



Feng Wei Brunch

Standard Brunch for the Menu Including.....\$798

120 Minutes Free-Flow of sparkling wine

Sommeliers Selection of sake, Chinese wine, white & red wine

Seasonal cocktails, mocktail, beer, sparkling tea, soft drink & juices

Premium Brunch for the Menu Including.....\$988

120 Minutes Free-Flow of Veuve Clicquot Yellow Label NV Champagne

Sommeliers Selection of sake, Chinese wine, white & red wine

Seasonal cocktails, mocktail, beer, sparkling tea, soft drink & juices

Luxury Brunch for the Menu Including.....\$1,168

120 Minutes Free-Flow of Ruinart Blanc de Blancs NV Champagne

Sommeliers Selection of sake, Chinese wine, white & red wine

Seasonal cocktails, mocktail, beer, sparkling tea, soft drink & juices

Deluxe Brunch for the Menu Including.....\$2,298

120 Minutes Free-Flow of Dom Pérignon Vintage Champagne

Sommeliers Selection of sake, Chinese wine, white & red wine

Seasonal cocktails, mocktail, beer, sparkling tea, soft drink & juices

Feng Wei Brunch for the Menu Including.....\$768

120 Minutes Free-Flow of mocktail, sparkling tea, soft drink & juices

Brunch for food only \$698

Kids ages 5-12 are complimentary 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
魚籽燒賣 Pork siu mai with caviar
紅油抄手 Poached wonton with chilli oil
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
籐椒鮮鮑片 Abalone slices 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 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
Aromatic Peking duck
Served with cucumber, scallion, duck sauce & Chinese pancakeHK\$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

**Drink.....120-min free flow
(Based on the package)**

Sparkling wine/Champagne:

Sparkling wine

Veuve Clicquot Yellow Label N.V

Ruinart Blanc de Blancs N.V

Dom Pérignon Vintage

Sommelier's selected red wine & white wine:

Bella Merlot – Central Valley Chile

Bella Chardonnay – Central Valley Chile

Gekkeikan Junmai Ginjo sake

Chinese osmanthus sweet wine

Tsing Tao beer

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