



Feng Wei Brunch Free Flow
below drink packages are available for 120 minutes

Food only -- HK\$ 588 per person

Champagne package

Premium + HK\$ 380 per person
Champagne Veuve Clicquot 'Yellow Label'

Luxury + HK\$ 580 per person
Champagne Ruinart 'Blanc de Blancs'

Grand + HK\$ 2,280 per person
Champagne Dom Pérignon

Includes

Aperol spritz
sake, Carlsberg draft
selected red & white wine
Chinese Osmanthus sweet wine

Jasmine cocktail
Beefeater London Dry Gin | Lychee | Jasmine Tea | Milk Punch

Non - alcoholic package
+ HK\$ 200 per person

Includes

Hutong Tingling Ginger Da Hung Pao
Hutong Spicy Ginger Lemon Soda
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*

Appetizers

話梅車厘茄 *Cherry tomato with sweet plum sauce*
燈映牛肉 *Osmanthus glazed beef flakes with chilli sauce*
雞縱菌煎北海道帶子 *Seared scallop with termite mushroom paste*
柑橘鮮辣鮑魚片 *Scented abalone with Yunnan pepper & kumquat chilli sauce*

Dim sum & small plate unlimited serving

蜜汁叉燒包 *Barbecue pork bao*
泡椒蝦餃 *Pickled pepper har gau*
竹碳魚香咸水角 *Charcoal yu xiang crispy pork dumpling*
紅菜頭野菌餃 *Steamed beetroot & mushroom dumpling (V)*
焗辣豆醬香烤杭茄 *Crispy aubergine with spicy almond paste (V)*
魚子松露和牛燒賣 *Wagyu beef & black truffle siu mai with caviar*
櫻花蝦海鮮紅油抄手 *Poached seafood & Sakura shrimp spicy wonton*
黃耳野菌素春卷 *Vegetarian spring roll with yellow fungus & wild mushrooms (V)*
葱燒安格斯牛柳 *Sliced Angus beef tenderloin with scallion*
燒椒醬安格斯牛柳 *Stewed Angus beef tenderloin with roasted Sichuan Erjingtiao*
龍蝦湯鱈魚 *Steamed cod with chilli lobster broth*
油燜大明蝦 *Braised prawn in scallion & peppercorn oil*
乾煸四季豆 *String beans with chilli & fennel seeds (V)*
雲南松露雞 *Black truffle chicken fried with Yunnan mushroom*
大紅燈籠高高掛 *Red Lantern - crispy soft-shell crab with Sichuan dried chilli*

Dessert platter

抹茶慕斯配紅豆餡 | 蛋白檸檬撻
Matcha mousse with red bean filling | Lemon meringue tart

Signature's sharing dish

黑毛豬叉燒 +HK\$ 298 / portion
Honey glazed barbecue Iberico pork
西班牙紅蝦龍蝦湯泡脆米 +HK\$ 238 / portion (share for two)
Confit carabinero with seafood & lobster broth rice
胡同片皮鴨 +HK\$ 488 / half duck
Aromatic Peking duck served with cucumber, scallion, duck sauce & Chinese pancakes

Subject to 10% service charge

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

**The package requires participation of the whole table.*

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