

Unlimited Mid- Autumn Dim Sum Brunch
11:00 – 15:30 (120 minutes)
4–7 October 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)
- ☐ 香辣醬肉 Braised pork with chili sauce
- ☐ 涼拌海蜇花 Marinated Jellyfish salad
- ☐ 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 har gau
- ☐ 蜜汁叉燒包
Barbecue pork bao
- ☐  和風脆南瓜糕
Japanese-style crispy pumpkin cake
- ☐ 五指毛桃小籠包
xiao long bao with Ficus hirta
- ☐ 麻辣燒賣
Ma la 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)
- ☐ 韭菜醬鴨肉腐皮卷
Pan-fried bean curd rolls with duck & chives
- ☐ 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
*Preparation time approx. 20minutes
+\$68 per portion
- ☐ 和牛坑腩蒸陳村粉
Steamed Chencun noodles with braised wagyu beef brisket
- ☐ 黑松露蝦餃
Black truffle har gau
+\$38/2 pcs
- ☐ 黑椒和牛酥
Wagyu and black pepper puffs
+\$68 /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
- ☐ 韭香藤椒牛肩肉
Beef shoulder with Chinese chives and Sichuan pepper sauce
+\$268
- ☐ 煙燻北京烤鴨
Roasted 45-day Imperial Peking duck
*Please check availability
+\$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
- ☐  煙燻肉芋仔窩
Braised taro with Chinese bacon
+\$268

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
- ☐  火龍果冰皮芝士開心月 Dragon fruit and cheese snowy mooncake \$88/1 pcs

Subject to 10% service charge
Food is for consumption in the restaurant and cannot be taken away

(v) Vegetarian (n) Contain nuts  Chef recommended  Mid-autumn festival specials

Unlimited Dim Sum Brunch

11:00 – 15:30 (120 minutes)
Every Saturday, Sunday & Special Public Holiday

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 of red & white wine, beer & aperol spritz

NON-ALCOHOL

+HK\$128 PER PERSON

Includes Soft drinks (coke, coke zero, sprite, soda, tonic)
Flavoured San Pellegrino (aranciata, pompelmo & limonata)
Juices (orange, apple, cranberry)

飲品
Drinks

PROSECCO | WINE | BEER | APEROL 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