

Take in the stunning views of the Hong Kong skyline from our 28th floor Chinese fine dining restaurant, which gained three “fork-and-spoons” in the Michelin Guide Hong Kong Macau 2017. Enjoy fine dining in Hong Kong that includes exquisitely prepared Cantonese cuisine with vintage wines from Asia Pacific Region.

獲《米芝蓮指南香港澳門2017》評級為「十分舒適餐廳」的天外天中菜廳位於酒店頂層，供應經典的粵式風味佳餚。賓客更可享受我們私人收藏的亞太佳釀佐餐，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 23 years of culinary experience tucked under his apron strings, Executive Chef Paul Tsui is no stranger to the city’s fine dining scene with roles at renowned Chinese restaurants.

行政總廚徐偉輝師傅擁有二十三年豐富經驗，曾於本港及海外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 Pastry Chef Danny, 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.

唯港薈糕餅總廚何維城師傅擅於製作法國糕點，更為天外天設計了一系列上乘特色甜品。



臻貴法國魚子醬

Fine French Caviar with Chinese Food Pairing



STURIA

CAVIAR HAUTE COUTURE

成熟，精緻，都能從這種純奢華品嚐中感受到。每一口的品嚐就像是混合果味香料加碘鹽的爆發。

*Sturia Classic is a caviar of soft texture.
Its iodized and powerful taste offers an impressive length in mouth.*

Sturia 魚子醬 (15克) 428
Sturia Classic (15gr)

魚子醬配料 30
(多士、蛋黃、蛋白、香蔥、紅蔥頭、酸忌廉及酸豆)
Condiment
(Toast, Hard-boiled Egg Yolk, Egg White, Chives, Red Onions,
Crème Fraîche and Capers)

魚子醬芙蓉香煎帶子皇(每位) 598
& Pan-fried Scallop with Caviar and
Egg White (per person)

魚子醬生拆蟹皇蟹肉扒豆腐(兩位用) 638
& Braised Bean Curd with Crab Meat,
Crab Roe and Caviar (for 2 persons)

& 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

如果閣下有食物敏感，請告知服務人員。
If you are allergic to certain food ingredients, please advise our service associate.

所有價目均以港幣計算及需另收加一服務費 All prices are in HKD and subject to 10% service charge



風味小食
Appetiser

- ⌘ 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
- 紅蜆頭伴青瓜 138
Marinated Japanese Cucumber with Jelly Fish
- 子薑皮蛋 88
Century Egg and Pickled Ginger
- 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*
- 潮蓮燒鵝 90/178
Roasted Goose with Plum Sauce
- ⌘ [N][P] 蜜汁叉燒 85/168
Honey-glazed Barbecued Pork
- [N][P] 化皮乳豬件 95/188
Barbecued Suckling Pig
- [P] 冰燒三層肉 78/158
Crispy-roasted Pork Belly



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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
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湯羹 *Soup*

每位 *per person*

- | | | |
|---|---|-----|
|  | [P] 原粒瑤柱螺頭燉鮑魚
<i>Double-boiled Dried Sea Whelk
with Whole Conpoy and Abalone</i> | 218 |
|  | [P] 生拆蟹肉菜苗羹
<i>Braised Vegetable Sprouts Soup with Crab Meat</i> | 118 |
|  | [S][P] 宮廷海鮮酸辣羹
<i>Hot and Sour Soup with Seafood</i> | 118 |
|  | [N][P] 杏汁花膠燉白肺湯
<i>Double-boiled Pork Lung Soup
with Fish Maw and Almond Cream</i> | 198 |
| | [P] 蟹肉或雞粒粟米羹
<i>Braised Sweet Corn Soup
with Crab Meat or Diced Chicken</i> | 108 |
| | [P] 菜膽北菇燉竹笙
<i>Double-boiled Black Mushroom Soup
with Brassica and Bamboo Pith</i> | 98 |
| | [P] 足料老火靚湯
<i>Chinese Soup of the Day</i> | 88 |

