

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 ◆

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|--------------------------|--|--------------------------|
| <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

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

共享 Sharing Dishes

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

主菜 Main

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

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

 Halloween Specials
 Chef Recommended

Subject to 10% service charge
Food is for consumption in the restaurant and cannot be taken away

(v) Vegetarian (n) Contain nuts