



## Unlimited Dim Sum Brunch

11:00 – 15:30 (120 minutes)

Every Saturday, Sunday & Special Public Holiday

HK\$488 per person for food package

+ HK\$200 per person with free-flow Prosecco

+ HK\$350 per person with free-flow Champagne Veuve Clicquot Yellow Label

+ HK\$600 per person with free-flow Champagne Ruinart Blanc de Blanc

Above alcohol free-flow options also include house Red & White Wine, Draft Beer

Still and sparkling water, coffee and tea are not included

+HK \$48 a glass of Prosecco | Wine | Beer | Aperol spritz

+HK \$88 a glass of Champagne Veuve Clicquot Yellow Label

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

### 任食頭盤 Unlimited Appetisers

- |   |   |   |
|---|---|---|
| <input type="checkbox"/> 青芥醬蹄凍<br>Pork knuckle with wasabi      | <input type="checkbox"/> 煙燻四喜素卷 (v)<br>“Four blessing” Jasmine tea<br>smoked bean curd roll (v) | <input type="checkbox"/> 涼拌乾絲 (v)<br>Shredded bean curd<br>and celery salad (v) |
| <input type="checkbox"/> 濃湯粟米雞茸羹<br>Chicken and corn cream soup | <input type="checkbox"/> 路邊攤炸豚肉丸子<br>Deep-fried meat balls                                      | <input type="checkbox"/> 蒜蓉炒時蔬<br>Stir-fried seasonal vegetable<br>with garlic  |
| <input type="checkbox"/> 冬菜蘿蔔魚鬆<br>Dace balls with white radish |   |   |

### 任食點心 Unlimited Dim Sum

- |  |  |  |
|--|--|--|
| <input type="checkbox"/> 鮮蝦秋葵餃<br>Shrimp dumpling with okra                | <input type="checkbox"/> 蜜汁叉燒包<br>Barbecue pork bao  | <input type="checkbox"/> 木魚花蘿蔔糕<br>Katsuobushi turnip cake               |
| <input type="checkbox"/> 胡椒雞湯小籠包<br>White pepper consommé<br>xiao long bao | <input type="checkbox"/> 松茸冬菇包 (v)<br>Matsutake mushroom bao (v)                           | <input type="checkbox"/> 黑蒜燒賣<br>Black garlic siu mai                    |
| <input type="checkbox"/> 黑松露蝦餃<br>Black truffle har gau                    | <input type="checkbox"/> 欖仁燒雞酥 (n)<br>Roasted chicken puff<br>with almond (n)              | <input type="checkbox"/> 上素粉果 (v)<br>Chiu Chao<br>vegetable dumpling (v) |
| <input type="checkbox"/> 蜜汁叉燒腸<br>Barbecue pork cheung fun                 | <input type="checkbox"/> 瑤柱香蔥糯米卷 (n)<br>Conpoy glutinous rice roll<br>with green onion (n) | <input type="checkbox"/> 紅菜頭水晶糰 (v)<br>Beetroot dumplings (v)            |

Subject to 10% service charge



### 點心 Signature Dim Sum

- |                          |  |                |                          |   |       |
|--------------------------|--|----------------|--------------------------|---|-------|
| <input type="checkbox"/> | 賽螃蟹鱈魚餃<br>“Racing crab” dumplings<br>steamed black cod and egg white | +\$38<br>2 pcs | <input type="checkbox"/> | 牛肝菌灌湯餃<br>Hokkaido scallop and winter melon dumpling<br>in a porcini broth<br><i>*Preparation time approx. 20 minutes</i> | +\$58 |
| <input type="checkbox"/> | 黑椒和牛酥<br>Wagyu and black pepper puffs                                | +\$58<br>2 pcs | <input type="checkbox"/> | 口水桂花腸 (n)<br>Steamed mandarin fish cheung fun<br>with Sichuan peanut sauce (n)  | +\$58 |

