Festival Feng Wei Brunch Free Flow

below packages are available for 120 minutes
(Available 25-27 December)

Food only -- HK$ 628 per person

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Champagne free flow package

Premium + HK$ 400 per person
Champagne Veuve Clicquot 'Yellow Label'

Luxury + HK$ 650 per person
Champagne Ruinart 'Blanc de Blancs'

Includes

Aperol spritz, Carlsberg draft, selected red & white wine

Jasmine cocktail
London Dry Gin | Lychee | Jasmine Tea | Milk Punch

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Sake and Shaoxing wine free flow package

+ HK$ 350 per person

Includes

Sma Sma sparkling sake
Hidahomare from Gifu prefecture 65% Seimaibuai
岐阜県産ひだほまれ 65% 清米歩合

Kikusaki Tokusen Honjozo
Hitogokochi Nagano prefecture 65% Seimaibuai
菊咲特撰・長野県・精米歩合 : 65%

Hua Tiao Chiew 花彫酒
Recommend served hot (16% alcohol)

Osmanthus Flower 北京桂花陳酒
Served cold (15% alcohol)

Saketini cocktail
Absolute Vodka | Sake | Vermouth

Non - alcoholic package

+ HK$ 250 per person

Includes

Fresh juices, Soft drinks

Carlsberg '0,0'

Prosecco, La Gioisia'0,0' Treviso

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*

Appetizers

燈映牛肉 *Osmanthus glazed beef flakes with chilli sauce*

涼拌薑汁冬瓜粒 *Winter melon with ginger jus & peppercorn oil*

柑橘鮮辣鮑魚片 *Scented abalone with Yunnan pepper and kumquat chilli sauce*

乾葱紅油香煎北海道帶子 *Pan-fried Hokkaido scallops with chilli oil, shallot & cucumber*

Unlimited dim sum & signature dish

魚子燒賣
Siu mai with caviar

泡椒蝦餃
Pickled pepper har gau

蜜汁叉燒包
Barbecue pork bao

麻辣蝦芋角
Taro puff with ma-la chilli prawn

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

松露野菌素春卷
Crispy yellow fungus & vegetable spring roll with black truffle (V)

見龍在田
Hunan steamed cod with fermented bean

油燜大明蝦
Braised prawn in scallion & soy sauce

葱燒安格斯牛柳
Sliced Angus beef tenderloin with scallion

山城辣子雞
Sichuan chilli peppered chicken

大紅燈籠高高掛
Red Lantern - crispy soft-shell crab with Sichuan dried chilli

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

Dessert platter

紅桑子朱古力球配蛋白脆餅

Christmas chocolate sphere with raspberry mousse & Meringue Tree

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Chef recommendation

胡同片皮鴨 *+HK$488 / half*

Aromatic Peking duck served with cucumber, scallion, duck sauce & Chinese pancake .

孜然羊肉串 *+HK$288 / 3 skewers*

Grilled lamb skewers with cumin powder

Subject to 10% service charge

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

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

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