



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\$698 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*
藤椒鮮鮑片 *Abalone slices 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\$448 (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