

Unlimited Festive Dim Sum Brunch

11:00 – 15:30 (120 minutes)
25 December 2025 – 28 December 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)
- ☐ 蜜汁叉燒腸
Barbecue pork cheung fun
- ☐  翡翠蘿蔔鮮蝦餃
Turnip & shrimp dumpling
- ☐  意式海皇餃
Crystal seafood dumpling
- ☐ 黑蒜菠菜餃
Black garlic spinach dumpling
- ☐  韭菜醬火鴨肉腐皮卷
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
- ☐  烤火雞芥末春卷
Grill turkey mustard spring roll

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
+\$198
- ☐  韭香藤椒牛肩肉
Beef shoulder with Chinese chives and Sichuan pepper sauce
+\$238
- ☐ 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
- ☐  鮑汁海參拌香煎蝦米腸
Braised sea cucumber in abalone sauce with Pan-Fried shrimp rice rolls
+\$368

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
 普世歡騰 Roselle with lime jelly |  芒果綠茶卷 Mango green tea roll

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HK\$528 per person for food package

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

CHAMPAGNE VEUVE CLICQUOT 'YELLOW LABEL'

+ HK\$400 PER PERSON

RUINART BLANC DE BLANCS

+ HK\$600 PER PERSON

無限暢飲
Free Flow

DOM PERIGNON

+HK\$2,200 PER PERSON

Above packages include of red & white wine, beer & aperol spritz

NON-ALCOHOL

+HK\$200 PER PERSON

Includes Soft drinks (coke, coke zero, sprite, soda, tonic)



Sparkling juice (flavours: 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

玫瑰紅茶
ROSE BLACK

龍井
GREEN LONGJING

人參烏龍茶
GINSENG OOLONG

壽眉王 (白玉牡丹)
SHOUMEI WHITE PEONY SUPREME

桂花鐵觀音
OSMANTHUS TI KUAN YIN OOLONG

茉莉花茶
JASMINE

ALL TEA \$68

10% SERVICE CHARGE