



Feng Wei Brunch

Brunch for food only..... \$628

Non-alcohol drinks package including.....+\$200
120 Minutes Free-Flow of mocktail, sparkling tea, soft drinks & juices

Premium drinks package including.....+\$400
120 Minutes Free-Flow of Veuve Clicquot Yellow Label NV Champagne
Sommelier Selection of sake, Chinese wine, white & red wine
Seasonal cocktail, mocktail, beer, sparkling tea, soft drinks & juices

Luxury drinks package including.....+\$600
120 Minutes Free-Flow of Ruinart Blanc de Blancs NV Champagne
Sommelier Selection of sake, Chinese wine, white & red wine
Seasonal cocktail, mocktail, beer, sparkling tea, soft drinks & juices

Grand drinks package including.....+\$2200
120 Minutes Free-Flow of Dom Pérignon Vintage Champagne
Sommelier Selection of sake, Chinese wine, white & red wine
Seasonal cocktail, mocktail, beer, sparkling tea, soft drinks & juices

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)

SecondAll 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 chili, black beans & dried garlic

豆酥鱈魚 Hunan steamed cod with fermented beans

糖醋蝦球 Fried prawns with sweet & sour sauce

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

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 chili

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

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

野菌生菜包 Spicy wild mushrooms 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

Aromatic Peking duck

Served with cucumber, scallion, duck sauce & Chinese pancakesHK\$488 (serves 3-4 guests)

*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

Drinks.....120-mins free flow
(Based on the package)

Champagne:

Veuve Clicquot Yellow Label N.V

Ruinart Blanc de Blancs N.V

Dom Pérignon Vintage

Sommelier Selection of Red & White Wine, Sake, Chinese Wine and Beer:

Sommelier selection of red wine

Sommelier selection of white wine

Kikusaki Tokusen

Chinese Osmanthus sweet wine

Tsing Tao

Seasonal Cocktail:

Lychee Cooler

Tanqueray Gin, Lychee, Jasmine & Soda

Seasonal Mocktail:

Floral Temptation

Osmanthus Oolong, Apple & Citrus

Sparkling Tea:

Saicho Hojicha Sparkling Tea

Soft Drinks:

Coke / Coke Zero / Sprite / Ginger Ale

Juices:

Orange / Apple / Pineapple