LOBSTER & ABALONE ORIENTAL BRUNCH

主厨佳餚及無限供應精緻點心
Serving unlimited made to order dim sum to your table

特級中國茗茶（選用義大利普娜天然礦泉水礦泉水沖泡）
Premium Chinese Tea (Brewed with Acqua Panna Mineral Water)

Ginseng Oolong, Premium Pu’erh, Mount Phoenix Zhi Lan Dan Chung, Fresh Fragrance Iron Buddha

前菜 APPETIZER

原隻鮑魚雞粒酥 拼 蜜餞叉燒皇 或
Chicken puff pastries with whole abalone, Honey-glazed barbecued pork or

原隻鮑魚雞粒酥 拼 燻燻素鵝 或
Chicken puff pastries with whole abalone, Smoked assorted vegetables wrapped in bean curd sheet or

脆皮燒腩仔、陳年鹵水豬腳仔、XO醬麻香海蜇頭
Crispy pork belly, Marinated pork’s knuckle and Chilled jellyfish with sesame in XO chili sauce

白胡椒豬贅雲吞、南翔小籠包、法國鵝肝荔芋角、菌香芝心海皇春卷、
Steamed shrimp dumpling, Steamed minced pork and shrimp dumpling with dried flat fish, Steamed wild mushroom and black truffle dumpling, Steamed Shanghai style soup pork dumpling,

原隻鮮蝦腸粉、竹笙珍菌上素腸粉、蜜汁叉燒腸粉、金銀蒜海龍皇腸粉
Steamed rice flour rolls stuffed with prawns, Steamed rice flour rolls stuffed with fungus and bamboo piths, Steamed rice flour rolls stuffed with barbecued pork, Steamed rice flour rolls stuffed with seafood and garlic,

榴槤煎堆、魚米雞粒咸水角、XO醬炒蘿蔔糕、冬蔭公牛栢葉
Deep-fried glutinous ball stuffed with durian, Crispy glutinous rice dumpling with diced chicken, dried shrimp and dried squid,
Stir-fried turnip cakes in XO chili sauce, Tripes in Tom Yum paste

主菜 MAIN COURSE

欖菜辣子爆龍蝦 或 黑松露蝦汁焗龍蝦 或 燒汁和牛面頸伴香煎鵝肝
Stir-fried fresh Boston lobster with spicy preserved vegetables or Baked fresh Boston lobster with black truffle in shrimp sauce or Pan-fired wagyu beef cheek and foie gras with gravy

飯及粉麵 RICE & NOODLES

瑤柱蛋白絲苗 或 別不同擔擔面
Fried rice with conpoy and egg white or Sichuan-style noodles with minced pork and peanuts sauce in spicy soup

任食甜品 ALL YOU CAN EAT DESSERT

蛋白杏仁茶湯丸、香芒楊枝甘露、清宮棗皇糕、紅桑子凍糕、
Sweetened almond cream with sesame dumplings and egg white, Chilled mango cream with sago and pomelo, Steamed red date pudding, Chilled raspberry pudding, Baked mini egg tart, Steamed grain cake, Daily dessert

每位 HK$538 無限供應鮮榨橙汁及汽水
HK$538 per person with free flow of fresh orange juice and selection of soft drinks

另收加一服務費 Plus 10% service charge

另請預訂 Please make reservation in advance
The history of tea in China is nearly 5,000 years old, China is also an origin of tea culture. To make a perfect tea, the quality of water is one of the most important elements to be considered. In ancient times, China’s Sage of Tea - Lu Yu described in his best known the very first monograph on tea in the world ≪Chá Jing≫ that “Water, mountain water is excellent, river water is average, well water is moderate” which means spring water from the mountain serves the best purpose for brewing tea, Spring water has a neutral pH and well balanced mineral composition. It does not turn the tea acid or astringent, the mineral contents of natural spring water can bring out the most wonderful aroma of the leaves.

Cuisine Cuisine Premium Chinese Tea Selection

Ginseng Oolong is a semi-fermented Oolong tea from Fujian Province. The tea has a floral orchid-like aroma and lingering sweetness. When brewed, the liquor is pale amber in color with a fragrant and bittersweet aftertaste. Beneficial effects attributed to this type of Oolong include helping to lower cholesterol levels, and improving digestion.

Supreme Pu Erh Tea is a black tea category tea produced in Yunnan. The fermentation process occurs naturally through years of storing in the right conditions. It is smooth and mellow with a particular flavor which can’t be found in other types of teas. The color of this Pu Erh ranges from a clear red to a dark brick red tone. Pu Erh teas can aide with reducing cholesterol and improving metabolism.

Phoenix Dancong Oolong is a semi-fermented Oolong tea from Guangdong Province. It is refreshing quenching and exhibits sweet aftertaste, fragrant aromatic persistence with natural flowers and fruit. It is believed to cool down the excessive heart of the body, apart from quenching of thirst.

Fresh Fragrance Iron Buddha is one of the top grodes of Tieguanyin, the hal-fermented Chinese Oolong family teas coming from Fujian Province. The tea leaves or roasted belly of a low temperature to release its buttery-rich floral scent. The taste is rich full-bodied yet long lasting.