



Sunday brunch free flow

below drink packages are available for 120 minutes

Champagne package

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

*Luxury – HK\$ 580 per person
Champagne Ruinart 'Rose'*

*Grand – HK\$ 2,180 per person
Champagne Dom Pérignon*

Sparkling wine package

*Standard - HK\$ 280 per person
Prosecco 'La Gioiosa', Treviso DOC*

Includes

*sake, Carlsberg draft
selected red & white wine
Chinese Osmanthus sweet wine
Jasmine cocktail
Tanqueray London Dry Gin | Lychee | Jasmine Tea | Milk Punch*

Non - alcoholic package

HK\$ 200 per person

Includes

*fresh juices, soft drinks
Vilarnau '0,0' N.V Brut, Cava
Floral Temptation mocktail
Osmanthus Oolong | Apple | Citrus*

**All prices subject to 10% service charge*

**Kids: ages 5-12 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*

**The package requires participation of the whole table*

Appetisers platter

松露鮑魚片

Black truffle scented abalone

燈映牛肉

Osmanthus glazed beef flakes with chilli sauce

胡麻雞絲拌長腳蟹

*Shredded chicken with king crab meat marinated
in chilli & sesame sauce*

雞枳菌煎北海道帶子

Seared scallop with termite mushroom paste

Dim Sum & small plate unlimited serving

竹碳魚香咸水角

Charcoal yu xiang crispy pork dumpling

泡椒蝦餃

Pickled pepper har gau

姬松菇野菌鮮竹卷

*Crispy bean-curd sheet roll with
agaricus blazei & wild mushroom*

黑蒜雞肉紅油抄手

*Poached chicken & black garlic
spicy wonton*

香酥脆茄子 (v)

*Crispy eggplant
tossed with fermented beans*

魚子松露和牛燒賣

*Wagyu beef & black truffle
caviar siu mai*

山城辣子雞

Sichuan chilli peppered chicken

紅菜頭野菌餃 (v)

Steamed beetroot & vegetable dumpling

蔥燒牛小排

Sliced beef short ribs with scallion

宮保蝦

*Kung Po chilli prawns with
cashew nut & sweet Shaoxing wine sauce*

Fried rice & vegetables

乾煸四季豆 (v)

String beans with chilli & fennel seeds

蟹肉露筍蛋白炒飯

*Crab meat fried rice with
egg white & green asparagus*

Dessert Platter

包子和豆漿 | 麻辣朱古力慕絲 | 菊蜜燕窩雪梨蛋糕

Bao & soy milk | Mala chocolate mousse | Chinese opera cake

Food only – HK\$ 588 per person

Signature's sharing dish

大紅燈籠高高掛 +HK\$ 388 | portion

Red Lantern

Crispy soft-shell crab with Sichuan dried chill

胡同片皮鴨 +HK\$ 488 | half duck

Aromatic Peking duck

*served with cucumber, spring onion, Chinese
pancakes & duck sauce*

**All prices subject to 10% service charge*

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

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

**Please let your server know if you have any dietary restrictions and/or food allergies*