

**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 'Rose'

**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)

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**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

竹炭魚香咸水角

*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*

葱燒牛小排

*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*

### Dessert

紅莓羅勒撻配紅桑子雪葩 *Red berries basil tart*

*Red berry mousse | Basil gel | Raspberry sorbet*

### 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*

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*

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**

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*