An Elevated Tradition Awaits: House of Ming launches bottomless Dim Sum Weekend Brunch

House of Ming invites Londoners to elevate their weekends with the launch of its brand-new bottomless Dim Sum Brunch. A carefully curated menu of indulgent, innovative and delicious dishes. Ideal for festive gatherings, shopping excursions, relaxed celebrations, family get-togethers, or catch-ups with friends, this unlimited dim sum experience brings a fresh and modern take to a beloved dining tradition.

Set within a sophisticated, contemporary space featuring intimate tables for two, generous booths, and larger group settings, the restaurant offers an inviting backdrop for every occasion. Every detail—from the weight of the porcelain to the rhythmic pour of tea—whispers of dynasties long past.

Inspired by the rich flavours and culinary heritage of Sichuan and Cantonese cuisine, House of Ming is designed for shared moments, vibrant dishes, and leisurely weekend dining. The sumptuous weekend brunch includes a curated selection of free-flowing dim sum followed by a hot and sour soup, a main, a side and a dessert for £45 per person.

Delicacies include House of Ming top selling dim sum **Mushroom & Truffle** and **Scallop Golden Garlic**. Plus, guest favourites including **Edamame Smoked Chilli**, **Prawn Har Gao** and the pillowy soft and deeply delicious **Char Siu Bao**. After indulging in dim sum, move on to a refreshing **Hot and Sour** soup followed by a larger dish which includes the spicy yet delicate **Lotus Root, Water Chestnut, Asian Chill & Celery** or the **Kung Pao Chicken** which is guaranteed to leave you feeling all fired up.

Guests can also elevate their experience with House of Ming's signature **Crispy Aromatic Duck** served with pancake, spring onions and duck sauce for £50 for half.

Enhance your brunch with our curated free-flowing beverage packages, starting at £24 per person. Each one is thoughtfully crafted to complement the flavours of your meal. ***Zen Pour*** is a refreshing assortment of non-alcoholic beverages including juices and signature mocktails such as Confucius Garden. **Brunch Elixirs** consists of house red or white wine, Peroni, Cobra or White Rhino beers and Bellini. **Signature Sips** for those who want to indulge that little bit more includes the drinks from the Brunch Elixirs package plus signature cocktails Dragon Harmony, Lucky Treasure and Silk Routte.

The Bottomless Dim Sum Brunch is available now and runs every weekend. For reservations and opening times please visit www.stjamescourthotel.co.uk/en/house-of-ming/, call +44 20 7963 8330 or email hom.london@tajhotels.com

For further information, please contact: Roshni at Jori White PR

T: 020 7734 7001

E: roshni@joriwhitepr.co.uk

-ENDS-

Notes to editors:

House of Ming

House of Ming originated in New Delhi and is one of the finest Chinese dining experiences in India. House of Ming London offers diners in London an unforgettable experience inspired by Sichuan and Cantonese cuisine.

Opening times: Monday – Sunday: 12:30-3:30pm, 6:30-10:30pm * closed Tuesday.

Please follow us on Instagram: @sjctaj #DiscoverHOM

Dim Sum Brunch:

Every Saturday and Sunday – from 22 November
12:00 – 16:00hrs, last seating 15:15 hrs

£45 per person for the full brunch experience:

- The unlimited selection of dim sum and bao
- The complete meal experience with soup, main, and dessert
- The option to add a free-flowing drinks package

Drinks packages:

- Zen Pour – £24 per guest – juices, soft drinks and signature mocktails
- Brunch Elixirs– £32 per guest – house red or white wine, beers (Peroni, Cobra, White Rhino), Bellini
- Signature Sips – £44 per guest – Brunch Elixirs package plus signature cocktails

Terms and conditions:
All packages are available for 90 minutes from the time of seating, with one drink per guest at a time. All guests at a table are requested to order the same beverage package. Each seating lasts 1 hour 45 minutes. Dine-in only; take-away is not permitted. Dim sum may contain traces of nuts, and most dishes contain sesame. Please inform your waiter or waitress of any allergies or dietary intolerances. All prices include VAT at the current rate. A discretionary service charge of 12.5% will be added to the final bill. Menus are indicative and subject to change.

St. James' Court London, A Taj Hotel

St. James' Court, A Taj Hotel, London is a discreet Victorian masterpiece, typifying the concealed charm of one of Britain's finest luxury hotels. Crisp and elegant, with the signature Taj warmth, St. James' Court strives to make each visit more pleasurable and memorable. Located in central London SW1, the hotel is footsteps from Buckingham Palace and St. James' Park, perfectly positioned to explore London, for business or pleasure.