

Sunday brunch free flow
below drink packages are available for 90 minutes

champagne package

premium - 380 per person
Champagne Veuve Clicquot 'Yellow Label'

luxury - 580 per person
Champagne Ruinart 'Rose'

grand - 2180 per person
Champagne Dom Pérignon

sparkling wine package

standard - 280 per person
Prosecco 'La Gioiosa', Treviso DOC

includes

sake, Carlsberg draft
selected red & white wine
Chinese Osmanthus sweet wine
Lychee Cooler
(tanqueray gin, lychee, jasmine & soda)

non - alcoholic package
200 per person

includes

fresh juices, soft drinks
Vilarnau '0,0' N.V Brut, Cava
Floral Temptation
(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 90 minutes 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

胡麻雞絲拌長腳蟹

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

Dim Sum & small plate unlimited serving

竹炭魚香咸水角

Charcoal yu xiang crispy pork dumpling

泡椒蝦餃

Pickled pepper har gau

魚子松露和牛燒賣

Wagyu beef & black truffle & caviar siu mai

葱燒牛小排

Sliced beef short ribs with scallion

山城辣子雞

Sichuan chilli peppered chicken

Fried rice & vegetables

乾煸四季豆 (v)

String beans with chilli & fennel seeds

Dessert Platter

Signature's sharing dish

花椒金湯星斑片 + HK\$488 for portion

Garoupa fillet in salted egg yolk

broth with sizzling red and green pepper oil

醬燒鱈魚 + HK\$388 for portion

Baked cod fillet with soybean sauce

燈映牛肉

Osmanthus glazed beef flakes with chilli sauce

雞縱菌煎北海道帶子

Seared scallop with Termit mushroom paste

黑蒜雞肉紅油抄手

Poached chicken & black garlic spicy wonton

紅菜頭野菌餃 (v)

Steamed beetroot & vegetable dumpling

姬松菇野菌鮮竹卷 (v)

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

宮保蝦

Kung Po chilli prawns with cashew nut & sweet Shaoxing wine

香酥脆茄子 (v)

Crispy eggplant tossed with fermented beans

蟹肉露筍蛋白炒飯

Crab meat fried rice with egg white & green asparagus

Food only

\$588 per person

胡同片皮鴨 + HK\$488 for half duck

Aromatic Peking duck

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

大紅燈籠高高掛 + HK\$388 for portion

Red Lantern - crispy soft-shell crab with Sichuan dried chilli

**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*