

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 時供應 (最後取餐時間為下午 2 時 30 分)
Available from 11am to 2pm daily (Last pickup at 2:30pm)

如欲查詢或訂購, 請致電 (852) 3400 1318 或 WhatsApp 致 9270 0068
For order and enquiries, please contact us on (852) 3400 1318 or WhatsApp to 9270 0068

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
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每位配 廚師精選老火湯 或 白菌南瓜羹 及 白飯

Chef's Recommended Supreme Soup or Braised Pumpkin Soup with White Mushroom and Steamed Rice per person

A1. [D][N][P] 蜜燒黑豚肉叉燒(4 片)

Honey-glazed Barbecued Pork (4 slices)

A2. [D][N][P] 冰燒三層肉(4 件)

Crispy Roasted Pork Belly (4 pieces)

A3. [D][N] 紅蜆頭伴青瓜


Marinated Cucumber with Supreme Jelly Fish

A4. [D][N][P] 水晶肴肉(4 件)

Chilled Crystal Pork(4 pieces)

A5. [N][V] 子薑皮蛋


Century Egg and Pickled Ginger

 A6. [B][D][N] 五香安格斯脆腩片(4 件)

Sliced Crispy Angus Beef Brisket with Five Spices (4 pieces)

A7. [N][V] 腐皮素卷(3 件)

Crispy Vegetarian Bean Curd Sheet Rolls (3 pieces)

 A8. [N][D] 黑松露茶燻蛋(2 隻)

Smoked Egg with Oolong Tea and Black Truffle(2 pieces)

A9. [N][V] 羊肚菌北菇炆素千層

Braised Bean Curd Sheet with Morel and Mushrooms

A10. [N][V] 宮保豆腐

Wok-fried Kung Pao Bean Curd

A11. [N][V] 靈芝菇炆豆腐

Braised Bean Curd, Marmoreal Mushrooms

A12. [N][V] 百靈菇扒菜苗

Fried Vegetable with Bailing Mushroom

A13. [D][P] 大澳馬友煎肉餅

Pan-fried Minced Pork, Tai O Salted Fish

A14. [N][P] 鳳梨咕嚕肉


Classic Sweet and Sour Pork, Pineapple

A15. [D][N][P] 豉油皇煎龍躉球

Wok-fried Giant Garoupa Fillet with Supreme Soy Sauce

B1. [D][N][P] 蝦皇醬野菌炒龍躉球

Wok-fried Garoupa Fillet with Wild Mushrooms in Shrimp Sauce

 B2. [D][P] 金腿菇絲蒸斑件

Steamed Garoupa with Jinhua Ham and Mushrooms

B3. [D][N][P] 陳皮豆豉炒蝦仁


Wok-fried Shrimp, Tangerine Peel and Fermented Black Beans

 B4. [D] 松露滑蛋炒蝦仁

Scrambled Eggs with Shrimps and Black Truffle

B5. [D][N][P] 川辣海鮮炆豆腐

Braised Bean Curd with Seafood in Szechuan Style

 B6. [D][N][P] 豉汁澳洲帶子蒸豆腐

Steamed Australian Scallops, Bean Curd in Black Bean

B7. [D][N][P] XO 醬珍菌炒帶子


Wok-Fried Scallops and Fungus with Supreme XO sauce

B8. [D][N][P] 三蔥豆豉炒雞球

Wok-fried Chicken Fillet with Assorted Onions and Fermented Black Beans

B9. [D][N][P] 宮保爆雞球

Wok-fried Chicken Fillet in Kung Pao Style

 B10. [D][N][P] 桂花梨黑醋豬柳

Stir-fried Pork Tenderloin, Italian Balsamic Vinegar, Osmanthus-poached Pear

B11. [B][N][P] 香辣腰果牛柳粒

Wok-fried Beef Tenderloin Cubes, Dried Chili and Cashew Nuts

B12. [N][V] 竹笙鼎湖上素

Braised Bamboo Pith, Pumpkin and Superior Vegetables

B13. [N][V] 鮮淮山泮水芹香

Stir-fried Fresh Yam, Lily Bulbs, Lotus Roots and Celery

B14. [N][V] 欖菜鮮淮山四季豆

Stir-fried Green Beans with Fresh Yam and Preserved Vegetable

B15. [N][V] 腰果露笋炒素丁

Fried Cashew Asparagus with Vegetable

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每天上午 11 時至下午 2 時、下午 5 時至晚上 8 時 30 分供應 (最後取餐時間為下午 2 時 30 分及晚上 9 時)

