

*You are invited to scan this QR Code*

*to discover a rare collection of our internationally sourced wines*

*Take in the stunning views of the Hong Kong skyline from our 28th floor Chinese fine dining restaurant, which gained the Michelin Plate and three “fork-and-spoons” in the Michelin Guide Hong Kong Macau 2020. Enjoy fine dining in Hong Kong that includes exquisitely prepared Cantonese cuisine with vintage wines from around the world.*

獲《米芝蓮指南香港澳門 2020》評級為米芝蓮指南餐盤推薦及「十分舒適餐廳」的天外天中菜廳位於酒店頂層，供應經典的粵式佳餚，配以來自世界各地的葡萄佳釀，讓您於醉人的景致下細味品嚐各式美饌，體驗傳統粵菜的精髓。

*With 30 years of culinary experience tucked under his apron strings, Executive Chef Chi Ki Wong is no stranger to the city’s fine dining scene with roles at renowned Chinese restaurants.*

行政總廚黃子其師傅擁有三十年豐富經驗，曾於本港多間頂尖餐廳擔任要職，對本港高級餐飲界發展瞭如指掌，帶領屢獲殊榮的天外天中菜廳更上一層樓，為客人開拓嶄新非凡的飲食新境界。

*With talent and tenacity, Executive Chef Danny Ho, who is particularly known for his mastery of French pastries, oversees all pastry and bakery operations at the hotel. He has crafted a series of Chinese inspired desserts for Above & Beyond.*

唯港薈行政總廚何偉誠師傅擅於製作法國糕點，更為天外天設計了一系列富有中國風格的特色甜品。

 廚師精選 *Chef's Recommendation*

*B – Contains Beef* 含牛肉

*D – Contain Dairy products* 含奶製品

*N – Contains Nuts* 含乾果

*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

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黃師傅冬季精選菜式  
*Chef Wong's Winter Specials*

	每位 <i>Per Person</i>
[N][D][P] 瑪卡遼參杞子百合燉羊湯 <i>Double-boiled Lamb Soup with Maca, Wolfberry, Sea Cucumber and Lily Bulb</i>	\$ 338
	例牌 <i>Standard Portion</i>
[N][D][P] 古法雙冬炆蝴蝶羊腩煲 <i>Stewed Lamb Brisket with Mushroom and Winter Bamboo Shoot</i>	\$ 638
[N][D][P] 石燒金蠔花膠雞 <i>Baked Chicken with Oyster and Fish Maw</i>	\$ 498
[N][D][P] 櫻花蝦金瑤臘味糯米飯 <i>Fried Glutinous Rice with Preserved Chinese Sausage, Conpoy and Sakura Shrimp</i>	\$ 288
[N][D][P] 醬皇花雕生焗虎蝦乾東星斑球 <i>Wok-baked Garoupa Fillet and Dried Tiger Prawn with Shrimp Paste and Aged Huadiao Wine</i>	\$ 588
[N][D][P] 東星淮山養生毋米粥 <i>Minced Spotted Garoupa with Fine-Grained Yam in Fish Broth</i>	\$ 128

冬日廣東煲仔飯推介

*Casserole Clay Pot Rice Specials*

需時三十五分鐘 *Please allow 35 minutes for preparation*

	兩位用 <i>For Two Persons</i>
[N][D][B] 香蔥二十五年陳皮和牛煲仔飯 <i>Wagyu Beef, Spring Onions and Tangerine Peel Rice in Casserole Clay Pot</i>	\$ 388
[N][D][P] 油鴨臘味飯 <i>Assorted Preserved Meat Rice in Casserole Clay Pot</i>	\$ 268
[N][D][P] 芹香花膠臘腸煲仔飯 <i>Preserved Sausage and Fish Maw Rice in Casserole Clay Pot</i>	\$ 488

