



健怡午市套餐
Healthy Set Lunch

野菌竹笙餃、腐皮素卷、手拍青瓜
*Steamed Mushroom Dumpling with Bamboo Piths,
Crispy Vegetarian Bean Curd Sheet Rolls,
Marinated Japanese Cucumber*

竹笙菜苗羹
Braised Vegetable Sprouts Soup with Bamboo Piths

紅燒豆腐
Braised Bean Curd in Brown Sauce

欖菜乾煸四季豆
Stir-fried Green Beans with Preserved Olives

金粟菜粒炒飯
Fried Rice with Sweet Corn and Diced Vegetables

傳統芝麻卷
Steamed Sesame Rolls

每位\$218 (兩位起)
Priced at \$218 per person (minimum 2 persons)

以上價目均另收加一服務費 *All prices are subject to 10% service charge*



點心午市套餐
Dim Sum Set Lunch

蜜汁黑豚肉叉燒
Honey-glazed Barbecued Kagoshima Pork

筍尖鮮蝦餃、潮式蝦米蒸粉果、牛肝菌燒賣、西施豆腐春卷
*Steamed Shrimps and Bamboo Shoots Dumpling,
Steamed Pork Dumpling with Dried Shrimps and Yam Bean,
Steamed Pork Dumpling with Porcini,
Deep-fried Shrimps Spring Roll with Barbecued Pork, Mushrooms and Bean Curd*

瑤柱蟹肉灌湯餃
Crab Meat and Conpoy Dumpling in Superior Broth

雜菌帶子扒時蔬
Wok-fried Scallops with Seasonal Vegetables and Assorted Mushrooms

雲腿薑米蛋白炒飯
Fried Rice with Minced Yunnan Ham, Ginger and Egg White

精選甜品
Dessert of the Day

每位\$268 (兩位起)
Priced at \$268 per person (minimum 2 persons)



廚師精選套餐
Chef's Recommendation Set Lunch

手拍青瓜雲耳伴冰燒三層肉
*Marinated Cucumber and Black Fungus in Vinegar and Garlic
served with Crispy-roasted Pork Belly*

原隻鮑魚雞粒撻、潮式蝦米蒸粉果、野菌竹筴餃
*Baked Whole Abalone Tart with Diced Chicken,
Steamed Pork Dumpling with Dried Shrimps and Yam Bean,
Steamed Mushroom Dumpling with Bamboo Piths*

精選老火例湯
Soup of the Day

金腿菇絲蒸斑件
Steamed Garoupa Fillet with Yunnan Ham and Shredded Mushrooms

清炒時蔬
Wok-fried Seasonal Vegetables

迷你荷葉飯
Fried Rice wrapped in Lotus Leaf

蛋白杏仁茶
Sweetened Almond Cream with Egg White

每位\$298 (兩位起)
Priced at \$298 per person (minimum 2 persons)

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天外天下午茶
AFTERNOON TEA

中式美點 *sometimes salty*

金勾糯米球
*Glutinous Rice Ball with Dried Shrimps
and Preserved Meat*

甜酸脆雲吞
*Crispy Shrimp Wonton
with Sweet and Sour Sauce*

五香鵝腎
Five Spice Goose Gizzard

金腿百花奶酪多士
*Deep-fried Cheese Toast
with Shrimp and Yunnan Ham*

紅菜頭竹筍素餃
*Steamed Bamboo Piths Dumpling
with Beetroot*

黑椒和牛春卷
*Deep-fried Wagyu Beef Spring Roll
with Black Pepper*

烏龍茶燻蛋
Smoked Egg with Oolong Tea Leaves



精選甜品 *a little bit sweet*

龍眼豆漿布甸
Soya Bean Pudding with Longan

人蔘朱古力球
66% Dark Chocolate Ball with Ginseng

香芒柚子布甸
Mango and Pomelo Pudding

綠茶朱古力撻
Green Tea Chocolate Tartlet

綠茶荔枝泡芙
Green Tea Choux with Lychee Cream

黑白芝麻蛋糕卷
Black and White Sesame Cake Roll

芝麻播沙湯圓
Sesame Glutinous Rice Dumpling



每位可選茶或即磨咖啡

Served with tea or freshly brewed coffee

玫瑰香片茶、薰衣草甘菊綠茶、桂花烏龍茶、人蔘烏龍茶、甜蜜回憶茶
*Rose Jasmine Green Tea, Lavender Chamomile Green Tea,
Osmanthus Oolong Tea, Ginseng Oolong Tea, Sweet Memories Tea*

