



DARK BRUNCH

Available every Thursday from 9pm - 11:45pm

STARTERS & DIM SUM

椒盐八爪鱼 **D**
SPICED OCTOPUS WITH CRISPY CHILI

香酥脆茄子 **V, D**
CRISPY BEAN EGGPLANT

黑松露香煎带子 **D**
SEARED SCALLOPS WITH BLACK TRUFFLE SAUCE

粗粮片皮鸭 **D**
DUCK BAO WITH HOISIN SAUCE

烧椒烤鸡柳 **G, D**
ROASTED CHICKEN MEDALLIONS
With green chili sauce

藤椒虾饺 **G, D**
SICHUAN PEPPER PRAWN HAR GOW

智利鳕鱼饺 **G, D**
SPICED CHILEAN SEA BASS

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

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

MAIN COURSE

蜀城脆烧和牛腩 **G, D**
BRAISED JAPANESE WAGYU BEEF

烟熏爆汁鳕鱼柳 **D**
ROSEMARY-SMOKED CHILEAN SEA BASS

菠萝酸甜鸡 **D**
SWEET & SOUR CHICKEN WITH ROASTED PINEAPPLE

黑椒素豆果 **V**
STIR-FRIED BEAN CURD
With black pepper sauce

姜汁芥蓝 **V, G, D**
GINGER KAI-LAN

胡同炒饭 **V, G, D**
VEGETABLE HUTONG FRIED RICE

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

Ketel One Vodka

Matusalem Platino Rum

Altos Blanco Tequila

Bulleit Bourbon

SELECTION OF WINES

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

AED 288 pp | Non- Alcoholic
Brunch, Soft drinks & Mocktails

AED 388 pp | House Beverage
Brunch, House Spirits, Cocktails, Selection of Wines, Beer & Soft drinks

AED 488 pp | Prosecco
Brunch, Da Luca Prosecco, House Spirits, Cocktails,
Selection of Wines, Beer & Soft drinks

AED 648 pp | Premium Champagne
Brunch, Laurent - Perrier La Cuvée Brut nv Champagne,
Gekkeikan Sake, Chateau Minuty Rose, Selection of Wines,
House Spirits, Cocktails, Beer & Soft drinks

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