

## Dim Sum Wonderland: Holiday Edition

Free flow of dim sum and small plate

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



### Dim Sum ... every order 2 pieces

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

### Small plate

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

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

### Chef recommendation dessert

 Vegetarian

## 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 Free-Flow.....+298/person

120 Minutes Free-Flow.....+378/person

### drink 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

*\*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*