



*29 March to 1 April*  
**EASTER FENG WEI BRUNCH**

**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 include.**

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

*Lucky Charm*  
*Ketel One Vodka, passionfruit, hazelnut vanilla and ginger ale*

*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*

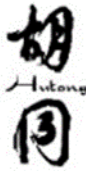
*\*The package requires participation of the whole table.*

*\*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*

*Subject to 10% service charge*



### *Unlimited Appetizers*

- 宮保雞包 *Kung Po chicken bao*  
泡椒蝦餃 *Pickled pepper har gau*  
魚籽燒賣 *Pork siu mai with caviar*  
竹碳魚香咸水角 *Charcoal yu xiang crispy pork dumpling*  
魚籽煎鵝肝燻蛋 *Seared foie gras & caviar with Shanghainese coddled egg*  
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 mushrooms (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*  
孜然羊肉串 *Grilled lamb skewers with cumin powder*  
雞油慢煮鱈魚 *Slow cooked cod with chicken oil*  
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*

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

+HK\$398 per portion

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 (6 pieces)

*Chef recommendation easter dessert platter*