



NEW YORK

週末早午餐

BUBBLES & BAO

WEEKEND BRUNCH MENU

AVAILABLE EVERY
SATURDAY & SUNDAY
11:30 AM TO 4 PM

A 20% gratuity will be added to all parties of 6 or more.

週末早午餐 BUBBLES & BAO

WEEKEND BRUNCH | SATURDAY & SUNDAY | 11:30 AM - 4 PM

无限畅享点心早午餐

UNLIMITED DIM SUM

\$ 48 PER GUEST

TO BE ENJOYED BY THE ENTIRE TABLE

ADD 90 MIN OF BOTTOMLESS BUBBLES

BUBBLES
& MIMOSAS

+\$38

PER GUEST

MOËT & CHANDON
CHAMPAGNE

+ \$78

PER GUEST

BRUNCH COCKTAILS | \$16 EACH

Chinese Lantern

Aperol, St-Germain, cava, mandarin
& plum bitters

Spicy Passion Fruit Mimosa

Sparkling wine, passion fruit, orange
& chili bitters

Xīng Espresso Martini

Weber Ranch vodka, Mr. Black coffee
liqueur, coconut water, fresh espresso,
Yunnan tea & Amontillado sherry

Shanghai Bloody Mary

Weber Ranch Vodka, tomato,
lemon, Chinkiang vinegar,
horseradish, celery & dried chilies

Comfortably Numb

Vanilla-infused Weber Ranch vodka,
lychee liqueur, honey, lime, Thai
chili & Sichuan peppercorn

UNLIMITED DIM SUM

3 pieces per order

素菜春卷

Vegetarian Spring Roll v

野菌包

Truffle Shiitake & Wild Mushroom Bao v

鱼香咸水角

Crispy Yu Xiang Pork Dumpling

黑蒜鸡肉紅油抄手

Spicy Black Garlic Chicken Wonton

黑椒和牛酥

Wagyu Beef Mille-Feuille + \$18

翠绿菠菜饺

Vegetarian Spinach Dumpling v

海皇脆筒

Hutong Prawn Roll

香橙虾饺

Rosé Champagne Shrimp Dumpling

麻辣凤尾饺

Pan-seared Lobster Bao + \$18

麻辣凤尾饺

Sichuan Peppercorn Prawn Dumpling

ENHANCE YOUR BRUNCH

北京烤鸭

Roasted Peking Duck

A signature of Hutong restaurants worldwide, our Peking Duck is considered among the best in New York City. Each bird is air-dried for 24 hours, lacquered, and roasted in our duck kitchen.

To be enjoyed by the entire table

\$30 per guest

BRUNCH ENTRÉES

includes choice of one side

麻婆豆腐 | 24

Mapo Tofu v

宫保鸡 | 28

Kung Pao Chicken

麻婆豆腐 | 40

Má Là Beef Tenderloin

Black beans, whole red peppercorns, chili & Chinese celery

香滑炒蛋 | 22

Soft & Silky Chinese-Style

Scrambled Eggs v

Add Mushroom, Shrimp or Lobster (+ \$12)

麻辣虾 | 30

Ma La Chili Prawn

Fiery Sichuan peppercorns, garlic, ginger, julienned Chinese celery

SIDES

師傅炒飯

Chef's Fried Rice v

Vegetarian fried rice with finely diced pickled vegetables

干煸四季豆

Four Season Beans

French beans sautéed with fresh chili, minced pork & dried baby shrimp

白飯

Steamed

Whited Rice v