素湯羹 *Vegetarian Soup*

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



廚師精選 *Chef's Recommendation*

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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

蘇鼠斑
Coral Garoupa

杉斑
Camouflage 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, Superior 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, Glutinous Rice*

 廚師精選 *Chef's Recommendation*

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海鮮

Seafood

	大東星斑兩食 (碧綠炒斑球及椒鹽頭腩) <i>Wok-fried Spotted Garoupa Fillet with Garden Greens and Deep-fried Spotted Garoupa Head and Belly with Spiced Salt</i>	830
☼	陳皮豆豉炒蝦球 <i>Wok-fried Prawns with Tangerine Peel and Fermented Black Beans</i>	278
	[S]大千爆蝦球 <i>Wok-fried Prawns with Dried Chilli and Shallots</i>	278
☼	蔥花皮蛋炒滑蛋蝦仁 <i>Wok-fried Shrimps with Scrambled Egg, Milk, Century Egg and Spring Onion</i>	268
	[S]川汁蘆筍炒澳洲帶子 <i>Wok-fried Australian Scallops with Asparagus in Chilli Sauce</i>	258
	豉汁蒸澳洲帶子豆腐 <i>Steamed Australian Scallops with Bean Curd in Black Bean Sauce</i>	248
		每位 <i>per person</i>
☼	黑松露蛋白炒龍蝦球 <i>Wok-fried Lobster with Egg White and Black Truffles</i>	318
☼	皇湯蛋白蒸斑件 <i>Steamed Garoupa Fillet with Egg White in Superior Chicken Broth</i>	300
	[P]古法蒸龍躉斑件 <i>Steamed Garoupa Fillet with Yunnan Ham and Mushrooms in Soy Sauce</i>	198
	翡翠玻璃蝦球 <i>Wok-fried Crystal King Prawn with Garden Greens</i>	288
	煎釀百花蟹鉗 <i>Deep-fried Crab Claw with Shrimp Mousse</i>	148
	[P]酥香焗蟹蓋 <i>Baked Stuffed Crab Shell</i>	168



廚師精選 *Chef's Recommendation*

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鮑魚及海味
Abalone & Dried Seafood

[P] 蝦籽遼參炆豆腐 318
Braised Sea Cucumber with Bean Curd and Shrimp Roe

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

& 廚師精選 *Chef's Recommendation*

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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



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豬肉、牛肉及羊肉
Pork, Beef & Lamb

- ⌘ [P]大澳馬友煎肉餅 218
Pan-fried Minced Pork with Tai O Salted Fish
- ⌘ [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
- [P]脆煎黑毛豬腩伴紅梅杞子汁 238
Pan-fried Iberian Pork Belly with Raspberry and Wolfberry Sauce
- [P]鳳梨咕嚕肉 178
Classic Sweet and Sour Pork with Pineapple
- [N][S]辣香腰果牛柳粒 298
Wok-fried Beef Tenderloin Cubes with Dried Chilli and Cashew Nuts
- 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]鴨崙生菜包 或 [S][P]XO醬鴨殼) 120
For the Second Course
([N]Wok-fried Minced Duck served with Lettuce Wraps
or [S]Wok-fried Minced Duck with 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
- 西檸煎軟雞 218
Pan-fried Chicken Cutlet in Lemon Sauce
- 紫羅炒鴨脯 288
Wok-fried Duck Fillet with Ginger, Pineapple and Mango
- [N]乳鴿崙生菜包 238
Wok-fried Minced Pigeon served with Lettuce Wraps
- [N][S]宮保爆雞球 218
Wok-fried Kung Pao Fresh Chicken Fillet

