

香港理工大學教職員和 ICONIC EATS Tier 2 會員可尊享八五折優惠  
Polytechnic University Staff and ICONIC EATS Tier 2 member are entitled with 15% discount

閣下可確認下單後30分鐘於28樓天外天中餐廳自取  
The food will be ready in 30 minutes after confirmation. Please pick-up at Above & Beyond Restaurant on the 28/F  
每天上午11時至下午2時和下午5時至下午8時30分供應 (最後取餐時間為下午2時30分和下午9時)  
Available from 11am to 2pm and 5pm to 8:30pm daily (Last pickup at 2:30pm and 9pm)

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一人套餐 Set menu for 1  
港幣 HK\$208  
A, B 各選 1款  
Select 1 each from A & B

二人套餐 Set menu for 2  
港幣 HK\$408  
A, B 各選 2款  
Select 2 each from A & B

四人套餐 Set menu for 4  
港幣 HK\$768  
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

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

 廚師精選 Chef's Recommendation

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

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

[V]素菜 Vegetarian

如果你對某些食物敏感, 請告知服務人員  
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## 明爐燒味 *Chinese Barbecue*

|  |     |                        |
|--|-----|------------------------|
| 例牌<br>Standard Portion                       |     |                        |
| [D][N] 凍頂烏龍茶燻鴿 (全隻)                          | 228 |                        |
| <i>Smoked Pigeon with Oolong Tea (Whole)</i> |     |                        |
| 輕量<br>Light Portion                          |     | 例牌<br>Standard Portion |
| [D][N] 蜜汁叉燒                                  | 118 | 208                    |
| <i>Honey-glazed Barbecued Pork</i>           |     |                        |
| [D][N][P] 冰燒三層肉                              | 110 | 198                    |
| <i>Crispy-roasted Pork Belly</i>             |     |                        |

## 湯羹 *Soup*

|   |                  |
|---|------------------|
|   | 每位<br>Per Person |
| [D][P] 生拆蟹肉菜苗羹                                  | 138              |
| <i>Braised Vegetable Sprout Soup, Crab Meat</i> |                  |
| [D][N][P] 宮廷海鮮酸辣羹                               | 138              |
| <i>Hot and Sour Soup with Seafood</i>           |                  |

## 素湯羹 *Vegetarian Soup*

|                                     |                  |
|-------------------------------------|------------------|
|                                     | 每位<br>Per Person |
| [N][V] 宮廷素酸辣羹                       | 108              |
| <i>Hot and Sour Vegetarian Soup</i> |                  |

## 海鮮 *Seafood*

|   |                  |
|---|------------------|
|   | 每位<br>Per Person |
| [D][N][P] 陳皮豆豉炒蝦球   | 328              |
| <i>Wok-fried Prawns, Tangerine Peel and Fermented Black Beans</i> |                  |
| [D][N] 紅梅香燒大蝦皇  | 338              |
| <i>Stir Fried King Prawn with Preserved Plum Sauce</i>            |                  |

## 素菜精選 *Vegetarian*

|   |     |
|---|-----|
| [N][V] 金盞玉如意  | 238 |
| <i>Wok-fried Mushroom, Ginkgo Lily Bulb, Asparagus, Black Fungus in Crispy Basket</i> |     |
| [N][V] 竹筍鼎湖上素   | 208 |
| <i>Braised Bamboo Pith, Pumpkin and Superior Vegetables</i>                           |     |

## 時令菜蔬 *Seasonal Vegetables*

|  |     |
|--|-----|
| [D][P] 上湯浸時蔬   | 148 |
| <i>Poached Vegetables with Supreme Broth</i>           |     |
| [D] 蒜茸炒或白灼時蔬   | 128 |
| <i>Sautéed Vegetables with Garlic or Plain Poached</i> |     |

## 豬、牛及家禽 *Meat & Poultry*

|   |            |             |
|---|------------|-------------|
| 例牌<br>Standard Portion  |            |             |
| [D][N][P] 桂花梨伴黑醋豬柳  | 288        |             |
| <i>Stir-fried Pork Tenderloin, Italian Balsamic Vinegar, Osmanthus-poached Pear</i> |            |             |
| [N][P] 鳳梨咕嚕肉  | 228        |             |
| <i>Classic Sweet and Sour Pork, Pineapple</i>                                       |            |             |
| [B][D][N] 金蒜炒澳洲M9和牛粒  | 648        |             |
| <i>Stir-fried Australia M9 Wagyu Beef Cubes with Brown Garlic</i>                   |            |             |
| [B][D][N] 芥末青蘋果M6和牛粒  | 338        |             |
| <i>Wok-fried M6 Wagyu Beef Cubes, Green Apple, Mustard and Wasabi</i>               |            |             |
| [D][N][P] 宮保爆雞球   | 238        |             |
| <i>Wok-fried Chicken Fillet in Kung Pao Style</i>                                   |            |             |
|   | 半隻<br>Half | 全隻<br>Whole |
| [D][N] 港式片皮鴨  | 398        | 768         |
| <i>Hong Kong Style Peking Duck</i>  |            |             |
| [D][N] 脆皮炸子雞  | 288        | 548         |
| <i>Crispy Chicken</i>   |            |             |

## 飯及麵 *Rice & Noodles*

|  |     |
|--|-----|
| [D][N] 蝦頭油蟹肉炒飯   | 278 |
| <i>Fried Rice with Crab Meat in Shrimp Head Oil</i>                    |     |
| [B][D][N] 生炒和牛崧飯   | 238 |
| <i>Fried Rice with Minced-Wagyu Beef</i>                               |     |
| [B][D][N] 乾炒安格斯牛肉河粉  | 248 |
| <i>Wok-fried Flat Rice Noodles with Angus Beef</i>                     |     |
| [N][V] 咖喱雜菜腰果炒飯  | 188 |
| <i>Fried Rice with Diced Vegetables and Cashew Nuts in Curry Sauce</i> |     |

## 甜品 *Dessert*

|   |    |
|---|----|
| [D][V] 柚子西米香芒布甸                               | 88 |
| <i>Chilled Mango Pudding, Pomelo and Sago</i> |    |
| [D][V] 楊枝甘露                                   | 78 |
| <i>Chilled Mango Pomelo Sago</i>              |    |
| [D][N][V] 蛋白杏仁茶                               | 78 |
| <i>Sweetened Almond Cream with Egg White</i>  |    |
| [N] 蟠桃壽桃包 (三件)                                | 45 |
| <i>Steamed Longevity Buns (3 pieces)</i>      |    |

## 廚師精選 *Chef's Recommendation*

[B]含牛肉 *Contains Beef* [D]含奶製品 *Contains Dairy Products* [V]素菜 *Vegetarian*  
[N]含乾果 *Contains Nuts* [P]含豬肉品 *Contains Pork*

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