

Sunday brunch free flow
below drink packages are available for 90 minutes

champagne package

premium - 380 per person
champagne Veuve Clicquot 'Yellow Label'

luxury - 580 per person
champagne Ruinart 'Blanc de Blancs'

grand - 2180 per person
champagne Dom Pérignon

sparkling wine package

standard - 280 per person
Prosecco 'La Gioiosa', Treviso DOC

includes

sake, Carlsberg draft
selected red & white wine
Chinese Osmanthus sweet wine
Lychee Cooler
(Tanqueray gin, lychee, jasmine & soda)

non - alcoholic package

200 per person

includes

fresh juices, soft drinks
Vilarnau '0,0' N.V Brut, Cava
Floral Temptation
(Osmanthus Oolong, Apple & Citrus)

**All prices subject to 10% service charge*

**Kids: ages 5-12 complimentary food only when accompanied by a paying adult*

**Free flow is available for 90 minutes does not include still and sparkling water, coffee and tea*

**The package requires participation of the whole table*



Appetisers platter

松露鮑魚片
Black truffle scented abalone

胡麻雞絲拌長腳蟹
*Shredded chicken with king crab meat
marinated in chilli & sesame sauce*

Dim Sum & small plate unlimited serving

竹破魚香咸水角
Charcoal yu xiang crispy pork dumpling

泡椒蝦餃
Pickled pepper har gau

魚子松露和牛燒賣
Wagyu beef & black truffle & caviar siu mai

蔥燒牛小排
Sliced beef short ribs with scallion

山城辣子雞
Sichuan chilli peppered chicken

Fried rice & vegetables

乾煸四季豆(v)
String beans with chilli & fennel seeds

Easter Dessert Platter

Strawberry chocolate tart | Carrot cake with cream cheese | Coconut cake roll with coconut chutney

燈映牛肉
Osmanthus glazed beef flakes with chilli sauce

雞縱菌煎北海道帶子
Seared scallop with Termite mushroom paste

黑蒜雞肉紅油抄手
Poached chicken & black garlic spicy wonton

紅菜頭野菌餃(v)
Steamed beetroot & vegetable dumpling

姬松菇野菌鮮竹卷(v)
Crispy bean-curd sheet roll with agaricus blazei & wild mushroom

宮保蝦
Kung Po chilli prawns with cashew nut & sweet Shaoxing wine sauce

香酥脆茄子(v)
Crispy eggplant tossed with fermented beans

蟹肉露筍蛋白炒飯
Crab meat fried rice with egg white & green asparagus

Food only
\$588 per person

Signature's sharing dish

花椒金湯星斑片 + **HK\$488 for portion**
*Garoupa fillet in salted egg yolk
broth with sizzling red and green pepper oil*

醬燒鱈魚 + **HK\$388 for portion**
Baked cod fillet with soybean sauce

胡同片皮鴨 + **HK\$488 for half duck**
*Aromatic Peking duck
served with cucumber, spring onion, Chinese pancakes & duck sauce*

大紅燈籠高高掛 + **HK\$388 for portion**
Red Lantern - crispy soft-shell crab with Sichuan dried chilli

**All prices subject to 10% service charge*

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

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

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