



## Feng Wei Brunch

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

**Non-alcohol drink package Including.....+\$200**

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

**Premium drink package Including.....+\$400**

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 drink package Including.....+\$600**

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 drink package Including.....+\$2200**

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

Kids: ages 5-12 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

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 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)

## Second .....All 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 pancake .....HK\$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)**

**Champagne:**

Veuve Clicquot Yellow Label N.V

Ruinart Blanc de Blancs N.V

Dom Pérignon Vintage

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

Sommeliers selection of Red

Sommeliers selection of White

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