A Beginner's Guide to Chinese Brunch Dishes

Brunch has become a weekend ritual for many, but the usual eggs benedict and avocado toast can start to feel predictable. A growing trend brings together the relaxed pace of brunch with the bold flavours of Chinese cuisine. This style of dining, often served as a bottomless experience, offers a way to explore dishes that are both familiar and new, all while enjoying unlimited drinks in a social setting.

What Is Chinese Bottomless Brunch?

Chinese bottomless brunch is a weekend meal that combines small sharing plates inspired by Chinese cooking with a set period of free-flowing drinks. Unlike a traditional dim sum service, which focuses on steamed dumplings and baskets, this format often includes fried and grilled items, spicy wings, and creative cocktails. The idea is to eat and drink at a leisurely pace, usually over two hours, with the option to order as many rounds of food and drink as you like within that window.

The appeal lies in the variety. You get to sample several dishes in one sitting, from crispy duck rolls to chilli wings, without committing to a full portion of anything. The bottomless element adds a sense of abundance, but the real draw is the chance to taste a range of textures and spice levels in a single meal.

For anyone new to this format, it helps to think of it as a cross between a tapas-style meal and a cocktail party, with a distinctly Chinese flavour profile. The dishes tend to be punchy, often sweet and savoury at the same time, and they pair well with both alcoholic and non-alcoholic drinks.

What to Expect on the Menu

The food at a Chinese bottomless brunch is built around shareable plates. You might find classic items such as crispy duck rolls, which offer a crunchy exterior and rich filling, alongside lighter options like Sanpei chicken, a dish that balances soy, ginger, and a hint of chilli. Chilli wings are another common feature, providing a sticky, spicy kick that works well with a cold drink.

Spice level varies from place to place. Some dishes are mild and approachable, while others bring noticeable heat. If you are unsure, it is perfectly fine to ask your server which items are the most fiery and which are more tempered. The goal is to enjoy a mix, not to overwhelm your palate early on.

Because the format is built around sharing, you can expect plates to arrive gradually. This is not a rushed meal. The rhythm encourages conversation and grazing, so you might find yourself reaching for a lychee martini between bites of crispy duck. The drinks menu often includes prosecco, pornstar martinis, and mocktails, giving you plenty of choice even if you prefer not to drink alcohol.

How the Bottomless Element Works

Bottomless brunch operates on a simple premise: you pay a fixed price and receive unlimited servings of selected dishes and drinks for a set time, usually around two hours. The key is to pace yourself. It is tempting to order everything at once, but the food comes out in waves, and the drinks keep flowing. A better approach is to start with a couple of plates, see how they sit, and then order more as the meal progresses.

Most venues will have a cut-off point for last orders, so listen for the announcement or check the time on your phone. If you want a particular dish again, ask early rather than waiting until the final minutes. The same goes for drinks. A pornstar martini might sound good at the start, but a prosecco or a mocktail can be a smarter choice if you want to last the full session without feeling too full or too tipsy.

One practical note: bottomless does not mean unlimited in the sense of ordering for the whole table at once. You typically order per person, and the kitchen prepares each plate fresh. This is not a buffet. You will get good quality food that is made to order, which is part of the reason the meal feels special.

Who Is This For?

Chinese bottomless brunch suits a wide range of occasions. It works for birthday celebrations, hen parties, or simply a Saturday afternoon with friends who want something different from the usual pub lunch. Because the portions are small and shareable, it also works well for people who like to try a bit of everything without overcommitting to a single dish.

If you are dining with someone who does not drink alcohol, the mocktail options mean they are not left out. The sparkling, fruit-based drinks often mirror the cocktails in presentation and flavour, so the experience feels inclusive rather than focused solely on alcohol.

For those who are new to Chinese food, this format is a gentle introduction. The dishes are designed to be approachable. You will not encounter anything too obscure, and the flavours tend to be crowd-pleasing. If you have ever enjoyed a plate of salt and pepper chips or a sticky wing, you will find plenty to like here.

What to Watch Out For

There are a few things to keep in mind before you book. First, check the spice level of the dishes on offer. Some menus lean heavily into heat, while others are more balanced. If you are sensitive to chilli, look for venues that label their dishes clearly or ask for recommendations when you arrive.

Second, understand the drinks policy. Some bottomless brunches include only certain drinks in the deal, with premium cocktails costing extra. Others might limit you to prosecco and one or two cocktail choices. Read the small print or ask when you book, so there are no surprises on the day.

Third, consider the timing. A bottomless brunch is a leisurely affair, so plan your afternoon around it. You will not be in and out in an hour. Allow at least two hours for the full experience, and do not schedule anything immediately after that requires you to be sharp or sober. It is a weekend treat, not a quick lunch.

Where to Find It

This style of brunch has grown beyond London and now appears in cities across the UK. A good example of the format can be seen at luluwild1.bandcamp.com, where the menu features Chinese sharing plates alongside unlimited drinks and weekend entertainment. The site gives a clear sense of what to expect, from the dish list to the atmosphere, and it is worth browsing if you want to picture how the meal works in practice. For a more detailed look at the venue's offering, you can check luluwild1.bandcamp.com again to see the full menu and booking details.

Other venues may offer similar experiences, so it pays to search for Chinese bottomless brunch in your area. Look for places that emphasise sharing plates and a relaxed vibe. The best ones will let you customise your experience, offering both alcoholic and non-alcoholic options and a range of spice levels.

Making the Most of Your First Visit

If you are trying Chinese bottomless brunch for the first time, here are a few simple tips:

- Arrive hungry but not starving. A light breakfast is fine, but do not fill up beforehand.
- Start with a drink you know you like, then experiment with cocktails or mocktails later.
- Share everything. The more plates you try, the more you get out of the meal.
- Pace your orders. Ask for two or three plates at a time rather than all at once.

- Stay hydrated. Alternate alcoholic drinks with water or a mocktail to keep your energy up.

The key is to treat the meal as an experience rather than just a way to fill up. The combination of flavours, the social rhythm, and the freedom to keep ordering make it a memorable way to spend a weekend afternoon. Once you have tried it once, you will likely find yourself planning the next one before the first is over.