

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

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] 紅蟶頭伴青瓜

*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] 凤梨咕嚕肉

*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] 金腿菇絲蒸班件

*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] 三葱豆豉炒雞球

*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] 檳榔鮮淮山四季豆

*Stir-fried Green Beans with Fresh Yam and Preserved Vegetable*

B15. [N][V] 腰果露筍炒素丁

*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] 凍頂烏龍茶燻鵝 (全隻) Smoked Pigeon with Oolong Tea (Whole)	248
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輕量  
Light Portion      例牌  
Standard Portion

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

## 湯羹 Soup

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

## 素湯羹 Vegetarian Soup

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

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

## 素菜精選 Vegetarian

⌚ [N][V] 金盞玉如意 Wok-fried Mushroom, Ginkgo Lily Bulb, Asparagus and Black Fungus in Crispy Basket	258
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[N][V] 竹笙鼎湖上素 Braised Bamboo Pith, Pumpkin and Superior Vegetables	208
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## 時令菜蔬 Seasonal Vegetables

[D][P] 上湯浸時蔬 Poached Vegetable with Supreme Broth	158
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[D] 蒜茸炒或白灼時蔬 Sautéed Vegetable with Garlic or Plain Poached	138
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## 廚師精選 Chef's Recommendation

B – Contains Beef 含牛肉

N – Contains Nuts 含乾果

D – Contain 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

## 豬、牛及家禽 Meat & Poultry

例牌  
Standard  
Portion  
308

⌚ [D][N][P] 桂花梨伴黑醋豬柳 Stir-fried Pork Tenderloin with Italian Balsamic Vinegar and Osmanthus-poached Pear
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[N][P] 凤梨咕噜肉  
Classic Sweet and Sour Pork, Pineapple

228

⌚ [B][D][N] 金蒜炒澳洲 M9 和牛粒 Stir-fried Australia M9 Wagyu Beef Cubes with Brown Garlic
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648

[B][D][N] 芥末青蘋果澳洲和牛粒 Wok-fried Australian Wagyu Beef Cube, Green Apple, Mustard and Wasabi
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398

[D][N][P] 宮保爆雞球 Wok-fried Chicken Fillet in Kung Pao Style
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238

半隻  
Half  
全隻  
Whole

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

⌚ [D][N] 脆皮炸子雞 Crispy Chicken
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568

## 飯及麵 Rice & Noodles

298

⌚ [D][N] 蝦頭油蟹肉炒飯 Fried Rice with Crab Meat in Shrimp Head Oil
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248

[B][D][N] 生炒和牛崧飯 Fried Rice with Minced Wagyu Beef
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248

[B][D][N] 乾炒安格斯牛肉河粉 Wok-fried Flat Rice Noodles with Angus Beef
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258

[D][P] 金瑤銀芽豚肉脆麵 Stir-fried Crispy Egg Noodles with Pork, Conpoy and Bean Sprouts
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258

## 甜品 Dessert

98

⌚ [D][V] 柚子西米香芒布甸 Chilled Mango Pudding with Pomelo and Sago
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88

[D][V] 楊枝甘露 Chilled Mango Sago
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88

[N][D][V] 蛋白杏仁茶 Sweetened Almond Cream with Egg White
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68

[N] 蟠桃壽桃包 (三件) Steamed Longevity Buns (3 pieces)
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