



### *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 'Blanc de Blancs'*

*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  
Aperol Spritz  
Jasmine cocktail  
Tanqueray London Dry Gin | Lychee | Jasmine Tea | Milk Punch*

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#### *Non - alcoholic package*

*HK\$ 200 per person*

#### *Includes*

*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*

雞枞菌煎北海道帶子

*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**

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## *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