



**Feng Wei Brunch Free Flow**  
below packages are available for 120 minutes

**Food only – HK\$ 588 per person**

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**Champagne free flow package**

Premium + HK\$ 380 per person  
Champagne Veuve Clicquot 'Yellow Label'

Luxury + HK\$ 580 per person  
Champagne Ruinart 'Blanc de Blancs'

**Includes**

Aperol spritz, Carlsberg draft, selected red & white wine  
Jasmine cocktail  
Beefeater London Dry Gin | Lychee | Jasmine Tea | Milk Punch

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**Sake and Shaoxing wine free flow package**

+ HK\$ 280 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

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**Non - alcoholic package**

+ HK\$ 200 per person

**Includes**

Fresh juices, Soft drinks  
Hutong Spicy Ginger Lemon Soda  
Hutong Tingling Ginger Da Hung Pao

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 & 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 & mushroom 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*

紅豆抹茶慕斯 | 蛋白檸檬撻

*Matcha mousse with red bean filling | Lemon meringue tart*

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## *Chef's recommendation*

胡同片皮鴨 +HK\$ 488 / half duck

*Aromatic Peking duck, served with cucumber, scallion, duck sauce & Chinese pancakes*

西班牙紅蝦龍蝦湯泡脆米 +HK\$ 238 / portion (share for two)

*Confit carabinero with seafood & lobster broth rice*

*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*