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## 冬季海鮮套餐

### *Winter Specials Seafood Set*

[D][N][P] 玫瑰酥香藍水晶蝦、 [D][N] 香芒帶子沙律、 [D][N] 鹽香脆炸日本蠔  
*Deep-fried Crystal Blue Prawn with Rose Dressing, Mango Salad with Scallop, Salted Deep-fried Oyster*  
*Domaine Rolet Cremant du Jura Chardonnay*

[D][N][P] 瑪卡遼參杞子百合燉羊湯  
*Double-boiled Lamb Soup with Maca, Wolfberry, Sea Cucumber and Lily Bulb*  
Or 或  
[D][N][P] 杏汁花膠燉響螺(另加\$50升級)  
*Double-boiled Dried Sea Whelk Soup and Fish Maw with Almond Cream (Additional \$50 for upgrade)*

[D][N] 金蒜花雕蒜蒸開邊龍蝦(半隻)  
*Steamed Lobster (half) with aged Huadiao Wine and Garlic*  
*Justin Girardin Bourgogne Chardonnay*

[D][N][P] 石燒金蠔花膠雞  
*Baked Chicken with Oyster and Fish Maw*  
Or 或  
[D][N][P] 蠔皇原隻南非鮑魚(另加\$200升級)  
*Braised Whole South African Abalone in Superior Oyster Sauce (Additional \$200 for upgrade)*  
*Boschendal Estate 'The Sommelier Selection' Chenin Blanc*

[N][D][P] 櫻花蝦金瑤臘味糯米飯  
*Fried Glutinous Rice with Preserved Sausage, Conpoy and Sakura Shrimp*

[N] 桂圓紅棗薑茶湯圓、美點薈萃  
*Sweetened Ginger with Dried Longan, Red Dates and Glutinous Rice Ball*  
*Chinese Petit Four*

每位\$998 (兩位起)

*\$998 per person (minimum 2 persons)*



品酒師精選三杯餐酒配對每位 \$288  
*Enjoy our sommelier's three-glass wine pairing at \$288 per person*

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天外天片皮鴨套餐  
*Above & Beyond Peking Duck Set*

[D][N] 麻辣蟲草花白玉木耳、[D][P] 原隻鮑魚雞粒撻、[D][N][P] 蜜汁梅頭叉燒  
*Cordyceps Flowers with White Fungus in Sichuan Chilli Sauce, Baked Whole Abalone Tart with Diced Chicken,*  
*Honey-glazed Barbecued Pork*  
*Grace Winery Gris de Koshu*

[D][N] 天外天片皮鴨  
*Above & Beyond Peking Duck*  
*Cellier Des Dames Bourgogne Rouge*

[D][N][P] 松露南瓜蟹肉羹  
*Braised Crab Meat Soup with Pumpkin and Truffle*

[D][N][P] 陳皮豆豉炒蝦球  
*Stir-fried Prawn with Tangerine Peel and Black Bean Sauce*  
*Pinot Grigio delle Dolomiti, Prendo*

[D][N] 櫻花蝦帶子蟹肉炒飯  
*Fried Rice with Diced Scallop, Crab Meat and Sakura Shrimp*

[N] 桂圓紅棗薑茶湯圓配美點薈萃  
*Sweetened Ginger Tea with Dried Longan, Red Dates and Glutinous Rice Ball*  
*Chinese Petit Four*

每位\$828 (兩位起)  
*\$828 per person (minimum 2 persons)*



品酒師精選三杯餐酒配對每位 \$258  
*Enjoy our sommelier's three-glass wine pairing at \$258 per person*

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天外天吉品鮑魚精選套餐  
*Above & Beyond Braised South African Abalone Degustation Set*

[D][N][B] 五香脆安格斯腩片、[D][N] 涼拌青瓜紅蜆頭、[N][D] 芥末百花球  
*Crispy Five-spice Sliced Angus Beef Brisket,  
Marinated Cucumber with Supreme Jelly Fish,  
Deep-fried Minced Shrimp Ball with Mustard  
Kim Craxford Sauvignon Blanc Marlborough New Zealand*

