

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 ✦

- | | |
|---|--|
| <input type="checkbox"/> 椒麻素手撕雞 (v)
Hand shredded vegetarian chicken with Sichuan pepper (v) | <input type="checkbox"/> 韭菜拌鮮竹 (v)
Bean curd sheet and Chinese chives salad (v) |
| <input type="checkbox"/> 醬蘿蔔 (v) Pickled turnip with soya sauce (v) | <input type="checkbox"/> 青芥醬蹄凍 Pork knuckle with wasabi |
| <input type="checkbox"/> 泰式白玉木耳 (v) Thai style wood ear mushrooms salad (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"/> 木魚花蘿蔔糕
Katsubushi turnip cake |
| <input type="checkbox"/> 胡椒雞湯小籠包
White pepper consommé xiao long bao | <input type="checkbox"/> 黑蒜燒賣
Black garlic siu mai with prawn & pork | <input type="checkbox"/> 上素粉果 (v)
Chiuchow 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 & shrimp dumpling |
| <input type="checkbox"/> 瑤柱香蔥糯米卷 (n)
Conpoy glutinous rice roll with green onion (n) | <input type="checkbox"/> 黑松露素菜糰 (v)
Black truffle mushroom dumpling (v) | <input type="checkbox"/> 松露山珍腐皮卷 (v)
Fried bean curd roll with mushroom and black truffle (v) |
| <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
<small>*Preparation time approx. 20minutes
+\$68 per portion</small> | <input type="checkbox"/> XO醬炒腸粉
Wok-fried cheung fun with XO sauce |
| <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

古城煙肉炒飯
Hunan bacon fried rice

精選 Signature

- | | | |
|---|--|--|
| <input type="checkbox"/> 爆炒野菌花膠
Wok-fried fish maw with mushroom
+\$238 | <input type="checkbox"/> 白灼牛肩肉
Poached beef chuck
+\$268 | <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 | <input type="checkbox"/> 美麗的羔羊 (復活節精選)
Wok-seared Lamb chops with chilli and garlic (Easter Special)
+\$198 |

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 | 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

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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 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