



*Chinese New Year Feng Wei Brunch  
Saturday, Sunday & public holidays  
(3<sup>rd</sup> – 25<sup>th</sup> February 2024)*

***Standard** - +HK\$200 per person  
Saint-Louis, Blanc de Blancs Brut, N.V.*

***Premium** - +HK\$350 per person  
Veuve Clicquot Yellow Label NV Champagne*

***Luxury** - +HK\$600 per person  
Ruinart Blanc de Blancs Champagne*

***Deluxe** - +HK\$1,500 per person  
Dom Pérignon Champagne*

*2.5 hours free-flow packages included.*

*Beer - Tsing Tao  
Chinese Osmanthus Sweet Wine  
Sake - Amanoto Ginsen Junmai Ginjo  
Sommelier's selected Red Wine & White Wine*

*Canton Ginger  
Tanqueray Gin and Domaine de Canton shaken with ginger*

*Kids: ages 5-12 complimentary*

***Soft drink free-flow** +HK\$100 per person*

***Veuve Clicquot Yellow Label NV Champagne**  
+HK\$88 per glass  
**Sommelier's selected Red Wine & White Wine**  
+HK\$48 per glass*

*HK\$698 per person food only*

*\*The package requires participation of the whole table.*

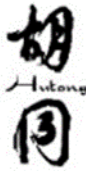
*\*All menus are subject to price and seasonal change*

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

*\*Free-flow does not include still and sparkling water, coffee and tea*

*\*All prices subject to 10% service charge*

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



### *Unlimited Appetizers*

- 蜜汁叉燒包 *Barbecue pork bao*  
泡椒蝦餃 *Pickled pepper har gau*  
魚籽燒賣 *Pork siu mai with caviar*  
竹炭魚香咸水角 *Charcoal yu xiang crispy pork dumpling*  
📍 櫻花蝦魚湯瑤柱蘿蔔糕 *Pan-fried fish soup Chinese turnip cake with conpoy & Sakura shrimp*  
藤椒鮮鮑片 *Sliced abalone with Sichuan peppercorn*  
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 mushroom (V)*

### *Sharing hot dishes*

#### **選 3 款 Choose three items per table**

- 金蒜汁燒牛小排 *Sliced beef short ribs with golden garlic*  
📍 醬香雞煲 *Braised chicken with soy bean sauce & wild mushroom in clay pot*  
📍 雞油慢煮鱈魚 *Slow-cooked cod fillet with chicken oil*  
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)*

### *Additional*

📍 蟠龍撈起

*Chinese New Year*

*Lobster & Seafood "Lo Hei"*

*(Mixed vegetable salad served with lobster, tuna fish and scallop)*

+HK\$588 (serves 3-4 guests)

胡同片皮鴨

*Aromatic Peking duck*

*served with cucumber, scallion, duck sauce & Chinese pancake*

+HK\$448 (serves 3-4 guests)

📍 火焰胡椒蝦

*Flaming tiger prawns with*

*white pepper and garlic chilli*

+HK\$388 per portion

*Chef recommendation dessert platter*