

Festive Unlimited Dim Sum Brunch

23rd – 25th & 30th – 31st December



Christmas Special

HK\$588 per person for food package

+ HK\$250 per person with free-flow Prosecco

+ HK\$400 per person with free-flow Champagne Veuve Clicquot Yellow Label

+ \$550 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 \$68 a glass of Prosecco | Wine | Beer | Aperol spritz

+HK \$108 a glass of Champagne Veuve Clicquot Yellow Label

Dine complimentary for kids under 5 years; Aged 5 -12 | + HK\$298

任食頭盤 Unlimited Appetisers

- | | | |
|---|---|---|
| <input type="checkbox"/> 青芥醬蹄凍
Pork knuckle with wasabi | <input type="checkbox"/> 煙燻四喜素卷 (v)
“Four blessing” Jasmine tea
smoked bean curd roll (v) | <input type="checkbox"/> 涼拌乾絲 (v)
Shredded bean curd
and celery salad (v) |
| <input type="checkbox"/> 濃湯粟米雞茸羹
Chicken and corn cream soup | <input type="checkbox"/> 路邊攤炸豚肉丸子
Deep-fried meat balls | <input type="checkbox"/> 蒜蓉炒時蔬
Stir-fried seasonal vegetable
with garlic |
| <input type="checkbox"/> 冬菜蘿蔔魚鬆
Dace balls with white radish | <input type="checkbox"/> 黑蒜醬香酥肉 +\$188
Crispy pork belly with
fermented red bean curd and
black garlic sauce | |

任食點心 Unlimited Dim Sum

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

Subject to 10% service charge

點心 Signature Dim Sum


- | | | | | | |
|--------------------------|--|----------------|--------------------------|---|-------|
| <input type="checkbox"/> | 賽螃蟹鱈魚餃
“Racing crab” dumplings
steamed black cod and egg white | +\$38
2 pcs | <input type="checkbox"/> | 牛肝菌灌湯餃
Hokkaido scallop and winter melon dumpling
in a porcini broth
<i>*Preparation time approx. 20 minutes</i> | +\$58 |
| <input type="checkbox"/> | 黑椒和牛酥
Wagyu and black pepper puffs | +\$58
2 pcs | <input type="checkbox"/> | 口水桂花腸 (n)
Steamed mandarin fish cheung fun
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
Braised pork belly and
dried bean curd with yellow wine | <input type="checkbox"/> | 珍肝醬煮原隻花膠筒
Fish maw served
with chicken liver | <input type="checkbox"/> | 麻婆豆腐
Sichuan ma po tofu
with minced pork |
|--------------------------|---|--------------------------|--|--------------------------|--|

共享 Sharing Dishes

- | | | | | | |
|--------------------------|--|--------|--------------------------|--|--------|
| <input type="checkbox"/> | 殿堂叉燒
BBQ pork loin glazed
with New Zealand manuka honey | +\$98 | <input type="checkbox"/> | 酸菜星斑片
Sichuan garoupa
with glass noodles in chilli broth | +\$168 |
| <input type="checkbox"/> | 櫻花蝦香蔥醬油拌麵
Sakura shrimp noodles
with scallion oil sauce | | <input type="checkbox"/> | 煙燻北京烤鴨
Roasted 45-day Imperial Peking duck
<i>*Please check availability</i> | +\$788 |
| <input type="checkbox"/> |  阿拉斯加蟹肉冬粉煲
Alaska crab with glass noodles in pot | +\$298 | | | |

任食甜品 Unlimited Dessert

- | | | | |
|--------------------------|--|--------------------------|---------------------------------------|
| <input type="checkbox"/> | 流心紫薯球
Sweet potato lava orb | <input type="checkbox"/> | 薑汁燉奶
Milk pudding with ginger |
| <input type="checkbox"/> | 雪映千層糕
Coconut thousand-layer cake | <input type="checkbox"/> | 椰奶藍冰粉
Yuzu jelly with coconut milk |
| <input type="checkbox"/> |  草莓奶凍 & 小白兔
Strawberry panna cotta | +\$68 | |

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

(v) Vegetarian (n) Contain nuts

Subject to 10% service charge



Unlimited Dim Sum Brunch (Vegetarian)

- | | |
|---|---|
| <input type="checkbox"/> 松茸冬菇包
Matsutake mushroom bao | <input type="checkbox"/> 涼拌乾絲
Shredded bean curd and celery salad |
| <input type="checkbox"/> 野菜脆脆卷
Three treasure vegetable roll | <input type="checkbox"/> 煙燻四喜素卷
“Four blessing”
Jasmine tea-smoked bean curd roll |
| <input type="checkbox"/> 羊肚菌水晶餃
Seasonal wild mushroom dumpling | <input type="checkbox"/> 黃金粟米羹
Sweet corn soup |
| <input type="checkbox"/> 松露山珍腐皮卷
Fried bean curd roll
with mushroom and black truffle | <input type="checkbox"/> 薑汁 / 蒜蓉清炒時令蔬菜
Stir-fried seasonal vegetables
with garlic or ginger |
| <input type="checkbox"/> 金桔白玉木耳
Kumquat and wood ear mushrooms
with chilli & lime | <input type="checkbox"/> 香蔥醬油拌麵
Scallion oil noodles |
| <input type="checkbox"/> 上素粉果
Chiu Chao vegetable dumpling | <input type="checkbox"/> 蛋白脆米素菜炒飯 +\$88
Egg white crispy fried rice with vegetables |

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)

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	

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