意大利特濃咖啡、雙倍意大利特濃咖啡、牛奶咖啡、泡沫咖啡、朱古力咖啡
Espresso, Double Espresso, Latte, Cappuccino, Mocha





加倍享受 *Indulge yourself with...*

Rémi-Amélie Brut NV 香檳 HKD78


兩位 *HKD488 for 2 persons*

風味小食 APPETISERS

-  五香安格斯脆腩片 188
 Crispy Five Spice Sliced Angus Beef Brisket
-  [P] 滷水豬仔腳 158
 Suckling Pig Trotters in Soy Sauce
- 紅蜚頭伴青瓜 138
 Marinated Japanese Cucumber with Jelly Fish
- 黑松露茶燻蛋 (兩隻) 68
 Smoked Egg with Oolong Tea Leaves and Black Truffles (2 pieces)

明爐燒味 CHINESE BARBECUE

- 凍頂烏龍茶燻鴿 (全隻) 188
 Smoked Pigeon with Oolong Tea Leaves (whole)
- 兩位 For Two/四位 For Four
-  [N][P] 蜜汁叉燒 85/168
 Honey-glazed Barbecued Pork
- [N] [P] 化皮乳豬件 95/188
 Barbecued Suckling Pig with Century Egg and Pickled Ginger
- [P] 冰燒三層肉 78/158
 Crispy-roasted Pork Belly

 廚師精選 Chef's Recommendation

[N] 含果仁 Dishes with nuts [P] 含豬肉 Dishes with pork
 [S] 辛辣 Spicy dishes [V] 素食選項 Vegetarian options 不含味精 No MSG Added

如果你對某些食物敏感，請告知服務人員

If you are allergic to certain food ingredients, please advise our service associate

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湯羹 SOUP

每位 per person

-  [P]原粒瑤柱螺頭燉鮑魚 218
Double-boiled Dried Sea Whelk with Whole Conpoy and Abalone
-  生拆蟹肉菜苗羹 118
Braised Vegetable Sprouts Soup with Crab Meat
-  [S]宮廷海鮮酸辣羹 118
Hot and Sour Soup with Seafood
-  [P]杏汁花膠燉白肺湯 198
Double-boiled Pork Lung Soup with Fish Maw and Almond Cream
- [P]菜膽北菇燉竹笙 98
Double-boiled Black Mushroom Soup with Brassica and Bamboo Pith
- [P]足料老火靚湯 88
Chinese Soup of the Day

素湯羹 VEGETARIAN SOUP

- [V]松露白菌南瓜羹 118
Braised Pumpkin Soup with Wild Mushrooms and Truffles
- [V]酸辣素絲羹 98
Hot and Sour Soup with Assorted Vegetables

 廚師精選 Chef's Recommendation

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[S] 辛辣 Spicy dishes [V] 素食選項 Vegetarian options 不含味精 No MSG Added

