



*Saturday & Sunday Feng Wei Brunch*

**Standard** +HK\$200 per person  
*Saint-Louis, Blanc de Blancs Brut, N.V.*

**Premium** +HK\$350 per person  
*Veuve Clicquot Yellow Label NV Champagne*

**Luxury** +HK\$600 per person  
*Ruinart Blanc de Blancs NV Champagne*

**Deluxe** +HK\$1,500 per person  
*Dom Pérignon Vintage Champagne*

**2.5 hours free-flow packages include**

*Beer - Tsing Tao*

*Chinese Osmanthus Sweet Wine*

*Sake - Amanoto Ginsen Junmai Ginjo*

*Sommelier's selected Red Wine & White Wine*

*Canton Ginger*

*Tanqueray Gin and Domaine de Canton shaken with ginger*

*Kids: ages 5-12 complimentary*

**Soft drink free flow** +HK\$100 per person

**Veuve Clicquot Yellow Label NV Champagne**  
+HK\$88 per glass

**Sommelier's selected Red Wine & White Wine**  
+HK\$48 per glass

*HK\$688 per person food only*

*\*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*



### *Unlimited Appetizers*

- 蜜汁叉燒包 *Barbecue pork bao*  
泡椒蝦餃 *Pickled pepper har gau*  
魚籽燒賣 *Pork siu mai with caviar*  
竹碳魚香咸水角 *Charcoal yu xiang crispy pork dumpling*  
籐椒鮮鮑片 *Sliced abalone with Sichuan peppercorn*  
香酥脆茄子 *Crispy eggplant tossed with fermented beans (V)*  
紫椰菜乳香蓮藕餃 *Purple cabbage & lotus roots dumpling (V)*  
黃耳野菌素春卷 *Vegetarian spring roll with yellow fungus and wild mushrooms (V)*

### *Sharing hot dishes*

#### *選 3 款 Choose three items per table*

- 金蒜汁燒牛小排 *Sliced beef short ribs with golden garlic*  
香糟醉雞煲 *Braised chicken with Chinese wine sauce in clay pot*  
豆酥鱈魚 *Hunan steamed cod with fermented bean*  
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)*

### *Additional*

孜然羊肉串  
*Grilled lamb skewers  
with cumin*

+HK\$198/2 skewers

胡同片皮鴨  
*Aromatic Peking duck  
served with cucumber, scallion,  
duck sauce & Chinese pancake*

+HK\$428 (serves 3-4 guests)

魚香虎蝦  
*Fried tiger prawn  
with ginger, garlic & chilli soy*

+HK\$168 per person

### *Chef recommendation dessert platter*

*Subject to 10% service charge*