

Unlimited Dim Sum Brunch
11:00 – 15:30 (120 minutes)
Every Saturday, Sunday & Special Public Holiday

任食頭盤 Welcome Bites ✨ **SERVED UPON ARRIVAL** ✨

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| <input type="checkbox"/> 椒麻素手撕雞 (v) 🌶️ Hand shredded vegetarian chicken with Sichuan pepper (v) | <input type="checkbox"/> 青檸水晶冬瓜 (v) Crystal winter melon with lime (v) |
| <input type="checkbox"/> 香辣醬肉 Braised pork with chilli sauce 🌶️ | <input type="checkbox"/> 涼拌海蜇花 Marinated jellyfish salad |
| <input type="checkbox"/> 辣拌雞縱菌 (v) Chilled termite mushroom with chilli sauce (v) 🌶️ | |

任食點心 Unlimited Dim Sum

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| <input type="checkbox"/> 水晶蝦餃 Traditional har gau | <input type="checkbox"/> 蜜汁叉燒包 Barbecue pork bao | <input type="checkbox"/> 脆皮蕃薯糕 🍌 Crispy sweet potato cake |
| <input type="checkbox"/> 五指毛桃小籠包 Xiao long bao with ficus hirta | <input type="checkbox"/> 燒椒燒賣 🌶️ Charred Sichuan pepper siu mai | <input type="checkbox"/> 上素粉果 (v) Chiu Chow vegetable dumpling (v) |
| <input type="checkbox"/> 松茸冬菇包 (v) Matsutake mushroom bao (v) | <input type="checkbox"/> 香蔥肉碎腸 Spring onion with pork cheung fun | <input type="checkbox"/> 翡翠蘿蔔鮮蝦餃 🍌 Turnip and shrimp dumpling |
| <input type="checkbox"/> 銀魚仔瑤柱糯米卷 Dried silver fish glutinous rice roll with conpoy | <input type="checkbox"/> 黑松露素菜糰 (v) 🍌 Black truffle mushroom dumpling (v) | <input type="checkbox"/> 芥末牛柳春卷 🌶️ Mustard beef spring rolls |
| <input type="checkbox"/> 茄醬辣腸餃 🌶️ Spicy sausage with tomato sauce dumpling +\$38/2 pcs | <input type="checkbox"/> 牛肝菌灌湯餃 Hokkaido scallop and winter melon dumpling in porcini broth <small>*Preparation time approx. 20minutes +\$68 per portion</small> | <input type="checkbox"/> 和牛坑腩蒸陳村粉 🌶️ Steamed Chencun noodles with braised wagyu beef brisket and chilli |
| <input type="checkbox"/> 黑松露蝦餃 Black truffle har gau +\$38/2 pcs | <input type="checkbox"/> 黑椒和牛酥 🌶️ Wagyu and black pepper puffs +\$68 /2 pcs | <input type="checkbox"/> 蜜汁叉燒腸 Barbecue pork cheung fun |

共享 Served for sharing

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|-----------------------------|---|---|
| 時令時蔬 Seasonal vegetables | 雞米花雪燕羹 Snow swallow, popcorn chicken with egg soup | 風沙海鮮炒飯 🍌 Seafood fried rice with chilli and pork |
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精選 Signature

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|---|---|--|
| <input type="checkbox"/> 爆炒野菌花膠 Wok-fried fish maw with mushroom +\$198 | <input type="checkbox"/> 韭香藤椒牛肩肉 🌶️ Beef shoulder with Chinese chives and Sichuan pepper sauce +\$238 | <input type="checkbox"/> 煙燻北京烤鴨 Roasted 45-day imperial Peking duck <small>*Please check availability +\$888</small> |
| <input type="checkbox"/> 殿堂叉燒 BBQ pork loin glazed with New Zealand Manuka honey +\$288 | <input type="checkbox"/> 酸菜星斑片 🌶️🌶️ Sichuan garoupa with glass noodles in chilli broth +\$238 | |

甜品拼盤 Dessert Platter

- 陳皮紅豆糕 Tangerine peel red bean cake | 冰皮抹茶糰 Snowy matcha dumpling
椰奶藍冰粉 Yuzu jelly with coconut milk

Subject to 10% service charge

Food is for consumption in the restaurant and cannot be taken away
Please inform our associate if have any food allergies or special dietary

(v) Vegetarian

🌶️ Spicy

🍌 Chef Recommended

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Every Saturday, Sunday & Special Public Holiday

HK\$488 per person for food package

Dine complimentary for kids under 5 years; Aged 5 -12 | + HK\$258

無限暢飲 Free Flow

PROSECCO

+ HK\$200 PER PERSON

CHAMPAGNE VEUVE CLICQUOT 'YELLOW LABEL'

+ HK\$350 PER PERSON

RUINART BLANC DE BLANCS

+ HK\$600 PER PERSON

Above packages include of red and white wine, beer and aperol spritz

NON-ALCOHOL

+HK\$128 PER PERSON

Includes:

Soft drinks (coke, coke zero, sprite, soda, tonic)

Juices (orange, apple, cranberry)

La Gioiosa 0.0 alcohol free prosecco

飲品 Drinks

PROSECCO | WINE | BEER | APEROL SPRITZ

HK\$68/GLS

VEUVE CLICQUOT YELLOW LABEL

HK\$88/GLS

中國茶 Tea Selection 兩位用 (For 2 person)

濃滑普洱
PU'ER

壽眉王 (白玉牡丹)
SHOUMEI WHITE PEONY SUPREME

玫瑰紅茶
ROSE BLACK

桂花鐵觀音
OSMANTHUS TI KUAN YIN OOLONG

龍井
GREEN LONGJING

茉莉花茶
JASMINE

人參烏龍茶
GINSENG OOLONG

ALL TEA \$68

10% SERVICE CHARGE