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生猛海鮮 LIVE CATCH OF THE DAY

生猛海鮮 Catch of the Day

時價 market price

東星斑

Spotted Garoupa

杉斑

Camouflage Garoupa

蘇鼠斑

Coral Garoupa

沙巴龍躉

Sabah Giant Garoupa

薑蔥蒸 Steamed, Ginger, Spring Onion

波士頓或本地龍蝦 Boston or Local Lobster

時價 market price

[P] 上湯開邊焗 Baked, Supreme Broth

薑蔥焗 Baked, Ginger, Spring Onion

蒜蓉蒸 Steamed, Garlic

芝士牛油焗 Baked, Cheese, Butter

膏蟹或肉蟹 Green Crab or Hardshell Crab

時價 market price

薑蔥炒 Wok-fried, Ginger, Spring Onion

雞油花彫蛋白蒸 Steamed, Hua Diao Wine, Egg White, Chicken Fat

海鮮湯泡飯 Poached, Seafood Soup, Puffed Rice

紅蟳米糕 Steamed, with Glutinous Rice



廚師精選 Chef's Recommendation

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[S] 辛辣 Spicy dishes

[V] 素食選項 Vegetarian options

不含味精 No MSG Added

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海鮮 SEAFOOD

	<p>陳皮豆豉炒蝦球 Wok-fried Prawns with Tangerine Peel and Fermented Black Beans</p>	<p>278</p>
	<p>大千爆蝦球 Wok-fried Prawns with Dried Chilli and Shallots</p>	<p>278</p>
	<p>蔥花皮蛋炒滑蛋蝦仁 Wok-fried Shrimps with Scrambled Egg, Milk, Century Egg and Spring Onion</p>	<p>268</p>
	<p>[S] 川汁蘆筍炒澳洲帶子 Wok-fried Australian Scallops with Asparagus in Chilli Sauce</p>	<p>258</p>
		每位 per person
	<p>黑松露蛋白炒龍蝦球 Wok-fried Lobster with Egg White and Black Truffles</p>	<p>318</p>
	<p>皇湯蛋白蒸斑件 Steamed Garoupa Fillet with Egg White in Superior Chicken Broth</p>	<p>300</p>
	<p>[P] 酥香焗蟹蓋 Baked Stuffed Crab Shell</p>	<p>168</p>



廚師精選 Chef's Recommendation

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鮑魚及海味 ABALONE & DRIED SEAFOOD

每位 per person

[P] 香蔥爆原條遼參 238
Wok-fried Whole Sea Cucumber with Spring Onion

 [P] 原隻南非鮮鮑魚伴鵝肝 288
Braised Whole South African Abalone served with Goose Liver

[P] 蠔皇原隻廿六頭吉品鮑魚 1,380
Braised Whole Yoshihama Abalone in Superior Oyster Sauce


[P] 鵝掌伴南非鮑片 488
Braised Sliced South African Abalone with Goose Web

[P] 蠔皇原隻南非鮮鮑魚伴柚皮 258
Braised Whole Abalone served with Pomelo Peel in Superior Oyster Sauce

燕窩 BIRD'S NEST

每位 per person

 [P] 紅燒官燕 (需時二十分鐘) 518
Braised Imperial Bird's Nest in Brown Sauce
(Require 20 minutes cooking time)

 [P] 蟹皇燴官燕 518
Braised Imperial Bird's Nest with Crab Roe in Superior Broth

 [P] 上湯竹笙燉官燕 518
Double-boiled Imperial Bird's Nest with Bamboo Pith
in Superior Broth

[P] 蟹肉菜苗燕窩羹 288
Braised Bird's Nest Soup with Crab Meat and Vegetable Sprouts

 廚師精選 Chef's Recommendation

[N] 含果仁 Dishes with nuts [P] 含豬肉 Dishes with pork

[S] 辛辣 Spicy dishes [V] 素食選項 Vegetarian options 不含味精 No MSG Added

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豬肉、牛肉及羊肉 PORK, BEEF & LAMB

-  [P] 桂花梨伴黑醋豬柳 258
 Stir-fried Pork Tenderloin with Italian Balsamic Vinegar served with Osmanthus Poached Pear
-  芥末青蘋果 M7 和牛粒 418
 Wok-fried M7 Wagyu Beef Cubes with Green Apple, Mustard and Wasabi
- [N][S] 辣香腰果牛柳粒 298
 Wok-fried Beef Tenderloin Cubes with Dried Chilli and Cashew Nuts
- [P] 脆煎黑毛豬腩伴紅梅杞子汁 238
 Stir-fried Iberian Pork Belly with Raspberry and Wolfberry Sauce
- 兩位 For Two/四位 For Four
-  蘆筍鵝肝和牛粒 208/400
 Wok-fried Wagyu Beef Cubes with Asparagus and Goose Liver
- 孜然三蔥爆威爾斯羊腩片 150/298
 Stir-fried Welsh Lamb Fillet with Assorted Onions and Cumin