### 主菜 Main

每人自選一款主菜 Choose 1 main course per person

- |                          |   |                          |  |                          |  |
|--------------------------|---|--------------------------|--|--------------------------|--|
| <input type="checkbox"/> | 黃酒豆乾紅燒肉<br>Braised pork belly and<br>dried bean curd with yellow wine | <input type="checkbox"/> | 珍肝醬煮原隻花膠筒<br>Fish maw served<br>with chicken liver | <input type="checkbox"/> | 麻婆豆腐<br>Sichuan ma po tofu<br>with minced pork |
|--------------------------|---|--------------------------|--|--------------------------|--|

### 共享 Sharing Dishes

- |                          |   |       |                          |  |        |
|--------------------------|---|-------|--------------------------|--|--------|
| <input type="checkbox"/> | 殿堂叉燒<br>BBQ pork loin glazed<br>with New Zealand manuka honey | +\$98 | <input type="checkbox"/> | 酸菜星斑片<br>Sichuan garoupa<br>with glass noodles in chilli broth                     | +\$168 |
| <input type="checkbox"/> | 櫻花蝦香蔥醬油拌麵<br>Sakura shrimp noodles<br>with scallion oil sauce |       | <input type="checkbox"/> | 煙燻北京烤鴨<br>Roasted 45-day Imperial Peking duck<br><i>*Please check availability</i> | +\$788 |

### 任食甜品 Unlimited Dessert

- |                          |                                      |                          |                                       |
|--------------------------|--------------------------------------|--------------------------|---------------------------------------|
| <input type="checkbox"/> | 流心紫薯球<br>Sweet potato lava orb       | <input type="checkbox"/> | 薑汁燉奶<br>Milk pudding with ginger      |
| <input type="checkbox"/> | 雪映千層糕<br>Coconut thousand-layer cake | <input type="checkbox"/> | 椰奶藍冰粉<br>Yuzu jelly with coconut milk |

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

(v) Vegetarian (n) Contain nuts

Subject to 10% service charge



## Unlimited Weekend Dim Sum Brunch (Vegetarian)

- |                          |  |                          |  |
|--------------------------|--|--------------------------|--|
| <input type="checkbox"/> | 松茸冬菇包<br>Matsutake mushroom bao                                    | <input type="checkbox"/> | 涼拌乾絲<br>Shredded bean curd and celery salad                              |
| <input type="checkbox"/> | 野菜脆脆卷<br>Three treasure vegetable roll                             | <input type="checkbox"/> | 煙燻四喜素卷<br>“Four blessing”<br>Jasmine tea-smoked bean curd roll           |
| <input type="checkbox"/> | 羊肚菌水晶餃<br>Seasonal wild mushroom dumpling                          | <input type="checkbox"/> | 黃金粟米羹<br>Sweet corn soup   |
| <input type="checkbox"/> | 松露山珍腐皮卷<br>Fried bean curd roll<br>with mushroom and black truffle | <input type="checkbox"/> | 薑汁 / 蒜蓉清炒時令蔬菜<br>Stir-fried seasonal vegetables<br>with garlic or ginger |
| <input type="checkbox"/> | 金桔白玉木耳<br>Kumquat and wood ear mushrooms<br>with chilli & lime     | <input type="checkbox"/> | 香蔥醬油拌麵<br>Scallion oil noodles   |
| <input type="checkbox"/> | 上素粉果<br>Chiu Chao vegetable dumpling                               | <input type="checkbox"/> | 蛋白脆米素菜炒飯<br>Egg white crispy fried rice with vegetables                  |

+ \$88

### 主菜 Main

- 素麻婆豆腐  
Sichuan ma po tofu

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## 中國茶 Tea Selection 兩位用 (For 2 person)

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|                              |    |
|------------------------------|----|
| 玫瑰紅茶                         | 68 |
| Rose Black                   |    |
| 人參烏龍茶                        | 68 |
| Ginseng Oolong               |    |
| 濃滑普洱                         | 68 |
| Pu'er                        |    |
| 龍井                           | 68 |
| Green Longjing               |    |
| 壽眉王 (白玉牡丹)                   | 68 |
| Shoumei White Peony Supreme  |    |
| 桂花鐵觀音                        | 68 |
| Osmanthus Ti Kuan Yin Oolong |    |
| 茉莉花茶                         | 68 |
| Jasmine                      |    |
| 菊花茶                          | 78 |
| Chrysanthemum                |    |

Subject to 10% service charge