



Unlimited Weekend Dim Sum Brunch (Vegetarian)

11:00 – 15:30 (120 minutes)

Every Saturday, Sunday & Special Public Holiday

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| <input type="checkbox"/> 松茸冬菇包
Matsutake mushroom bao | <input type="checkbox"/> 韭菜拌鮮竹
Bean curd sheet and Chinese chives salad |
| <input type="checkbox"/> 野菜脆脆卷
Three treasure vegetable roll | <input type="checkbox"/>  黑松露素菜糰
Black truffle mushroom dumpling |
| <input type="checkbox"/> 羊肚菌水晶餃
Seasonal wild mushroom dumpling | <input type="checkbox"/> 黑松露腐皮卷
Fried bean curd roll
with black truffle and mushroom |
| <input type="checkbox"/> 泰式白玉木耳
Thai style wood ear mushrooms salad | <input type="checkbox"/> 椒麻素手撕雞
Hand shredded vegetarian chicken with
Sichuan pepper |
| <input type="checkbox"/> 上素粉果
Chiuchow vegetable dumpling | <input type="checkbox"/> 蒜蓉蒸陳村粉
Steamed Chencun noodles
with garlic |

共享 Served for sharing

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| 時令蔬菜
Seasonal vegetables | 素雪燕羹
Snow swallow soup | 素麻婆豆腐 & 素菜粒炒飯
Sichuan mapo tofu &
fried rice with vegetables |
|-----------------------------|---------------------------|--|

甜品拼盤 Dessert Platter

茉莉花茶凍 Jasmine tea panna cotta | 紙醉金迷 Crispy glutinous rice balls in syrup
椰奶藍冰粉 Yuzu jelly with coconut milk

Food is for consumption in the restaurant and cannot be taken away



Chef Recommended

Subject to 10% service charge