Unlimited Festive Dim Sum Brunch

11:00 – 15:30 (120 minutes)

19-20 December 2026 & 2-3 January 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 chili sauce
- ☐ 涼拌海蜇花 Marinated jellyfish salad
- ☐ 辣拌雞樅菌 (v) Chilled termite mushroom with chili 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 Roasted pepper siu mai
- ☐ 薯蓉蟹肉餃 Mashed potato and crab meat dumpling
- ☐ 松茸冬菇包 (v) Matsutake mushroom bao (v)
- ☐ 蒜香西洋菜餃 Shrimps and watercress dumpling
- ☐ 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
- ☐ 黑松露素菜粿 (v) Black truffle mushroom dumpling (v)
- ☐ 泰式鴨肉腐皮卷 Thai-style bean curd rolls with duck
- ☐ 松茸木耳餃 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
- ☐ 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 chili 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**
- ☐ 醬香肉排 Braised pork ribs with savoury sauce **+$238**

甜品拼盤 Dessert Platter

陳皮紅豆糕 Tangerine peel red bean cake 冰皮抹茶粿 Snowy matcha dumpling

椰奶藍冰粉 Yuzu jelly with coconut milk 雙色淮山糕 Two-tone Chinese yam cake

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

Festive Special

Chef Recommended

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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)

SAMPELLEGRINO 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