[D][N][P] 姬松茸竹筴燉響螺  
*Double-boiled Dried Sea Whelk Soup with Bamboo Pith and Matsutake*

[D][N][P] 鮑汁扣南非二十二頭吉品鮑魚  
*Braised South African Abalone (22-head per catty) in Superior Sauce  
Château Leoube, Love by Leoube Provence France*

[D][N][B] 蜂蜜黑椒金瓜炒澳洲和牛粒  
*Wok-fried Australian Wagyu Beef Cube with Potato, Honey and Black Pepper  
Starmont Cabernet Sauvignon*

[D][N][P] 蝦頭油蟹肉炒香苗  
*Fried Rice with Crab Meat in Shrimp Head Oil*

[N] 桂圓紅棗薑茶湯圓配美點薈萃  
*Sweetened Ginger with Dried Longan, Red Dates and Glutinous Rice Balls  
Chinese Petit Four  
Château Pajzos, Tokaji Sweet Szamorodni*

每位\$1,588  
\$1,588 per person



品酒師精選四杯餐酒配對每位\$388  
*Enjoy our sommelier's four-glass wine pairing at \$388 per person*

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風味小食

*Appetiser*

[D][N]	紅蜚頭伴青瓜 <i>Marinated Cucumber with Supreme Jelly Fish</i>	188
[N][V]	黑松露茶燻蛋(兩隻) <i>Smoked Egg with Oolong Tea and Black Truffle (2 pieces)</i>	98
[N][V]	子薑皮蛋 <i>Century Egg and Pickled Ginger</i>	98
[N][V]	錦鹵素雲吞 <i>Deep-fried Wontons served with Sweet and Sour Sauce</i>	118
[D][N][P]	松露龍蝦脆皮卷 <i>Deep-fried Lobster Rolls with Truffle</i>	188
[V]	香脆松茸素鵝 <i>Deep-fried Matsutake and Mock Goose</i>	138
[D][N]	金蒜拍日本青瓜 <i>Marinated Japanese Cucumber with Crispy Garlic</i>	88
[D][N]	麻辣蟲草花白玉木耳 <i>Cordyceps Flowers with White Fungus in Sichuan Chilli Sauce</i>	98
[N][V]	腐皮素卷(六件) <i>Crispy Vegetarian Bean Curd Sheet Rolls (6pcs)</i>	108

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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>		248
		輕量 <i>Light</i>	例牌 <i>Standard</i>
		<i>Portion</i>	<i>Portion</i>
 [D][N]	潮蓮燒鵝 <i>Roasted Goose served with Plum Sauce</i>	138	248
[D][N][P]	蜜汁叉燒 <i>Honey-glazed Barbecued Pork</i>	138	238
[D][N][P]	泥煤威士忌火焰蜜汁叉燒 <i>Honey-glazed Barbecued Pork with Peak Whisky</i>	236	336
[D][N][P]	冰燒三層肉 <i>Crispy Roasted Pork Belly</i>	120	208
[B][D][N]	五香脆安格斯腩片 <i>Crispy Five-spice Sliced Angus Beef Brisket</i>		268
[D][N]	一品金蒜醬燒鱈 <i>Braised Eel in Brown Sauce with Garlic</i>		368

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湯羹

*Soup*

每位 *Per Person*

[D][N][P]	杏汁百合杞子燉花膠 <i>Double-boiled Fish Maw Soup with Lily Bulb, Wolfberry with Almond Cream</i>	268
 [D][P]	木瓜無花果燉法國鸚鵡 <i>Double-boiled French Partridge with Papaya and Fig</i>	238
[D][N][P]	千絲龍皇羹 <i>Braised Bean Curd Soup with Seafood</i>	188
[D][P]	蟹肉菜苗羹 <i>Braised Vegetable Sprout Soup with Crab Meat</i>	168
[D][N][P]	宮廷海鮮酸辣羹 <i>Hot and Sour Soup with Seafood</i>	138
[D][P]	蟹肉粟米羹 <i>Braised Sweet Corn Soup with Crab Meat</i>	148
[D][P]	雞粒粟米羹 <i>Braised Sweet Corn Soup with Diced Chicken</i>	138
[P]	足料老火靚湯 <i>Soup of the Day</i>	98

