

Unlimited Dim Sum Brunch

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

任食頭盤 Welcome Bites SERVED UPON ARRIVAL

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|---|---|
| <input type="checkbox"/> 椒麻素手撕雞 (v)
Hand shredded vegetarian chicken with Sichuan pepper (v) | <input type="checkbox"/> 青檸水晶冬瓜 (v)
Crystal winter melon with lime (v) |
| <input type="checkbox"/> 香辣醬肉 Braised pork with chilli sauce | <input type="checkbox"/> 涼拌海蜇花 Marinated jellyfish salad |
| <input type="checkbox"/> 辣拌雞縱菌 (v) Chilled termite mushroom with chilli sauce (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"/> 脆皮蕃薯糕
Crispy sweet potato cake |
| <input type="checkbox"/> 五指毛桃小籠包
Xiao long bao with Ficus hirta | <input type="checkbox"/> 麻辣燒賣
Ma la siu mai | <input type="checkbox"/> 上素粉果 (v)
Chiu Chow 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"/> 銀魚仔瑤柱糯米卷
Dried silver fish glutinous rice roll with conpoy | <input type="checkbox"/> 黑松露素菜糰 (v)
Black truffle mushroom dumpling (v) | <input type="checkbox"/> 芥末牛柳春卷
Mustard beef spring rolls |
| <input type="checkbox"/> 花椒鱈魚餃
Steamed black cod dumplings with Sichuan pepper
+\$38/2 pcs | <input type="checkbox"/> 牛肝菌灌湯餃
Hokkaido scallop and winter melon dumpling in porcini broth
<small>*Preparation time approx. 20minutes
+\$68 per portion</small> | <input type="checkbox"/> 和牛坑腩蒸陳村粉
Steamed Chencun noodles with braised wagyu beef brisket and chilli |
| <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 | 風沙海鮮炒飯
Seafood fried rice with chili and pork |
|-----------------------------|---|--|

精選 Signature

- | | | |
|---|--|---|
| <input type="checkbox"/> 爆炒野菌花膠
Wok-fried fish maw with mushroom
+\$198 | <input type="checkbox"/> 韭香藤椒牛肩肉
Beef shoulder with Chinese chives and Sichuan pepper sauce
+\$238 | <input type="checkbox"/> 煙燻北京烤鴨
Roasted 45-day imperial Peking duck
<small>*Please check availability</small>
+\$888 |
| <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 | |

甜品拼盤 Dessert Platter

- 陳皮紅豆糕 Tangerine peel red bean cake | 冰皮抹茶糰 Snowy matcha dumpling
椰奶藍冰粉 Yuzu jelly with coconut milk

Subject to 10% service charge

Food is for consumption in the restaurant and cannot be taken away
Please inform our associate if have any food allergies or special dietary

(v) Vegetarian

Spicy/Numb

Chef Recommended

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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 of red & white wine, beer & aperol spritz

NON-ALCOHOL

+HK\$128 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

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