



*Father's Day 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*

*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*

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*

### ***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*

蔥燒牛小排

*Sliced beef short ribs with scallion*

山城辣子雞

*Sichuan chilli peppered chicken*

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

*Crispy eggplant tossed with fermented beans (V)*

### ***Fried rice & vegetable***

乾煸四季豆 (v)

*String beans with chilli & fennel seeds*

蟹肉露筍蛋白炒飯

*Crab meat fried rice with egg white & green asparagus*

### ***Dessert Platter***

咖啡慕絲 | 包子和豆漿 | 香蕉太妃蛋糕

*Coffee Mousse tart | Bao & soy milk | Banoffee cake*

### ***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*