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素湯羹  
*Vegetarian Soup*

	每位 <i>Per Person</i>
[V] 羊肚菌竹筍燉菜膽 <i>Double-boiled Brassica with Morrel and Bamboo Pith</i>	138
[N][V] 松露白菌南瓜羹 <i>Braised Pumpkin Soup with White Mushroom and Truffle</i>	118
[V] 竹筍榆耳粟米羹 <i>Braised Sweet Corn Soup with Bamboo Pith and Yellow Fungus</i>	108
[N][V] 宮廷素酸辣羹 <i>Hot and Sour Vegetarian Soup</i>	108

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## 生猛海鮮 *Catch of The Day*

東星斑 (約 16 兩) <i>Spotted Garoupa (Approx. 16 Taels)</i>	每條 <i>Each</i>	1080
老虎斑 (約 16 兩) <i>Tiger Garoupa (Approx. 16 Taels)</i>	每條 <i>Each</i>	880
波士頓龍蝦 (約 12 兩) <i>Boston Lobster (Approx. 12 Taels)</i>	每隻 <i>Each</i>	580
澳洲龍蝦 (約 12 兩) <i>Australian Lobster (Approx. 12 Taels)</i>	每隻 <i>Each</i>	720
[D] 清蒸 <i>Steamed with Ginger and Spring Onion</i>		
[D][P] 上湯開邊焗 <i>Baked with Superior Broth</i>		
[D][N][P] 薑蔥焗 <i>Baked with Ginger and Spring Onion</i>		
[D][N][P] 蒜茸 <i>with Garlic</i>		
[D][P] 芝士牛油焗 <i>Baked with Cheese and Butter</i>		
[D] 胡椒金蒜炒 <i>Wok-fried with Pepper and Garlic</i>		
膏蟹 (約 18 兩) <i>Roe Crab (Approx. 18 Taels)</i>	每隻 <i>Each</i>	780
[D][P] 紅蟳米糕 <i>Steamed Glutinous Rice with Mud Crab</i>		
[D] 椒鹽 <i>Spiced Salt</i>		
[D][P] 薑蔥炒 <i>Wok-fried with Ginger and Spring Onion</i>		
[D][P] 花雕蛋白蒸 <i>Steamed with Hua Diao Wine and Egg White</i>		
肉蟹 (約 26 兩) <i>Mud Crab (Approx. 26 Taels)</i>	每隻 <i>Each</i>	1080
[D] 避風塘 <i>Wok-fried with Chilli and Garlic</i>		
[D][N][P] 薑蔥焗 <i>Baked with Ginger and Spring Onion</i>		
[D][N][P] 豉椒炒 <i>Wok-fried with Green Pepper and Black Bean Sauce</i>		

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海鮮

*Seafood*

		每位 <i>Per Person</i>
	[D][N][P] 黑松露蛋白炒龍蝦球 <i>Wok-fried Lobster with Egg White and Black Truffle</i>	388
	[D][P] 金湯芙蓉星斑件 <i>Steamed Garoupa Fillet with Egg White in Superior Chicken Broth</i>	338
	[D][P] 薑米花雕蛋白蒸鮮蟹鉗 <i>Steamed Crab Claw with Egg White in Aged Huadiao Wine</i>	428
	[D][P] 酥香焗蟹蓋 <i>Baked Stuffed Crab Shell</i>	228
	[D][P] 煎釀百花蟹鉗 <i>Pan-fried Crab Claw with Shrimp Paste</i>	168

