



天外天片皮鴨套餐

Above & Beyond Peking Duck Set Dinner

[D][N] 香芒帶子沙律、[D][P] 原隻鮑魚雞粒撻、[D][N][P] 冰燒三層肉

Mango Salad with Scallop,

Baked Whole Abalone Tart with Diced Chicken,

Crispy Roasted Pork Belly

Bottega Vinai Gewurztraminer Trentino Italy

[D][N] 天外天片皮鴨

Above & Beyond Peking Duck

Feudi di Guagnano 'Terramare' Primitivo Salento IGT Puglia Italy

[D][P] 金湯松露蟹肉羹

Braised Pumpkin Soup with Crab Meat and Truffle

[D][N][P] 有機黑蒜古法蒸龍躉斑件

Steamed Garoupa Fillet with Organic Black Garlic, Shredded Pork and Mushroom

Boschendal Estate Sommelier Selection Chenin Blanc South Africa

[D][N][P] 甜梅菜黑豚炒香苗

Fried Rice with Pork and Preserved Turnip

[D][V][P] 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

 廚師精選 *Chef's Recommendation*

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*