rack with Dried Chili and Golden Garlic</p> <p>A16. [D][N][P] 豉油皇煎龍躉球 Wok-fried Giant Garoupa Fillet with Supreme Soy Sauce</p> | <p>B1. [D][N][P] 蝦皇醬野菌炒龍躉球 Wok-fried Garoupa Fillet with Wild Mushrooms in Shrimp Sauce</p> <p>B2. [D][P] 金腿菇絲蒸斑件 Steamed Garoupa with Jinhua Ham and Mushroom</p> <p>B3. [D][N][P] 陳皮豆豉炒蝦仁 Wok-fried Shrimp with Tangerine Peel and Black Bean</p> <p>B4. [D] 松露滑蛋炒蝦仁 Scrambled Eggs with Shrimps and Black Truffle</p> <p>B5. [D][N][P] 川辣海鮮炆豆腐 Braised Bean Curd with Seafood in Sichuan Style</p> <p>B6. [D][N][P] 豉汁澳洲帶子蒸豆腐 Steamed Australian Scallops with Bean Curd and Black Bean</p> <p>B7. [D][N][P] XO醬珍菌炒帶子 Wok-Fried Scallop with Supreme XO sauce and Fungus</p> <p>B8. [D][N][P] 三蔥豆豉炒雞球 Wok-fried Chicken Fillet with Assorted Onions and Black Bean</p> <p>B9. [D][N][P] 宮保爆雞球 Wok-fried Chicken Fillet in Kung Pao Style</p> <p>B10. [D][N][P] 桂花梨黑醋豬柳 Stir-fried Pork Tenderloin with Italian Balsamic Vinegar and Pear</p> <p>B11. [B][N][P] 香辣腰果牛柳粒 Wok-fried Beef Tenderloin Cubes with Dried Chili and Cashew Nuts</p> <p>B12. [D][N][P] 紫羅炒鴨脯 Wok-fried Duck Fillet with Young Ginger, Pineapple and Mango</p> <p>B13. [N][V] 竹筍鼎湖上素 Braised Bamboo Pith with Pumpkin and Superior Vegetables</p> <p>B14. [N][V] 鮮淮山泮水芹香 Stir-fried Fresh Yam with Lily Bulbs, Lotus Roots and Celery</p> <p>B15. [N][V] 欖菜鮮淮山四季豆 Stir-fried Green Beans with Fresh Yam and Preserved Vegetable</p> <p>B16. [N][V] 腰果露筍炒素丁 Fried Vegetable with Cashew Nuts and Asparagus</p> |
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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