燕窩

*Bird's Nest*

		每位 <i>Per Person</i>
	[D][P] 皇湯花膠燴官燕 (60 克) <i>Braised Imperial Bird's Nest with Fish Maw and Superior Chicken Broth (60 gm)</i>	598
	[D][P] 高湯蟹肉燴官燕 (60 克) <i>Braised Imperial Bird's Nest with Crab Roe and Superior Broth (60 gm)</i>	568
	[D][P] 龍皇燕窩羹 (60 克) <i>Braised Imperial Bird's Nest in Lobster Soup (60 gm)</i>	338
	金腿雞蓉燕窩羹 (60 克) <i>Braised Imperial Bird's Nest with Yunnan Ham and Chicken Thick Soup (60 gm)</i>	318

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## 海鮮

### Seafood

例牌 *Standard Portion*

[D][N][P]	大東星斑兩食 <i>Spotted Garoupa two ways</i> (碧綠炒斑球或金腿菇絲蒸斑球 及 椒鹽頭腩或蒜子火腩炆頭腩) <i>Wok-fried Spotted Garoupa Fillet with Garden Greens / Steamed Spotted Garoupa Fillet with Diced Ham and Shredded Mushrooms and Deep-fried Spotted Garoupa Head and Belly with Spiced Salt / Braised Deep-fried Spotted Garoupa Head and Belly with Roasted Garlic and Pork Belly</i>	988
[D][N][P]	豉油皇煎龍躉球 <i>Wok-fried Giant Garoupa Fillet with Supreme Soy Sauce</i>	288
[D][P]	香煎百花釀帶子 <i>Pan-fried Scallops stuffed with Shrimp Paste</i>	338
[D][N][P]	黑松露野菌炒蝦球 <i>Wok-fried Prawns with Black Truffle and Wild Mushrooms</i>	358
[D][N][P]	陳皮豆豉炒蝦球 <i>Wok-fried Prawns with Tangerine Peel and Fermented Black Beans</i>	348
[D][P]	三色胡椒脆蝦球 <i>Deep-fried Crispy Prawns with Black, White and Green Peppercorns</i>	348
[D][N][P]	蝦籽關東遼參炆豆腐 <i>Braised Kanto Sea Cucumber with Bean Curd and Shrimp Roe</i>	348
[D][N]	荷香豉汁鱈魚蒸釀豆腐 <i>Steamed Cod Fish with Bean Curd on Lotus Leaf, in Black Bean Sauce</i>	298
[D][N][P]	石燒香蔥干邑焗蠔 <i>Baked Japanese Oyster with Cognac and Spring Onions</i>	288

 廚師精選 *Chef's Recommendation*

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## 鮑魚及海味

### *Abalone & Dried Seafood*

	每位 <i>Per Person</i>
[D][N][P] 蠔皇原隻二十八頭日本吉品鮑魚 <i>Braised Japanese Whole Yoshihama Abalone, Superior Oyster Sauce</i> (28-head per catty)	1,880
[D][N][P] 蠔皇原隻二十二頭南非吉品鮑魚 <i>Braised South Africa Whole Abalone with Superior Oyster Sauce</i> (22-head per catty)	980
 [D][N][P] 蠔皇原隻南非鮑魚拼關東遼參 <i>Braised Whole South African Abalone with Kanto Sea Cucumber in Superior Oyster Sauce</i>	448
[D][N][P] 原隻南非鮑魚拼鵝肝 <i>Braised Whole South African Abalone with Goose Liver</i>	338
 [D][N][P] 香蔥爆原條關東遼參 <i>Wok-fried Whole Kanto Sea Cucumber with Spring Onions</i>	308
[D][N][P] 金湯松露釀關東遼參 <i>Braised Kanto Sea Cucumber stuffed with Truffle in Superior Chicken Broth</i>	368