 廚師精選 Chef's Recommendation

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家禽 POULTRY

半隻 half / 全隻 whole

港式片皮鴨 318/598

Hong Kong Style Peking Duck

二食 ([N]鴨崧生菜包 或 [S][P]XO 醬鴨殼) 120


For the Second Course

(Wok-fried Minced Duck served with Lettuce Wraps
or Wok-fried Minced Duck in XO Sauce)


 脆皮炸子雞 278/518
Crispy Chicken

 瓦罉花雕雞 268/508
Braised Chicken in Hua Diao Wine

例 per portion

 黑蒜鮑魚雞煲 288
Stir-fried Chicken Fillet and Fresh Abalone with Black Garlic
served in Casserole

[N][S]宮保爆雞球 218
Wok-fried Kung Pao Fresh Chicken Fillet

 廚師精選 Chef's Recommendation

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素菜 VEGETARIAN DISH

-  [M][S] 香辣茄子扒素鵝 168
 Braised Eggplants and Bean Curd Sheets in Chilli Sauce
- [V] 竹筍鼎湖上素 188
 Braised Bamboo Pith, Pumpkin and Superior Vegetables
- [V] 鮮淮山泮水芹香 148
 Stir-fried Fresh Yams, Lily Bulbs, Lotus Roots and Celeries
- [V] 欖菜素雞四季豆 148
 Stir-fried Green Beans with Mock Chicken and Preserved Olives
- [V] 靈芝菇炆豆腐 138
 Braised Bean Curd with Marmoreal Mushrooms

飯及麵 RICE & NOODLES

-  蝦頭油蟹肉炒飯 238
 Fried Rice with Crab Meat in Shrimp Head Oil
-  櫻花蝦帶子蟹肉炒飯 238
 Fried Rice with Diced Scallops, Crab Meat and Sakura Shrimps
- 生炒和牛崧飯 208
 Fried Rice with Minced Wagyu Beef
- [P] 鮑粒飄香荷葉飯 228
 Fried Rice with Diced Abalone wrapped in Lotus Leaf
- 乾炒安格斯牛肉河粉 208
 Wok-fried Flat Rice Noodles with Angus Beef
- 薑蔥波士頓龍蝦兩麵黃 488
 Fried Crispy Noodles with Boston Lobster, Ginger and Spring Onion

 廚師精選 Chef's Recommendation

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甜品 DESSERT

每位 per person

-  [V] 柚子西米香芒布甸 88
Chilled Mango Pudding with Pomelo and Sago
- [V] 茉莉茶焦糖燉蛋 68
Jasmine Tea Crème Brûlée
-  [V] 茗茶布甸 (茉莉茶朱古力、鐵觀音茶、綠茶) 98
Tea-inspired Puddings (Jasmine Chocolate, Iron Buddha Tea, Green Tea)

經典中式甜品 CLASSIC CHINESE DESSERT

- [N] 椰汁燉官燕 488
Double-boiled Imperial Bird's Nest with Coconut Milk
- [V] 楊枝甘露 68
Chilled Mango Sago Cream with Pomelo
- [V] 紅棗薑茶湯圓 68
Sweetened Ginger Tea with Red Dates and Glutinous Rice Dumplings
- [V] 蛋白杏仁茶 68
Sweetened Almond Cream with Egg White

 廚師精選 Chef's Recommendation

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片皮鴨晚市套餐
Peking Duck Set Dinner

青瓜紅蜆頭、原隻鮑魚雞粒撻、五香安格斯脆腩片
*Marinated Cucumber and Jelly Fish with Minced Garlic,
Baked Whole Abalone Tart with Diced Chicken,
Crispy Five Spice Sliced Angus Beef Brisket*

