INFINITE DRINKS DELIGHT

Non-Alcoholic Beverage

2 hours - $698 per guest

Children (Aged 3-10) - $340 per guest

Mocktail

I'm Groot
(Spiced Mango & Basil with Soda)

Amber Stone
(Thyme Chrysanthemum Honey with Tonic)

Ruby Dust
(Homemade Rose& Lychee Syrup with Lemonade)

Juice

Fresh Orange Juice

Cranberry Juice

Pineapple Juice

Soft Drinks

Coca Cola / Coca Cola Zero /
Sprite / Ginger Ale /
Ginger Beer / Soda Water

Chinese Tea

Pu'er / Phoenix Dan Chong /
Jasmine / Long Jing /
Chrysanthemum / Shou Mei

Alcoholic Beverage

2 hours - $998 per guest

3 hours - $1,288 per guest

Champagne
G. H. Mumm Cordon Rouge NV, France

Sparkling Wine
Prosecco SP. Brut Mill.
Villa Folini, DOC, Italy

Sparkling Rosé
Vilarnau Sparkling Rosé CAVA, NV, Spain

White Wine
Altozano , Sauvignon Blanc

Red Wine
Altozano, Tempranillo

Spirits
Vodka / Gin / Rum / Tequila
Whisky / Bourbon
(Served with a selection of soft drinks)

Cocktails
Bellini / Aperol Spritz
Mimosa / Bloody Mary

Beer
Tsing Tao Bottle

Sake
Japanese Sake

The alcoholic beverage package includes the full non-alcoholic menu
Alcoholic beverages are for guests aged 18 years and over

NEVER TOO LATE TO BRUNCH

GLUTEN FREE

點心	**DIM SUM**
帶子韭菜海鮮餃(兩件)	Scallop and Chives Dumpling (2)
芝士菠菜餃 (兩件)	Mozzarella & Spinach Dumpling (2)
前菜	**APPETISERS**
手拍青瓜	Cucumber, Chilli & Coriander Salad with Vintage Vinegar Dressing
醋香木耳	Wood Ear Mushrooms with Chili Oil & Shanxi Vinegar Dressing
醬燒煙燻鴨胸	Tea-Smoked Duck Breast with Barbecue Sauce
主菜	**MAINS**
XO醬蘆筍炒帶子	Wok-fried Scallops with Asparagus & XO sauce
雞樅菌蒸茄子	Steamed Eggplant with Crispy Garlic & Coriander in Termite Mushrooms
和牛川味麻婆豆腐	Wagyu Beef Mapo Tofu
蒜蓉蒸娃娃菜	Steamed Baby Cabbage with Garlic
秋藕雜菌炒飯	Fried Rice with Seasonal Lotus Root, Mixed Mushroom
甜品	**DESSERT**
奇亞籽椰子布甸	Chia Seeds Coconut Pudding

The Brunch Menu requires the whole table participation
Brunch menus are not applicable to event booking
All prices are in HKD and are subject to 10% service charge

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