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豬肉、牛肉及羊肉

*Pork, Beef & Lamb*

	例牌 <i>Standard Portion</i>
 [D][N][P] 桂花梨伴黑醋豬柳 <i>Stir-fried Pork Tenderloin with Italian Balsamic Vinegar and Osmanthus-poached Pear</i>	308
[P] 大澳馬友煎肉餅 <i>Pan-fried Minced Pork with Tai O Salted Fish</i>	258
[N][P] 鳳梨咕嚕肉 <i>Classic Sweet and Sour Pork with Pineapples</i>	228
[B][D][N] 金蒜炒澳洲 M9 和牛粒 <i>Stir-fried Australian M9 Wagyu Beef Cubes with Brown Garlic</i>	648
[B][D][N] 芥末青蘋果澳洲和牛粒 <i>Wok-fried Australian Wagyu Beef Cubes, Green Apple, Mustard and Wasabi</i>	398
[B][D] 蜂蜜黑椒金瓜炒澳洲和牛粒 <i>Wok-fried Australian Wagyu Beef Cubes and Potato with Honey and Black Pepper</i>	398
[D][N] 京蔥醬爆澳洲羊柳 <i>Stir-fried Australian Lamb Fillet with Young Leek and Chilli Sauce</i>	298
[B][D][N][P] 蔥燒和牛面頰肉 <i>Braised Wagyu Beef Cheek with Spring Onion</i>	368

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家禽

*Poultry*

		半隻	全隻
		<i>Half</i>	<i>Whole</i>
	[D][N] 天外天片皮鴨 <i>Above &amp; Beyond Peking Duck</i>		798
	二食： <i>Second Course :</i>		288
[D][N][P]	醬爆鮮淮山四季豆炆鴨殼 或 <i>Braised Minced Duck with Green Beans and Fresh Yam in Chilli Sauce or</i>		
[D][N]	炒鴨崧生菜包 <i>Wok-fried Minced Duck served with Lettuce Wraps</i>		
	<b>*每天數量有限, 請於 1 天前預訂</b> <i>Limited quantities per day, please pre-order 1 day in advance</i>		
	[D][N] 脆皮炸子雞 <i>Crispy Roasted Chicken</i>	298	568
	[D][N][P] 黑蒜鮑魚雞煲 <i>Stir-fried Chicken, Fresh Abalone with Black Garlic, served in Casserole</i>	例牌 <i>Standard Portion</i>	338
[D][N][P]	宮保爆雞球 <i>Wok-fried Chicken Fillets in Kung Pao Style</i>		238

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素菜精選

*Vegetarian*

[N][V]	羊肚菌北菇炆素千層 <i>Braised Bean Curd Sheet with Morrel and Mushrooms</i>	268
	金盞玉如意 <i>Wok-fried Mushroom, Ginkgo Lily Bulb, Asparagus and 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
	鳳梨咕嚕猴頭菇 <i>Classic Sweet and Sour Hericium Erinaceus with Pineapples</i>	188
[N][V]	鮮淮山洋水芹香 <i>Stir-fried Fresh Yams, Lily Bulbs, Lotus Roots and Celery</i>	158
[N][V]	欖菜鮮淮山四季豆 <i>Stir-fried Green Beans with Fresh Yam and Preserved Vegetables</i>	158
[N][V]	松露蘆筍炒珍菌 <i>Wok-fried Wild Mushrooms with Truffle and Asparagus</i>	218
[N][V]	靈芝菇炆豆腐 <i>Braised Bean Curd and Marmoreal Mushrooms</i>	148

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時令菜蔬

*Seasonal Vegetables*

[D][N][P]	蟹肉或瑤柱扒時蔬 <i>Braised Vegetables with Crab Meat or Conpoy</i>	338
[D][P]	金銀蛋或魚湯浸時蔬 <i>Poached Vegetables with Salted Egg and Preserved Egg or Fish Broth</i>	178
[D][P]	上湯浸時蔬 <i>Poached Vegetables with Supreme Broth</i>	158
[D]	蒜茸炒或白灼時蔬 <i>Sautéed Vegetables with Garlic or Plain Poached</i>	138

