

Chinese New Year Unlimited Dim Sum Brunch

11:00 – 15:30 (120 minutes)
29 January 2025 – 2 February 2025

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"/> 韭菜拌鮮竹 (v) Bean curd sheet and Chinese chives salad (v) |
| <input type="checkbox"/> 醬蘿蔔 (v) Pickled turnip with soya sauce (v) | <input type="checkbox"/> 青芥醬蹄凍 Pork knuckle with wasabi |
| <input type="checkbox"/> 泰式白玉木耳 Thai style wood ear mushrooms salad | |

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"/> 木魚花蘿蔔糕 Katsubushi turnip cake |
| <input type="checkbox"/> 胡椒雞湯小籠包 White pepper consommé xiao long bao | <input type="checkbox"/> 雞軟骨燒賣 Chicken cartilage siu mai | <input type="checkbox"/> 金元寶素糰 (v) Gold ingot 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"/> 瑤柱香蔥糯米卷 (n) Conpoy glutinous rice roll with green onion (n) | <input type="checkbox"/> 黑松露素菜糰 (v) Black truffle mushroom dumpling (v) | <input type="checkbox"/> 富貴鮮蝦春卷 Crispy shrimp spring roll |
| <input type="checkbox"/> 賽螃蟹鱈魚餃 “Racing crab” dumplings steamed black cod and egg white +\$38/2 pcs | <input type="checkbox"/> 牛肝菌灌湯餃 Hokkaido scallop and winter melon dumpling in a porcini broth <small>*Preparation time approx. 20minutes</small> +\$58/pc | <input type="checkbox"/> 山楂叉燒脆雲吞 Deep-fried wonton with sliced BBQ pork in Shanzha sauce |
| <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 +\$58/2 pcs | <input type="checkbox"/> 蜜汁叉燒腸 Barbecue pork cheung fun |
| <input type="checkbox"/> 蜜椒煎金蠔 Pan-fried oyster with honey and pepper sauce +\$88/pc (minimum order 2pcs) | | |

共享 Served for sharing

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| <input type="checkbox"/> 時令時蔬 Seasonal vegetables | <input type="checkbox"/> 雞米花雪燕羹 Snow swallow, popcorn chicken with egg soup | <input type="checkbox"/> 古城煙肉炒飯 Hunan bacon fried rice |
| <input type="checkbox"/> 黃金大蝦球 Fried prawn with salted egg yolk +\$268 | <input type="checkbox"/> 羅漢上素 Buddha's Delight (Braised vegetables) +\$268 | |

精選 Signature

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|---|--|--|
| <input type="checkbox"/> 爆炒野菌花膠 Wok-fried fish maw with mushroom +\$238 | <input type="checkbox"/> 白灼牛肩肉 Poached beef chuck +\$268 | <input type="checkbox"/> 煙燻北京烤鴨 Roasted 45-day Imperial Peking duck +\$888*Please check availability |
| <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

金銀滿屋煎堆球 Deep-fried glutinous sesame ball | 香蕉班戟 Banana pancake
椰奶藍冰粉 Yuzu jelly with coconut milk | 茉莉花茶凍 Jasmine tea panna cotta

Subject to 10% service charge

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

(v) Vegetarian (n) Contain nuts  Chef Recommended  CNY Special

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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