

Unlimited Dim Sum Brunch

11:00 – 15:30 (120 minutes)

26 September 2026

任食頭盤 Welcome Bites

SERVED UPON ARRIVAL

- ☐ 椒麻素手撕雞 (v) 
Hand shredded vegetarian chicken with Sichuan pepper (v)
- ☐ 青檸水晶冬瓜 (v)
Crystal winter melon with lime (v)
- ☐ 香辣醬肉 Braised pork with chilli sauce 
- ☐ 涼拌海蜇花 Marinated jellyfish salad
- ☐ 辣拌雞樅菌 (v) Chilled termite mushroom with chilli sauce (v) 

任食點心 Unlimited Dim Sum

- ☐ 水晶蝦餃
Traditional har gau
- ☐ 蜜汁叉燒包
Barbecue pork bao
- ☐ 脆皮蕃薯糕 
Crispy sweet potato cake
- ☐ 五指毛桃小籠包
Xiao long bao with ficus hirta
- ☐ 燒椒燒賣 
Charred Sichuan pepper siu mai
- ☐ 上素粉果 (v)
Chiu Chow 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 and shrimp dumpling
- ☐ 銀魚仔瑤柱糯米卷
Dried silver fish glutinous rice roll with conpoy
- ☐ 黑松露素菜糰 (v) 
Black truffle mushroom dumpling (v)
- ☐ 芥末牛柳卷 
Mustard beef rolls
- ☐ 松茸木耳餃
Steamed matsutake mushroom dumpling with shrimps and fungus
+\$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 and chilli
- ☐ 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

風沙海鮮炒飯 
Seafood fried rice with chilli and pork

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

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

- ☐  紫薯月餅 Baked purple yam mooncake +\$88/ pc
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

 Chef Recommended

 Mid-autumn Festival Special

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)

Juices (orange, apple, cranberry)

La Gioiosa 0.0 alcohol free prosecco

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