



***Feng Wei Brunch Free Flow***  
***(Available 25 - 28 December 2025)***

*below drink packages are available for 120 minutes*

***Champagne package***

*Premium - HK\$ 400 per person*  
*Champagne Veuve Clicquot 'Yellow Label'*

*Luxury - HK\$ 600 per person*  
*Champagne Ruinart 'Blanc de Blancs'*

*Grand - HK\$ 2200 per person*  
*Champagne Dom Pérignon*

***Includes***

*sake, Carlsberg draft*  
*selected red & white wine*  
*Chinese Osmanthus sweet wine*  
*Aperol spritz*  
*Jasmine cocktail*  
*London Dry Gin | Lychee | Jasmine Tea | Milk Punch*

---

***Non - alcoholic package***

*HK\$ 200 per person*

***Includes***

*Prosecco, La Gioisia '0,0' Treviso*  
*Carlsberg 0.0 %*  
*fresh juices, soft drinks*

*Floral Temptation mocktail*  
*Osmanthus Oolong | Apple | Citrus*

*\*All prices subject to 10% service charge*

*\*The package requires participation of the whole table*

*\*Kids: ages below 10 complimentary food only when accompanied by a paying adult*

*\*Free flow is available for 120 minutes and does not include still and sparkling water, coffee and tea*

## ***Appetisers***

松露鮑魚片

*Black truffle scented abalone*

孜然牛肉芝麻燒餅伴老虎菜

*Cumin beef sesame bao with Dong Bei Style  
tossed salad (onion, coriander & scallion)*

話梅車厘茄

*Cherry tomato with sweet plum sauce*

雞縱菌煎北海道帶子

*Seared scallop  
with termite mushroom paste*

## ***Dim Sum & small plate unlimited serving***

竹碳魚香咸水角

*Charcoal yu xiang crispy pork dumpling*

黃耳野菌素春卷(v)

*Vegetarian spring roll  
with yellow fungus & wild mushrooms*

糊辣豆瓣醬香烤杭茄(v)

*Crispy aubergine  
with spicy almond paste*

鍋包肉

*Guo bao rou  
Dong Bei style sweet & sour pork*

燒椒安格斯牛柳煲

*Wok-seared Angus beef tenderloin  
with roasted chilli sauce in clay pot*

紅燒和牛面頰撈麵

*Braised wagyu beef cheek tossed noodle*

胡同米飯

*Hutong's spicy fried rice  
with prawn, chilli oil & fennel seeds*

泡椒蝦餃

*Pickled pepper har gau*

茴香羊肉水墨餃

*Poached charcoal lamb & fennel seed jiaozi*

松露京蔥和牛燒賣

*Wagyu beef & black truffle siu mai*

紅菜頭野菌餃(v)

*Steamed beetroot & vegetable dumpling*

油燜大明蝦

*Braised prawn in scallion & peppercorn oil*

乾煸四季豆

*Spicy diced pork with string beans & fennel seeds*

## ***Dessert Platter***

鐵觀音芝士蛋糕 | 烤蛋白檸檬撻 | 朱古力紅絲絨泡芙

*Mini tieguanyin cheesecake | Lemon meringue tart | Red velvet chocolate profiteroles*

***Food only – HK\$ 588 per person***

---

## ***Signature's sharing dish***

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

蒙古烤羊 + HK\$ 188/ person  
*Grilled lamb rack with fennel seeds*

*\*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*