

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 (852) 9270 0068
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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

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

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明爐燒味 *Chinese Barbecue*

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

湯羹 *Soup*

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


素湯羹 *Vegetarian Soup*

[N][V] 宮廷素酸辣羹 <i>Hot and Sour Vegetarian Soup</i>	108	每位 Per Person
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海鮮 *Seafood*

[D][N][P] 陳皮豆豉炒蝦球 <i>Wok-fried Prawns, Tangerine Peel and Fermented Black Beans</i>	328	
	每位 Per Person	
[D][N] 黑松露蛋白炒龍蝦球 <i>Wok-fried Lobster, Egg White and Black Truffle</i>	368	

素菜精選 *Vegetarian*

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

時令菜蔬 *Seasonal Vegetables*

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

豬、牛及家禽 *Meat & Poultry*

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

飯及麵 *Rice & Noodles*

 [D][N] 蝦頭油蟹肉炒飯 <i>Fried Rice with Crab Meat in Shrimp Head Oil</i>	278
[B][D][N] 生炒和牛崧飯 <i>Fried Rice with Minced Wagyu Beef</i>	238
[B][D][N] 乾炒安格斯牛肉河粉 <i>Wok-fried Flat Rice Noodles with Angus Beef</i>	248
[P] 金瑤銀芽豚肉脆麵 <i>Stir-fried Crispy Egg Noodles with Pork, Conpoy and Bean Sprouts</i>	248

甜品 *Dessert*

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

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*Limited quantities per day. One day advance order is required. 每天數量有限, 需於一天前預訂。