

Easter Unlimited Dim Sum Brunch

11:00 – 15:30 (120 minutes)

18 April to 20 April 2025

任食頭盤 Welcome Bites SERVED UPON ARRIVAL

- | | |
|---|--|
| ☐ 椒麻素手撕雞 (v)
Hand shredded vegetarian chicken with Sichuan pepper (v) | ☐ 韭菜拌鮮竹 (v)
Bean curd sheet and Chinese chives salad (v) |
| ☐ 醬蘿蔔 (v) Pickled turnip with soya sauce (v) | ☐ 青芥醬蹄凍 Pork knuckle with wasabi |
| ☐ 泰式白玉木耳 (v) Thai style wood ear mushrooms salad (v) | |

任食點心 Unlimited Dim Sum

- | | | |
|---|---|--|
| ☐ 水晶蝦餃
Traditional hargau | ☐ 蜜汁叉燒包
Barbecue pork bao | ☐  木魚花蘿蔔糕
Katsubushi turnip cake |
| ☐ 胡椒雞湯小籠包
White pepper consommé xiao long bao | ☐ 雞軟骨燒賣
Chicken cartilage siu mai | ☐ 上素粉果 (v)
Chiuchow vegetable dumpling (v) |
| ☐ 松茸冬菇包 (v)
Matsutake mushroom bao (v) | ☐ 香蔥肉碎腸
Spring onion with pork cheung fun | ☐  翡翠蘿蔔鮮蝦餃
Turnip & shrimp dumpling |
| ☐ 瑤柱香蔥糯米卷 (n)
Conpoy glutinous rice roll with green onion (n) | ☐  黑松露素菜糰 (v)
Black truffle mushroom dumpling (v) | ☐ 松露山珍腐皮卷
Fried bean curd roll with mushroom and black truffle |
| ☐ 賽螃蟹鱈魚餃
“Racing crab” dumplings steamed black cod and egg white
+\$38/2 pcs | ☐ 牛肝菌灌湯餃
Hokkaido scallop and winter melon dumpling in a porcini broth
<small>*Preparation time approx. 20minutes</small>
+\$58 /pc | ☐ 山楂叉燒脆雲吞
Deep-fried wonton with sliced BBQ pork in Shanzha sauce |
| ☐ 黑松露蝦餃
Black truffle har gau
+\$38/2 pcs | ☐ 黑椒和牛酥
Wagyu and black pepper puffs
+\$58 /2 pcs | ☐ 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

古城煙肉炒飯
Hunan bacon fried rice

精選 Signature

- | | | |
|---|--|--|
| ☐ 爆炒野菌花膠
Wok-fried fish maw with mushroom
+\$238 | ☐ 白灼牛肩肉
Poached beef chuck
+\$268 | ☐ 煙燻北京烤鴨
Roasted 45-day Imperial Peking duck
<small>*Please check availability</small>
+\$888 |
| ☐ 殿堂叉燒
BBQ pork loin glazed with New Zealand manuka honey
+\$288 | ☐ 酸菜星斑片
Sichuan garoupa with glass noodles in chilli broth
+\$238 | ☐  美麗的羔羊 (復活節精選)
Wok-seared Lamb chop with chilli and garlic (Easter Special)
+\$258 |

復活節甜品拼盤 Easter Dessert Platter

茉莉花茶凍 Jasmine tea panna cotta | 流心紫薯球 Sweet potato lava orb
懷舊酥皮蛋撻 Classic egg tarts | 香蕉班戟 Banana pancake
復活蛋 Easter egg

Subject to 10% service charge

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

(v) Vegetarian (n) Contain nuts  Chef Recommended  Easter Specials

Easter Unlimited Dim Sum Brunch

11:00 – 15:30 (120 minutes)
18 April to 20 April 2025

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 red and white wine, beer and Chandon garden spritz

飲品
Drinks

- PROSECCO | WINE | BEER | CHANDON GARDEN
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