



天外天片皮鴨套餐
Above & Beyond Peking Duck Set

[D][N] 涼拌川味青瓜帶子、[D][P] 原隻鮑魚雞粒撻、[D][N][P] 冰燒三層肉
Marinated Cucumber and Scallop in Chilli Sauce, Baked Whole Abalone Tart with Diced Chicken,
Crispy Roasted Pork Belly
Grace Winery Gris de Koshu

[D][N] 天外天片皮鴨
Above & Beyond Peking Duck
Cellier Des Dames Bourgogne Rouge

[D][N][P] 翡翠芙蓉蟹肉羹
Braised Crab Meat Soup with Vegetable and Egg White

[D][N][P] 無花果山藥炒蝦球
Stir-fried Shrimp with Fresh Fig and Yam
Pinot Grigio delle Dolomiti, Prendo

[D][N][P] 甜梅菜叉燒炒香苗
Fried Rice with Barbecued Pork and Preserved Vegetable

[N] 萬壽果紅棗燉雪燕配美點薈萃
Double-boiled Papaya with Snow Swallow and Red Date
Chinese Petit Four

每位\$828 (兩位起)
\$828 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*