

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

- | | | |
|-----------------------------|---|---|
| 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 |
|-----------------------------|---|---|

精選 Signature

- | | | |
|---|--|--|
| <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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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 & white wine, beer & aperol spritz

NON-ALCOHOL

+HK\$128 PER PERSON

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



Sparkling juice (flavours: aranciata, pompelmo & limonata)

Juices (orange, apple, cranberry)

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