



天
外
天
ABOVE & BEYOND

海鮮晚市套餐
Seafood Set Dinner

[D][N]芥末脆蟹鉗、[D][N]蜜薑香燒銀鱈魚、[D][N]青瓜紅蜆頭
*Deep-fried Crab Claw with Wasabi Sauce,
Wok-fried Silver Cod Fillet with Honey and Ginger,
Marinated Cucumber and Jelly Fish with Minced Garlic
G.H. Mumm Cordon Rouge, Reims, France*

[D][N][P]杏汁杞子百合燉花膠
Double-boiled Fish Maw, Lily Bulbs and Wolfberry with Almond Cream

[D][N][P]松露香酥焗蟹蓋
*Baked Crab Shell Stuffed with Truffle
Snapper Rock Sauvignon Blanc, Marlborough, New Zealand*

[D][P]上湯開邊龍蝦
*Braised Lobster in Superior Broth
Château Brown Blanc, Pessac-Léognan, Bordeaux France*

[D][N][P]XO醬鮑魚帶子炒香苗
Fried Rice with Abalone and Scallop in XO Sauce

[N]萬壽果銀杏雪耳配美點雙輝[V]桂花糕、[D][N][P]合桃酥
*Double-boiled Papaya and Snow Fungus Sweet Soup with Chinese Petits Fours
Chilled Osmanthus Jelly, Walnut Pastries*

每位\$988 (兩位起)
Priced at \$988 per person (minimum 2 persons)

品酒師精選三杯餐酒配對每位\$388
Enjoy our sommelier's three-glass wine pairing at \$388 per person



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*