

NEW YEAR'S DAY FESTIVE BRUNCH

Available on Wednesday 01st January 2025 From 12:30 pm to 4:00pm

UNLIMITED STARTERS

香酥脆茄子**V, D** CRISPY BEAN EGGPLANT

粗粮片皮鸭**D** DUCK BAO WITH HOISIN SAUCE

茴香辣海鲜窩铁 **D** PAN FRIED SPICY SEAFOOD & FENNEL SEED DUMPLINGS

> 怪味素沙拉 **V, D, G** CRISPY SPRING SALAD

黑松露虾饺 **G, D** BLACK TRUFFLE HAR GOW

鸡肉虾烧卖 **D** PRAWN & CHICKEN SUI MAI

水晶包 **V, G, D** CRYSTAL VEGETABLE DUMPLING

茶熏素饺 **V, G, D** TEA-SMOKED DRIED TOFU & MIXED VEGETABLE

火焰鸭 D, A | H AED 348 | W AED 548 Supplement FLAMING PEKING DUCK WITH PANCAKES

A CHOICE OF 1 MAIN

葱爆炒和牛**D** WOK-TOSSED WAGYU BEEF With three-way onion

椒麻秘制烤鳕鱼 G SICHUAN-STYLE CHILEAN SEA BASS With bamboo shoots

> 酱爆素三宝**D V** WOK VEGETARIAN DUCK

SIDE

毛豆鴨肉炒飯 **D** DUCK FRIED RICE With sichuan ya cai & edamame

DESSERT

甜点拼盘 DESSERT PLATTER

Our menus are subject to change depending on availability. All prices are inclusive of 5% VAT and subject to 7% authority fees.

Key to allergens

V - Vegetarian, G - Gluten-free, D - Dairy-free, A - Contains alcohol

SELECTION OF COCKTAILS

FLORET FIZZ

Vermouth infused with rose buds, Elderflower, Grapefruit juice, Lime juice, Sparkling wine, Grapefruit bitters

CITRUS CAMPAIGN

Tanqueray Gin infused with Lime, Lemon & Orange Peels, Yuzu, Lychee, Lime juice, Caramel

SAKE GINGER SWIZZLE

Sake infused with ginger, vodka infused with vanilla, yuzu, hutong syrup, peach bitters, soda water

SPICY RITA

Altos Blanco Tequila infused with Chili, Mango, Passion, Lime juice, Lemongrass syrup

SELECTION OF HOUSE SPIRITS

Tanqueray Gin

Tito's Vodka

Matusalem Platino Rum

Altos Blanco Tequila

Bulleit Bourbon

SELECTION OF WINES

False Bay Crystalline Chardonnay, South Africa
M. Chapoutier Marius Syrah, France

AED 388 pp | Non- Alcoholic Brunch, Soft drinks & Mocktails

AED 588 pp | House Beverage

Brunch, House Spirits, Cocktails, Selection of Wines, Beer & Soft drinks

AED 648 pp | Prosecco

Brunch, Da Luca Prosecco, House Spirits, Cocktails, Selection of Wines, Beer & Soft drinks

AED 888 pp | Premium Champagne

Brunch, G.H. Mumm Champagne Brut nv,
Hakutsuru Junmai Sake, Chateau Minuty Rose,
Selection of Penfolds Wines, House Spirits, Cocktails, Beer & Soft drinks

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