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粥、粉、麵、飯

*Rice, Noodles & Congee*

	[D][N]	蝦頭油蟹肉炒飯 <i>Fried Rice with Crab Meat in Shrimp Head Oil</i>	298
	[D][N][P]	鮑粒飄香荷葉飯 <i>Fried Rice with Diced Abalone wrapped in Lotus Leaf</i>	268
	[D]	櫻花蝦帶子蟹肉炒飯 <i>Fried Rice with Diced Scallop, Crab Meat and Sakura Shrimp</i>	268
	[B][D][N]	生炒和牛崧飯 <i>Fried Rice with Minced Wagyu Beef</i>	248
	[B][D][N]	乾炒安格斯牛肉河粉 <i>Wok-fried Flat Rice Noodles with Angus Beef</i>	258
	[D][N][P]	豉椒海皇香煎脆米粉 <i>Stir-fried Vermicelli with Seafood in Black Bean Sauce</i>	298
	[D][P]	薑蔥波士頓龍蝦兩面黃 <i>Fried Crispy Noodles with Boston Lobster, Ginger and Spring Onion</i>	588
	[D][N][P]	XO 醬帶子蝦仁炆伊麵 <i>Braised E-fu Noodles with Diced Scallop and Shrimp in Homemade XO Sauce</i>	298
	[D][P]	金瑤銀芽豚肉脆麵 <i>Stir-fried Crispy Egg Noodles with Pork, Conpoy and Bean Sprouts</i>	258
		絲苗白飯／明火白粥 (每位) <i>Steamed Rice and Plain Congee (Per Person)</i>	25

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甜品

*Dessert*

	每位 <i>Per Person</i>
[D][N] 榛子醬檸檬撻 <i>Homemade Lemon Tarts with Hazelnut Spread</i>	98
[D] 紅桑子乳酪小籠包 <i>Raspberry Yogurt-filled Chocolate Dumplings</i>	98
 [D][N] 柚子西米香芒布甸 <i>Chilled Mango Pudding with Pomelo and Sago</i>	98
	例牌 <i>Standard Portion</i>
[D][N] 金箔燕窩玫瑰凍糕 (三件) <i>Chilled Jelly with Bird's Nest and Rose (3 pieces)</i>	108

經典中式甜品

*Classic Chinese Dessert*

	每位 <i>Per Person</i>
[D][N] 椰汁燉官燕 (60 克) <i>Double-boiled Imperial Bird's Nest with Coconut Milk (60gm)</i>	518
[D][V] 楊枝甘露 <i>Chilled Mango Pomelo Sago</i>	88
[D][N][V] 蛋白杏仁茶 <i>Sweetened Almond Cream with Egg White</i>	88
[D][V] 荔芋燉蛋白 <i>Double-boiled Taro and Egg White</i>	78
[N] 蟠桃壽桃包 (三件) <i>Steamed Longevity Buns (3 pieces)</i>	68

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特級茗茶

*Premium Chinese Tea*

烏龍茶

*OOLONG TEA*

每位 *Per Person*

38

台灣東方美人

*Taiwan Oriental Beauty*

台灣凍頂烏龍茶

*Taiwan High Mountain Tea*

安溪紅心鐵觀音

*Anxi Red Heart Iron Buddha*

黑茶

*BLACK TEA*

二十年熟普洱茶

*20-year Vintage Pu-erh*

綠茶及白茶

*GREEN TEA & WHITE TEA*

明前獅峰龍井

*Lion Peak Dragon Well, Ming Qian*

白毫銀針

*Sliver Needle*

白牡丹

*White Peony*

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## 特級茗茶

### *Premium Chinese Tea*

花香茶

*SCENTED TEA*

每位 *Per Person*

38

花香龍珠

*Jasmine Dragon Pearls*

杭白菊花茶

*Hangzhou Chrysanthemum Tea*

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