



Feng Wei Brunch Free Flow (Dong Bei Edition)

below drink packages are available for 120 minutes

Champagne package

*Premium - HK\$ 350 per person
Champagne Veuve Clicquot 'Yellow Label'*

*Luxury - HK\$ 550 per person
Champagne Ruinart 'Blanc de Blancs'*

*Grand – HK\$ 2250 per person
Champagne Dom Pérignon*

Includes

*sake, Carlsberg draft
selected red & white wine
Chinese Osmanthus sweet wine
Jasmine cocktail
London Dry Gin | Lychee | Jasmine Tea | Milk Punch*

Non - alcoholic package

HK\$ 200 per person

Includes

*fresh juices, soft drinks
Carlsberg 0.0 %
Prosecco, La Gioisia '0,0' Treviso
Floral Temptation mocktail
Osmanthus Oolong | Apple | Citrus*

**All prices subject to 10% service charge*

**The package requires participation of the whole table*

**Kids: ages below 10 complimentary food only when accompanied by a paying adult*

**Free flow is available for 120 minutes and does not include still and sparkling water, coffee and tea*

Appetisers

松露鮑魚片

Black truffle scented abalone

孜然牛肉芝麻燒餅伴老虎菜

*Cumin beef sesame bao with Dong Bei Style
tossed salad (onion, coriander & scallion)*

Dim Sum & small plate unlimited serving

竹炭魚香咸水角

Charcoal yu xiang crispy pork dumpling

黃耳上素腐皮卷(v)

*Crispy bean-curd sheet roll
with yellow fungus & wild mushroom*

糊辣豆瓣醬香烤杭茄(v)

*Crispy aubergine
with spicy almond paste*

鍋包肉

*Guo bao rou
Dong Bei Style sweet & sour pork*

燒椒安格斯牛柳煲

*Wok-seared Angus beef tenderloin
with roasted chilli sauce in clay pot*

紅燒和牛面頰撈麵

Braised Wagyu Beef Cheek Tossed Noodle

胡同米飯

*Hutong's spicy fried rice
with prawn, chilli oil & fennel seeds*

Dessert Platter

包子和豆漿 | 麻辣朱古力慕絲

Bao & soy milk | Mala chocolate mousse

Food only – HK\$ 588 per person

Signature's sharing dish

胡同片皮鴨 +HK\$ 488/ half duck

Aromatic Peking duck

served with cucumber, spring onion,

Chinese pancakes & duck sauce

話梅車厘茄

Cherry tomato with sweet plum sauce

雞樅菌煎北海道帶子

*Seared scallop
with termite mushroom paste*

泡椒蝦餃

Pickled pepper har gau

茴香羊肉水墨餃

Poached charcoal lamb & fennel seed jiaozi

松露京蔥和牛燒賣

Wagyu beef & black truffle siu mai

紅菜頭野菌餃(v)

Steamed beetroot & vegetable dumpling

油燜大明蝦

Braised prawn in scallion & peppercorn oil

乾煸四季豆

Spicy diced pork with string beans & fennel seeds

麻辣海鮮乾鍋 +HK\$ 488/ portion

Mala Spicy hot pot with assorted seafood

(abalone, prawn, squid, clams & mixed vegetable)

**All prices subject to 10% service charge*

**All menus are subject to price and seasonal change*

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

**Please let your server know if you have any dietary restrictions and/or food allergies*