

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)

如欲查詢或訂購, 請致電(852) 3400 1343 或 WhatsApp 致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 Glaze 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, Marmoreal Mushrooms</p> <p>A12. [N][V] 百靈菇扒菜苗
Fried Vegetable with Bailing Mushroom</p> <p>A13. [D][P] 大澳馬友煎肉餅
Pan-fried Minced Pork, Tai O Salted Fish</p> <p>A14. [N][P] 鳳梨咕嚕肉
Classic Sweet and Sour Pork, 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] 金腿菇絲蒸班件
Steamed Garoupa with Jinhua Ham and Mushrooms</p> <p>B3. [D][N][P] 陳皮豆豉炒蝦仁
Wok-fried Shrimp, Tangerine Peel and Fermented Black Beans</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 Szechuan Style</p> <p> B6. [D][N][P] 豉汁澳洲帶子蒸豆腐
Steamed Australian Scallops, Bean Curd in Black Bean</p> <p>B7. [D][N][P] XO醬珍菌炒帶子
Wok-Fried Scallops 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 Fermented Black Beans</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, Italian Balsamic Vinegar, Osmanthus-poached Pear</p> <p>B11. [B][N][P] 香辣腰果牛柳粒
Wok-fried Beef Tenderloin Cubes, Dried Chili and Cashew Nuts</p> <p>B12. [D][N][P] 紫羅炒鴨脯
Wok-fried Duck Fillet, Young Ginger, Pineapple and Mango</p> <p>B13. [N][V] 竹筍鼎湖上素
Braised Bamboo Pith, Pumpkin and Superior Vegetables</p> <p>B14. [N][V] 鮮淮山泮水芹香
Stir-fried Fresh Yam, 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] 腰果露笋炒素丁
Fried Vegetables 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 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
Please make your server aware of any food allergies.