

# Unlimited Dim Sum Brunch

11:00 – 15:30 (120 minutes)

Every Saturday, Sunday & Special Public Holiday

## 任食頭盤 Unlimited Appetisers

◆ SERVED UPON ARRIVAL ◆



Chef Recommended

- |                          |  |                          |
|--------------------------|--|--------------------------|
| <input type="checkbox"/> | 青芥醬蹄凍 Pork knuckle with wasabi   黑松露響鈴 (v) Deep fried bean curd with black truffle (v) | <input type="checkbox"/> |
| <input type="checkbox"/> | 醬蘿蔔 (v) Picked turnip with soya sauce (v)   泰式白玉木耳 Thai style wood ear mushrooms salad | <input type="checkbox"/> |
| <input type="checkbox"/> | 韭菜拌鮮竹 (v) Bean curd sheet and Chinese chives salad (v)                                 |                          |

## 任食點心 Unlimited Dim Sum

- |                          |  |                          |  |                          |  |
|--------------------------|--|--------------------------|--|--------------------------|--|
| <input type="checkbox"/> | 水晶蝦餃<br>Traditional har gau  | <input type="checkbox"/> | 蜜汁叉燒包<br>Barbecue pork bao   | <input type="checkbox"/> | 木魚花蘿蔔糕<br>Katsubushi turnip cake   |
| <input type="checkbox"/> | 胡椒雞湯小籠包<br>White pepper consommé<br>xiao long bao                                | <input type="checkbox"/> | 雞軟骨燒賣<br>Chicken cartilage<br>siu mai  | <input type="checkbox"/> | 翡翠蘿蔔鮮蝦餃<br>Turnip & shrimp dumpling                                      |
| <input type="checkbox"/> | 松茸冬菇包 (v)<br>Matsutake mushroom bao (v)  | <input type="checkbox"/> | 黑松露素菜糰 (v)<br>Black truffle mushroom<br>dumpling (v)   | <input type="checkbox"/> | 上素粉果 (v)<br>Chiu Chao<br>vegetable dumpling (v)                          |
| <input type="checkbox"/> | 瑤柱香蔥糯米卷 (n)<br>Conpoy glutinous rice roll<br>with green onion (n)                | <input type="checkbox"/> | 蜜汁叉燒腸<br>Barbecue pork cheung fun  | <input type="checkbox"/> | 山楂叉燒脆雲吞<br>Deep-fried wonton<br>with sliced BBQ pork in<br>Shanzha sauce |
| <input type="checkbox"/> | 賽螃蟹鱈魚餃 +\$38<br>“Racing crab” dumplings 2 pcs<br>steamed black cod and egg white | <input type="checkbox"/> | 黑松露蝦餃 +\$38<br>Black truffle har gau 2 pcs   |                          |  |
| <input type="checkbox"/> | 黑椒和牛酥 +\$58<br>Wagyu and black pepper puffs                                      | <input type="checkbox"/> | 牛肝菌灌湯餃 +\$58<br>Hokkaido scallop and winter melon<br>dumpling in a porcini broth<br><i>*Preparation time approx. 20minutes</i> |                          |  |

## 共享 Sharing Dishes

- |                          |   |                          |  |                          |  |
|--------------------------|---|--------------------------|--|--------------------------|--|
| <input type="checkbox"/> | 紅燒蘿蔔和牛坑腩<br>Braised wagyu beef with radish                            | <input type="checkbox"/> | 雞米花雪燕羹<br>Snow swallow, popcorn<br>chicken with egg soup                                     | <input type="checkbox"/> | 時令時蔬<br>Seasonal vegetables  |
| <input type="checkbox"/> | 櫻花蝦紫菜清雞湯淮山麵<br>Sakura shrimp noodles<br>in seaweed chicken broth      | <input type="checkbox"/> | 煙燻北京烤鴨 +\$888<br>Roasted 45-day imperial<br>Peking duck<br><i>*Please check availability</i> | <input type="checkbox"/> | 殿堂叉燒 +\$98<br>BBQ pork loin glazed<br>with New Zealand manuka<br>honey |
| <input type="checkbox"/> | 酸菜星斑片 +\$168<br>Sichuan garoupa with glass<br>noodles in chilli broth |                          |  |                          |  |

## 主菜 Main

每人自選一款主菜 Choose 1 main course per person

- |                          |   |                          |  |                          |  |
|--------------------------|---|--------------------------|--|--------------------------|--|
| <input type="checkbox"/> | 沙薑醬油手撕雞<br>Hand shredded chicken<br>with ginger and soy sauce | <input type="checkbox"/> | 珍肝醬煮原隻花膠筒<br>Fish maw served<br>with chicken liver | <input type="checkbox"/> | 魚香腩肉豆腐<br>Tofu with pork belly<br>and Sichuan chilli |
|--------------------------|---|--------------------------|--|--------------------------|--|

## 甜品拼盤 Dessert Platter

茉莉花茶凍 Jasmine tea panna cotta | 流心紫薯球 Sweet potato lava orb  
椰奶藍冰粉 Yuzu jelly with coconut milk | 雪映千層糕 Coconut thousand-layer cake

Subject to 10% service charge

Food is for consumption in the restaurant and cannot be taken away

(v) Vegetarian (n) Contain nuts

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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 red and white wine, beer and Aperol Spritz

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