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素菜

Vegetarian Dish

	[V][S] 香辣茄子扒素鵝 <i>Braised Eggplants and Bean Curd Sheets in Chilli Sauce</i>	168
	[V][S] 香蒜剝椒蒸茄子 <i>Steamed Eggplants with Garlic and Diced Chilli Peppers</i>	138
	[V] 竹筴鼎湖上素 <i>Braised Bamboo Pith, Pumpkin and Superior Vegetables</i>	188
	[V] 鮮淮山洋水芹香 <i>Stir-fried Fresh Yams, Lily Bulbs, Lotus Roots and Celeries</i>	148
	[V] 欖菜素雞四季豆 <i>Stir-fried Green Beans with Mock Chicken and Preserved Olives</i>	148
	[V] 鮮菇杯炆腐皮扎 <i>Braised Bean Curd Sheets with Straw Mushrooms</i>	148
	[V] 靈芝菇炆豆腐 <i>Braised Bean Curd with Marmoreal Mushrooms</i>	138
	[V][N][S] 宮保豆腐 <i>Wok-fried Kung Pao Bean Curd</i>	148

廚師精選 *Chef's Recommendation*

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飯及麵
Rice & Noodles

	蝦頭油蟹肉炒飯 <i>Fried Rice with Crab Meat in Shrimp Head Oil</i>	238
	櫻花蝦帶子蟹肉炒飯 <i>Fried Rice with Diced Scallops, Crab Meat and Sakura Shrimps</i>	238
	生炒和牛崧飯 <i>Fried Rice with Minced Wagyu Beef</i>	208
	[P] 鮑粒飄香荷葉飯 <i>Fried Rice with Diced Abalone wrapped in Lotus Leaf</i>	228
	[P] 薑米金腿蛋白炒飯 <i>Fried Rice with Diced Ham, Egg White and Minced Ginger</i>	198
	乾炒安格斯牛肉河粉 <i>Wok-fried Flat Rice Noodles with Angus Beef</i>	208
	薑蔥波士頓龍蝦兩麵黃 <i>Crispy Fried Noodles with Boston Lobster, Ginger and Spring Onion</i>	488



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甜品

Dessert

每位 *per person*

	[V] 火焰桂花雪梨 <i>Flaming Osmanthus-poached Pear</i>	88
🌀	[V] 柚子西米香芒布甸 <i>Chilled Mango Pudding with Pomelo and Sago</i>	88
	[V] 茉莉茶焦糖燉蛋 <i>Jasmine Tea Crème Brûlée</i>	68
🌀	[V] 茗茶布甸 (茉莉茶朱古力、鐵觀音茶、綠茶) <i>Tea-inspired Puddings (Jasmine Chocolate, Iron Buddha Tea, Green Tea)</i>	98

經典中式甜品

Classic Chinese Dessert

	椰汁燉官燕 <i>Double-boiled Imperial Bird's Nest with Coconut Milk</i>	488
	[V] 楊枝甘露 <i>Chilled Mango Sago Cream with Pomelo</i>	68
🌀	[V] 紅棗薑茶湯圓 <i>Sweetened Ginger Tea with Red Dates and Glutinous Rice Dumplings</i>	68
	[V] 蛋白杏仁茶 <i>Sweetened Almond Cream with Egg White</i>	68
	[V] 四季鮮果盤 <i>Tropical Fruit Platter</i>	98

🌀 廚師精選 *Chef's Recommendation*

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特級茗茶
Premium Chinese Tea

每位 *per person* 30

安溪紅心鐵觀音
Anxi Red Heart Iron Buddha

武夷大紅袍
Wuyi Great Red Robe

二十年熟普洱茶
20-year Vintage Pu-erh

明前獅峰龍井
Lion Peak Dragon Well, Ming Qian

洞庭碧螺春
Dong Ting Biluochun

鳳凰單叢茶
Feng Huang Dan Cong

花香龍珠
Jasmine Dragon Pearls

馬騮搥烏龍茶
Monkey Pick Oolong Tea

白牡丹
White Peony

杭白菊花茶
Hangzhou Chrysanthemum Tea

臺灣凍頂烏龍茶
Taiwan High Mountain Tea

清香六安茶
Light Fragrance Luk On Tea

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