How to Enjoy a Chinese Brunch with Cocktails in Birmingham

Getting Started with a Chinese Brunch and Cocktails

A Chinese brunch with cocktails offers a fresh twist on the weekend meal. Instead of the usual eggs and toast, you get a spread of savoury dumplings, crispy fried chicken, and spicy ribs, all paired with something sparkling or fruity. In Birmingham, this style of brunch has become popular for celebrations and group gatherings because it combines generous food with a lively, social atmosphere. The key is to pace yourself so you enjoy both the food and the drinks without feeling rushed or overloaded.

Before you arrive, it helps to know what to expect. Most venues that offer a Chinese brunch with a cocktail menu will serve dishes in a shared or tapas-style format. This means small plates arrive at the table continuously, and you can pick and choose as you go. The drinks are usually unlimited for a set period, often with a choice of Prosecco, Pornstar Martinis, or Lychee Martinis. The trick is to treat the experience like a marathon, not a sprint. Sip your first drink slowly and let the food anchor your stomach before you order a second round.

Step 1: Choose Your Venue and Time Slot

The first step is picking a place that serves the kind of Chinese food you enjoy. Some spots focus on dim sum and steamed buns, while others lean into fried snacks like chilli wings or Sanpei chicken. In Birmingham, Lulu Wild is known for its bottomless brunch with Chinese dishes and unlimited drinks, but there are other options too. Look for a venue that offers a set menu or a bottomless package so you know the price upfront. Weekend brunch slots usually run from midday to around 3pm, so book a table that gives you enough time to eat and drink without feeling hurried. Early afternoon is often the sweet spot because the crowd is still settling in, and the service tends to be more attentive.

When you book, ask about the drink menu. Some places offer a fixed selection of cocktails, while others let you choose from a list. If you prefer something non-alcoholic, check whether there are mocktail options available. This way, everyone in your group can find something they like, and nobody feels left out.

Step 2: Pace Your First Round of Drinks

Once you are seated, your first cocktail will arrive quickly. It is tempting to down it, especially if you are thirsty or excited, but resist the urge. Start with a Prosecco or a Lychee Martini, both of which are light and not too sweet. Take a few sips, then let the food come. The idea is to let the

alcohol settle while you eat, so your body has time to process it. If you drink too fast on an empty stomach, you will feel the effects before the meal arrives, and that can spoil the rest of the session.

A good rule is to finish your first drink about halfway through the main food courses. That way, you are ready for a second drink just as the savoury dishes start to slow down. If you are sharing plates, use the serving spoons and take modest portions. This keeps the table tidy and ensures everyone gets a fair share of the best items, like crispy duck rolls or the spicy chicken wings.

Step 3: Build Your Meal Around Shared Plates

Chinese brunch is rarely a single-plate affair. Instead, you will see a parade of small bowls and platters. Start with something light, like edamame or spring rolls, then move on to heartier dishes. The combination of Chinese dishes with cocktails works particularly well because the flavours complement each other. Sweet cocktails like a Pornstar Martini can balance the heat from spicy chicken, while a dry Prosecco cuts through the oiliness of fried wontons.

Pay attention to portion sizes. Many bottomless brunches serve food in waves, so you do not need to pile everything on your plate at once. If you see a dish you love, ask the server if more is coming. Often, the kitchen will bring extra servings of popular items if you request them. This is especially true for dishes like Sanpei chicken or chilli wings, which tend to run out quickly. Be polite and patient, and you will get your fill.

In the middle of the meal, when you have had a few courses and are starting to feel full, take a short break. Sip some water, chat with your companions, and let the food digest. This pause will help you enjoy the next round of drinks without feeling bloated. It is also the perfect moment to try a different cocktail, perhaps a Lychee Martini if you started with Prosecco. The variety keeps the experience interesting.

The beauty of this brunch style is that you get to sample a wide range of tastes without committing to a single dish. The balance of Chinese dishes with cocktails means you can match each plate with a different drink, discovering new pairings as you go. For example, a savoury duck roll pairs well with a fruity cocktail, while a spicy wing needs something crisp and cold.

Step 4: Manage Your Alcohol Intake

Bottomless brunch packages can lead to overindulgence if you are not careful. The unlimited nature of the drinks makes it easy to lose track of how many you have had. To avoid this, set a personal limit before you start. Decide that you will have two or three cocktails total, and stick to it. If the package allows unlimited drinks, you can always order a mocktail or a soft drink

between alcoholic ones. Many venues offer mocktail options such as a virgin mojito or a fruit punch, which let you stay hydrated and still feel part of the celebration.

Watch for signs that you are drinking too fast. If your speech slurs or you feel dizzy, stop drinking and eat some more food. The carbohydrates in the rice or noodles will help absorb the alcohol. Also, remember that the food keeps coming, so you do not need to rush. The goal is to enjoy the meal and the company, not to get drunk.

Step 5: Enjoy the Entertainment and Atmosphere

Many Chinese brunch venues in Birmingham add entertainment to the mix. You might find a DJ playing upbeat music, a live band, or even a karaoke session. This turns the meal into a full afternoon out. If you are celebrating a birthday or a group gathering, the entertainment can lift the mood and make the occasion feel special. Do not be shy about joining in. Dancing or singing between courses adds a fun, energetic layer to the brunch.

However, keep an eye on the time. The bottomless period usually lasts between 90 minutes and two hours. If you spend too long on the dance floor, you might miss the last round of food or drinks. Plan your moves so that you get your final cocktail and a last plate of something savoury before the service ends. A good strategy is to order your last drink about 15 minutes before the cut-off, then enjoy it with a final savoury bite.

Step 6: Finish with a Light Dessert or a Digestif

Some Chinese brunch menus include a dessert course, such as mango pudding, fried ice cream, or sesame balls filled with red bean paste. If dessert is offered, take it. The sweetness provides a pleasant end to the meal and helps settle your stomach after all the savoury food. If no dessert is available, consider ordering a final mocktail or a cup of jasmine tea. Tea is a traditional Chinese digestif and can ease any feelings of fullness.

After the meal, give yourself time to digest before heading home. A short walk around the neighbourhood can help. Birmingham has plenty of parks and shopping streets within walking distance of the city centre. If you have had more than two drinks, it is safer to take a taxi or use public transport rather than drive. Plan your journey in advance so you can relax and enjoy the last moments of your brunch without worrying about logistics.

Final Thoughts

A Chinese brunch with cocktails is a wonderful way to spend a weekend afternoon with friends or family. The key is to pace yourself, share the food generously, and choose drinks that complement the dishes. By following these steps, you can enjoy the full experience without

overdoing it. Whether you are a first-timer or a seasoned bruncher, the combination of savoury Chinese flavours and refreshing cocktails offers something new every time.