



## brunch free flow

below drink packages are available for 120 minutes

### champagne package

**premium** - 400 per person  
champagne Veuve Clicquot 'Yellow Label'

**luxury** - 600 per person  
champagne Ruinart 'Blanc de Blancs'

**grand** - 2200 per person  
champagne Dom Pérignon

#### includes

sake, beer  
selected red & white wine  
Chinese Osmanthus sweet wine  
Lychee Cooler  
(Tanqueray gin, lychee, jasmine & soda)

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### non - alcoholic package

200 per person

#### includes

juices  
soft drinks  
Saicho sparkling tea  
Floral Temptation  
(Osmanthus Oolong, Apple & Citrus)

### food only

628 per person

Kids: ages 5-12 complimentary food only when accompanied by a paying adult  
Subject to 10% service charge

## Unlimited Appetizers

蜜汁叉燒包 Barbecue pork bao

泡椒蝦餃 Pickled pepper har gau

松露京蔥和牛燒賣 Wagyu beef & black truffle siu mai

黑蒜雞肉紅油抄手 Poached chicken & black garlic spicy wonton

心內美蘿蔔絲酥餅 Watermelon radish puff

蓮藕海鮮餅 Crispy lotus root dumpling with seafood

竹碳魚香咸水角 Charcoal yu xiang crispy pork dumpling

藤椒鮮鮑片 Sliced abalone with Sichuan peppercorn

椒鹽大墨 Sliced squid with pepper & golden garlic

香酥脆茄子 Crispy eggplant tossed with fermented beans (V)

紅菜頭野菌餃 Steamed beetroot & vegetable dumpling (V)

黃耳野菌素春卷 Vegetarian spring roll with yellow fungus and wild mushrooms (V)

## Second .....All served for sharing

選 4 款 Choose four items per table

川式香辣爆炒龍蝦 Sichuan-style lobster wok-tossed with chilli, black beans & dried garlic

豆酥鱈魚 Hunan steamed cod with fermented bean

糖醋蝦球 Fried prawns with sweet & sour sauce

湘椒辣炒黑毛豬 Shredded Iberico pork loin with Hunan pepper & chilli

金蒜汁燒牛小排 Sliced beef short ribs with golden garlic

大紅燈籠高高掛 Red Lantern - crispy soft-shell crab with Sichuan dried chilli

麻婆豆腐 Mapo tofu braised with chilli sauce (V)

乾煸四季豆 String beans with chilli & fennel seeds (V)

野菌生菜包 Spicy wild mushroom with lettuce & pine nuts (V)

鮮淮山百合銀杏炒蘭度 Sautéed seasonal vegetables with garlic (V)

## Sweet

Chef's recommendation dessert platter

## Supplement.....All served for sharing

胡同片皮鴨

HK\$488 (serves 3-4 guests)

Aromatic Peking duck

served with cucumber, scallion, duck sauce & Chinese pancake.

\*The package requires participation of the whole table.

\*All menus are subject to price and seasonal change

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

\*Free flow does not include still and sparkling water, coffee, and tea

Subject to 10% service charge