



Martin Ray Wine Dinner  
Above & Beyond Chinese Restaurant  
Private Dining Room I

天外天三小碟  
Chinese Specialty Platter

麻辣蟲草花白玉木耳、原隻鮑魚雞粒撻、  
蜜汁叉燒

Cordyceps Flower with White Fungus in Sichuan Chilli Sauce,  
Baked Whole Abalone Tart with Diced Chicken,  
Honey-glazed Barbecued Pork

[Martin Ray "Concrete Dutton Ranch" Chardonnay 2021](#)

上湯薑蔥焗波士頓龍蝦

Steamed Lobster in Superior Broth with Ginger and Spring Onion

[Martin Ray Rose of Pinot Noir 2021](#)

醬香鮮筍鮮鮑小米鴨

Stir-fried Baby Duck with Fresh Bamboo Shoot and Fresh Abalone

[Martin Ray "Synthesis" Pinot Noir 2022](#)

蜜燒蔥香鹿兒島茶美豚

Wok-fried Kagoshima Chamiton Pork with Honey Citron Sauce and Spring Onion

[Martin Ray "Synthesis" Cabernet Sauvignon 2020](#)

宮保爆雞球

Wok-fried Chicken Fillets in Kung Pao Style

[Martin Ray Oakville Cabernet Sauvignon 2019](#)

青花椒鮮筍珍菌炒和牛

Stir-fried Wagyu Beef and Fresh Bamboo Shoot with Wild Mushroom  
and Green Peppercorn

[Martin Ray "Stags Leap District" Cabernet Sauvignon 2019](#)

XO 醬帶子蝦仁炆伊麵

Braised E-fu Noodles with Diced Scallop and Shrimp in Homemade XO Sauce

冰花桃膠燉雪梨配美點薈萃

Double Boiled Pear with Peach Resin and Crystal Sugar  
Chinese Petit Four