港式片皮鴨
Hong Kong Style Peking Duck

生拆蟹肉菜苗羹 或 宮廷海鮮酸辣羹
*Braised Vegetable Sprouts Soup with Crab Meat
or
Hot and Sour Soup with Seafood*

乾燒明蝦球
Wok-fried Prawns in Chilli Sauce

櫻花蝦帶子蟹肉炒飯
Fried Rice with Diced Scallops, Crab Meat and Sakura Shrimps

芒果熱情果泡芙配白朱古力忌廉
*Mango and Passion Fruit Choux
served with 33% White Chocolate Cream*

每位\$588 (兩位起)
\$588 per person (minimum 2 persons)

品酒師精選三杯餐酒配對每位\$298
Enjoy our sommelier's three-glass wine pairing at \$298 per person

以上價目均另收加一服務費 *All prices are subject to 10% service charge*



天外天經典特色套餐
Above & Beyond Modern Classic Tasting Menu

蜜汁叉燒皇、黑松露茶燻蛋、蒜拍青瓜
*Honey-glazed Barbecued Pork,
Smoked Egg with Oolong Tea Leaves and Black Truffles,
Marinated Cucumber in Vinegar and Garlic*

千絲百花鳳尾蝦
Deep-fried Prawns wrapped with Crispy Noodles

XO 醬爆龍躉球
Wok-fried Giant Garoupa Fillet in XO Sauce

黑椒牛柳條伴藕片
Wok-fried Sliced Beef Tenderloin and Lotus Root with Black Pepper

魚湯鮮菌稻庭烏冬
Braised Inanizwa Udon with Wild Mushrooms in Fish Broth

芒果熱情果泡芙配白朱古力忌廉
*Mango and Passion Fruit Choux
served with 33% White Chocolate Cream*

每位\$698 (兩位起)
Priced at \$698 per person (minimum 2 persons)

品酒師精選三杯餐酒配對每位\$298
Enjoy our sommelier's three-glass wine pairing at \$298 per person

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廚師推介晚市套餐
Chef's Recommendation Set Dinner

五香安格斯脆腩片、冰燒三層肉、蒜拍青瓜
*Crispy Five Spice Sliced Angus Beef Brisket,
Crispy-roasted Pork Belly,
Marinated Cucumber in Vinegar and Garlic*

瑤柱螺頭燉菜膽
Double-boiled Dried Sea Whelk Soup with Brassica and Conpoy

蒜蓉開邊龍蝦
Steamed Lobster with Garlic

香蔥爆斑球
Wok-fried Garoupa Fillet with Spring Onion

魚湯浸菜苗
Stewed Vegetable Sprouts in Fish Broth

松露竹筴野菌餃伴荷葉飯
*Steamed Wild Mushrooms Dumplings,
Fried Rice with Conpoy wrapped in Lotus Leaf*

芒果熱情果泡芙配白朱古力忌廉
*Mango and Passion Fruit Choux
served with 33% White Chocolate Cream*

每位\$798 (兩位起)
Priced at \$798 per person (minimum 2 persons)

品酒師精選三杯餐酒配對每位\$298
Enjoy our sommelier's three-glass wine pairing at \$298 per person



晚市精選套餐
Above & Beyond Degustation Set Dinner

蜜汁叉燒皇、青瓜帶子、素鵝腐皮卷
*Honey-glazed Barbecued Pork,
Marinated Cucumber and Scallop with Minced Garlic,
Crispy Vegetarian Bean Curd Sheet Roll*

翡翠南非鮑魚
Braised South African Whole Abalone with Garden Greens

燕窩南瓜蟹肉羹
Braised Pumpkin Soup with Bird's Nest and Crab Meat

陳皮豆豉炒蝦球
Wok-fried Prawns with Tangerine Peel and Fermented Black Beans

金盞泮水芹香
Wok-fried Celeries served in Nest

生炒和牛崧飯
Fried Rice with Minced Wagyu Beef

芒果熱情果泡芙配白朱古力忌廉
*Mango and Passion Fruit Choux
served with 33% White Chocolate Cream*

每位\$938
Priced at \$938 per person

品酒師精選三杯餐酒配對每位\$298
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