

Dim Sum ... every order 2 pieces

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| <input type="checkbox"/> 泡椒蝦餃
<i>Pickled pepper har gau</i> | <input type="checkbox"/> 香煎孜然羊柳包
<i>Pan-fried lamb bamboo charcoal bao</i> |
| <input type="checkbox"/> 松露京葱和牛燒賣
<i>Wagyu beef & black truffle siu mai</i> | <input type="checkbox"/> 姬松菇野菌鮮竹卷
🍴 <i>Crispy bean-curd sheet roll</i>
<i>with agaricus blazei & wild mushroom</i> |
| <input type="checkbox"/> 茴香辣海鮮鍋貼
<i>Pan-fried spiced shrimp & scallop potsticker</i> | <input type="checkbox"/> 紅菜頭野菌餃
🍴 <i>Steamed beetroot & vegetable dumpling</i> |
| <input type="checkbox"/> 黑蒜雞肉紅油抄手
<i>Poached chicken & black garlic spicy wonton</i> | <input type="checkbox"/> 剁椒星斑餃
<i>Steamed garoupa fillet &</i>
<i>Pickled chilli dumpling + \$ 88 /2 pieces</i> |

Small plate

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|---|---|
| <input type="checkbox"/> 松露鮑魚片... 2 pieces
<i>Black truffle scented sliced abalone</i> | <input type="checkbox"/> 棒棒雞
<i>Chicken marinated in Sichuan chili</i> |
| <input type="checkbox"/> 雞縱菌香煎北海道帶子... 4 pieces
<i>Seared scallop with Termite mushroom paste</i> | <input type="checkbox"/> 薑汁翠絲
🍴 <i>Chilled jade bamboo shoot with ginger</i> |
| <input type="checkbox"/> 涼拌乾炒牛河
<i>Sliced beef and pho marinated</i>
<i>in chilli oil and coriander</i> | <input type="checkbox"/> 陳醋手拍王瓜
🍴 <i>Cucumber salad</i>
<i>with aged vinegar and sesame oil</i> |

Main course – choose one per person ... All serve with steam rice

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| <input type="checkbox"/> 花椒金湯桂花魚
<i>Mandarin fish fillets in salted egg yolk broth</i>
<i>with sizzling red & green pepper oil</i> | <input type="checkbox"/> 乾燒蓮藕片
🍴 <i>Chilli fried lotus root with bell peppers</i> |
| <input type="checkbox"/> 山城辣子雞
<i>Sichuan chilli peppered chicken</i> | <input type="checkbox"/> 雞縱菌生菜包
🍴 <i>Spicy termite mushroom</i>
<i>With lettuce & pine nuts</i> |
| <input type="checkbox"/> 霸王蝦
<i>Fried prawns with salted egg yolk</i> | <input type="checkbox"/> 麻婆豆腐
🍴 <i>Mapo tofu braised Mapo tofu & chilli sauce</i> |
| <input type="checkbox"/> 麻辣安格斯牛柳
<i>Angus beef tenderloin with Ma La spicy sauce</i> | <input type="checkbox"/> 魚香大蝦 +\$88/per person
<i>Stir-fried tiger prawn</i>
<i>with salty fish, Chilli & broad bean sauce</i> |

Chef recommendation dessert

Dim Sum Wonderland: Holiday Edition

Free-flow of dim sum and small plate

75 Minutes ...\$488 / 120 Minutes ...\$588



Additional

胡同片皮鴨

+HK\$488 (serves 3-4 guests)

Aromatic Peking duck

served with cucumber, scallion, duck sauce & Chinese pancake

60 Minutes Soft drinks Free-Flow.....+\$148/person

60 Minutes Wine Free-Flow.....+\$298/person

120 Minutes Soft drinks Free-Flow.....+\$228/person

120 Minutes Wine Free-Flow.....+\$378/person

Wine package including

Veuve Clicquot Yellow Label NV Champagne,

Sommeliers Selection of white & red wine,

sake, Chinese wine, seasonal cocktails,

mocktail, beer, sparkling tea, soft drink & juices

Soft drinks package including

Sparkling tea, mocktail, soft drink & juices

**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