Available from 11am to 2pm and 5:30pm to 8:30pm daily (Last pickup at 2:30pm and 9pm)


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明爐燒味 *Chinese Barbecue*

 [D][N] 凍頂烏龍茶燻鴿 (全隻) 248
Smoked Pigeon with Oolong Tea (Whole)

輕量 例牌
Light Portion Standard Portion

 [D][N][P] 蜜燒叉燒 138 238
Honey-glazed Barbecued Pork
[D][N][P] 冰燒三層肉 120 208
Crispy Roasted Pork Belly

湯羹 *Soup*

[D][P] 蟹肉菜苗羹 168
Braised Vegetable Sprout Soup with Crab Meat
[D][N][P] 宮廷海鮮酸辣羹 138
Hot and Sour Soup with Seafood

素湯羹 *Vegetarian Soup*

[N][V] 宮廷素酸辣羹 108
Hot and Sour Vegetarian Soup

海鮮 *Seafood*

[D][N][P] 陳皮豆豉炒蝦球 348
Wok-fried Prawn with Tangerine Peel and Fermented Black Bean
[D][N][P] 黑松露蛋白炒龍蝦球 388
Wok-fried Lobster with Egg White and Black Truffle

素菜精選 *Vegetarian*

 [N][V] 金盞玉如意 258
Wok-fried Mushroom, Ginkgo Lily Bulb, Asparagus and Black Fungus in Crispy Basket

[N][V] 竹筍鼎湖上素 208
Braised Bamboo Pith, Pumpkin and Superior Vegetables

時令菜蔬 *Seasonal Vegetables*

[D][P] 上湯浸時蔬 158
Poached Vegetable with Supreme Broth

[D] 蒜茸炒或白灼時蔬 138
Sautéed Vegetable with Garlic or Plain Poached

豬、牛及家禽 *Meat & Poultry*

例牌
Standard Portion

 [D][N][P] 桂花梨伴黑醋豬柳 308
Stir-fried Pork Tenderloin with Italian Balsamic Vinegar and Osmanthus-poached Pear
[N][P] 鳳梨咕嚕肉 228
Classic Sweet and Sour Pork, Pineapple
 [B][D][N] 金蒜炒澳洲 M9 和牛粒 648
Stir-fried Australia M9 Wagyu Beef Cubes with Brown Garlic
[B][D][N] 芥末青蘋果澳洲和牛粒 398
Wok-fried Australian Wagyu Beef Cube, Green Apple, Mustard and Wasabi
[D][N][P] 宮保爆雞球 238
Wok-fried Chicken Fillet in Kung Pao Style

半隻 全隻
Half Whole

 [D][N] 天外天片皮鴨 798
Above & Beyond Peking Duck

 [D][N] 脆皮炸子雞 298 568
Crispy Chicken

飯及麵 *Rice & Noodles*

 [D][N] 蝦頭油蟹肉炒飯 298
Fried Rice with Crab Meat in Shrimp Head Oil
[B][D][N] 生炒和牛鬆飯 248
Fried Rice with Minced Wagyu Beef
[B][D][N] 乾炒安格斯牛肉河粉 258
Wok-fried Flat Rice Noodles with Angus Beef
[D][P] 金瑤銀芽豚肉脆麵 258
Stir-fried Crispy Egg Noodles with Pork, Conpoy and Bean Sprouts

甜品 *Dessert*

 [D][V] 柚子西米香芒布甸 98
Chilled Mango Pudding with Pomelo and Sago
[D][V] 楊枝甘露 88
Chilled Mango Pomelo Sago
[N][D][V] 蛋白杏仁茶 88
Sweetened Almond Cream with Egg White
[N] 蟠桃壽桃包 (三件) 68
Steamed Longevity Buns (3 pieces)

 廚師精選 *Chef's Recommendation*

B – Contains Beef 含牛肉
N – Contains Nuts 含乾果

D – Contains Dairy products 含奶製品
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