



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][P][N] 石燒金蠔花膠雞
Stir-fried Chicken with Oyster and Fish Maw
Or 或
[D][P][N] 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
Wok-fried Glutinous Rice with Preserved Sausage, Conpoy 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\$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



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



天外天吉品鮑魚精選套餐

Above & Beyond Braised South African Abalone Degustation Set

[B][D][N] 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 Shrimp Mousse Ball with Mustard
Kim Crawford Sauvignon Blanc Marlborough New Zealand*

[D][N][P] 姬松茸竹筍燉響螺

Double-boiled Dried Sea Whelk Soup with Bamboo Pith and Matsutake Mushroom

[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 Tea with Dried Longan, Red Dates and Glutinous Rice Ball
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