



Mother's Day Feng Wei Brunch
11th & 12th May

Standard Brunch for the Menu Including.....\$798

**120 Minutes Free-Flow of Saint-Louis, Blanc de Blancs Brut, N.V
Sommeliers Selection of Sake, Chinese wine, White & Red Wine
Seasonal Cocktails, Mocktail, Beer, Juices and Soft drink**

Premium Brunch for the Menu Including.....\$988

**120 Minutes Free-Flow of Veuve Clicquot Yellow Label NV Champagne
Sommeliers Selection of Sake, Chinese wine, White & Red Wine
Seasonal Cocktails, Mocktail, Beer, Juices and Soft drink**

Luxury Brunch for the Menu Including.....\$1,168

**120 Minutes Free-Flow of Ruinart Blanc de Blancs NV Champagne
Sommeliers Selection of Sake, Chinese wine, White & Red Wine
Seasonal Cocktails, Mocktail, Beer, Juices and Soft drink**

Deluxe Brunch for the Menu Including.....\$2,298

**120 Minutes Free-Flow of Dom Pérignon Vintage Champagne
Sommeliers Selection of Sake, Chinese wine, White & Red Wine
Seasonal Cocktails, Mocktail, Beer, Juices and Soft drink**

Feng Wei Brunch for the Menu Including.....\$768

120 Minutes Free-Flow of Soft drink, Mocktail & Juices

Brunch for food only \$698

Kids ages 5-12 are complimentary when accompanied by a paying adult

Subject to 10% service charge

Unlimited Appetizers

藤椒鮮鮑片 Slices abalone with Sichuan peppercorn

泡椒蝦餃 Pickled pepper har gau

魚籽燒賣 Pork siu mai with caviar

蜜汁叉燒包 Barbecue pork bao

竹碳魚香咸水角 Charcoal yu xiang crispy pork dumpling

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)

Second* *All served for sharing

選 3 款 Choose three items per table

川式香辣爆炒龍蝦 Sichuan-style lobster wok-tossed with chilli, black beans & dried garlic

雞油慢煮鱈魚 Slow-cooked cod with chicken oil

紅燒和牛面額 Braised wagyu beef cheek in red wine sauce

孜然羊肉串 Grilled lamb skewers with cumin powder

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)

Sweet

Chef's recommendation dessert platter

Supplement* *All served for sharing

大紅燈籠高高掛

Red Lantern - crispy soft-shell crab with Sichuan dried chilliHK\$398 per portion

胡同片皮鴨

Aromatic Peking duck

with cucumber, scallion, duck sauce & Chinese pancakeHK\$448 (serves 3-4 guests)

火焰胡椒蝦

Flaming tiger prawns with white pepper & garlic chilliHK\$388 (6 pieces)

*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

Drink,120-min free flow

Sparkling wine/Champagne: (Based on the package)

Saint-Louis, Blanc de Blancs Brut, N.V

Veuve Clicquot Yellow Label N.V

Ruinart Blanc de Blancs N.V

Dom Pérignon Vintage

Beer:

Tsing Tao

Chinese wine:

Chinese Osmanthus Sweet Wine

Sake:

Gekkeikan Junmai Ginjo

Sommelier's selected Red Wine & White Wine:

2022 Bella Merlot – Central Valley Chile

2022 Bella Chardonnay – Central Valley Chile

Seasonal Cocktail: Lychee Cooler

Tanqueray Gin, lychee, jasmine & soda

Seasonal Mocktail: Floral Temptation

Osmanthus oolong, apple & citrus

Juices:

Orange/ Apple/ Pineapple

Soft Drinks:

Coke/ Coke zero/ Sprite/ Ginger ale