

6 July – 31 August Every Thursday, from 9pm

Premium package

Veuve clicquot yellow label HK\$990 per person

Luxury package

Ruinart blanc de blanc HK\$1380 per person

Above free-flow packages include beer, sake, red and white wine

Wines

侍酒師推介紅白酒 Sommelier-Selected Red Wine & White Wine

Sakę

天之戶純米吟釀 Amanoto Ginsen Junmai Ginjo

Beer

青島

Tsing Tao

Additional Cocktails

Chinese Lantern +HK\$88/gls

Aperol, mandarin liqueur, passionfruit and plum bitters, sparkling wine

Peach Blossom +HK\$88/gls

Pampero Blanco Rum, longjing, peach, raspberry cordial L lemon

HK\$790pp food only

*Free flow is available for 2 hours, does not include still and sparkling water, coffee and tea Food is for consumption in the restaurant and cannot be taken away Subject to 10% service charge

Unlimited Appetizers

泡椒蝦餃 Pickled pepper har gau 魚子燒賣 Pork siu mai with caviar 海皇脆筒 Crispy prawn and scallop roll 竹炭魚香咸水角 Charcoal yu xiang crispy pork dumpling 燈映牛內 Osmanthus glazed beef flakes with chilli sauce 碧綠桃膠素菜餃 Seasonal vegetable & peach gum dumpling (V) 椒鹽豆腐 Fried bean curd with salt and pepper (V) 香酥脆茄子 Crispy eggplant tossed with fermented beans (V)

Sharing hot dishes

選3款 Choose three items per table

京城羊肉 Crispy de-boned lamb ribs 山城辣子雞 Sichuan chilli peppered chicken 蔥燒牛柳 Sautéed beef tenderloin with onion & soy sauce 香糟醉雞煲 Braised chicken with Chinese wine sauce in clay pot 見龍桂魚片 Hunan Mandarin fish with fermented beans 宮保蝦 Kung Po chilli prawn served with cashew nuts and sweet Shaoxing wine sauce 雞樅菌生菜包 Termite mushrooms with lettuce & pine nuts (V) 乾煸四季豆 Spicy string beans & fennel seeds (V)

Side

素菜炒飯 Fried rice with vegetables and mushrooms (V)

Additional

大紅燈籠高高掛 Red Lantern Crispy soft-shell crab with Sichuan dried chilli

胡同片皮鴨 Aromatic Peking duck served with cucumber, scallion, duck sauce & Chinese pancake 魚香虎蝦 Fried king prawns with ginger, garlic & chilli soy

+HK\$398/regular

+ HK\$398/regular

+HK\$128/piece