

Food by  
Feast

# FEAST DINNER SET MENU

## APPETIZER

### LOBSTER BISQUE

Served with crab & celery

奶油龙虾汤配蟹肉西芹

### GARDEN SALAD

Served with mixed lettuce, avocado, asparagus, toasted walnuts, lemon vinaigrette

花园沙拉配混合生菜, 牛油果, 芦笋, 烤核桃仁, 柠檬油醋汁

## MAIN COURSE

### GRILLED NEW ZEALAND GRAIN FED BEEF FILLET

Served with roasted garlic & cherry tomato

扒新西兰谷饲牛里脊配烤蒜及樱桃番茄

OR

### GRILLED NEW ZEALAND GRAIN FED BEEF RIB EYE

Served with roasted garlic & cherry tomato

扒新西兰谷饲牛肉眼配烤蒜及樱桃番茄

OR

### GRILLED HERB MARINATED LAMB RACK

Served with roasted garlic & cherry tomato

香草腌制法式羊排配烤蒜及樱桃番茄

OR

### BAKED HERB BUTTER CRUSTED HALF LOBSTER

Served with fennel orange salad

香草黄油面包糠焗半只龙虾仔配茴香橙子沙拉

OR

### GRILLED SALMON FILLET

Served with fennel orange salad

扒三文鱼柳配茴香橙子沙拉

## SIDE DISH

### FRENCH FRIES

薯条

### TRUFFLE MASHED

黑菌薯泥

### GARLIC SWEET BEAN

蒜香甜豆

### MUSHROOM

口蘑西葫芦

Served with red wine sauce, black pepper sauce, bearnaise sauce

配红酒汁, 黑椒汁, 班尼士酱

## DESSERT

### EAST STYLE TIRAMISU

提拉米苏

OR

### 3 KINDS OF DAILY CAKE

3款—今日主厨蛋糕

**RMB 328/PERSON位**

### \* FREE FLOW OF DRINKS

Only add 99RMB/person, including red wine, white wine, beer, soft drinks, juice, coffee & tea

另加99元/位, 可享受红葡萄酒, 白葡萄酒, 啤酒, 软饮, 果汁, 咖啡和茶无限畅饮

# FEAST A LA CARTE MENU

## APPETIZER

### LOBSTER BISQUE

Served with crab & celery

奶油龙虾汤配蟹肉西芹

78

### ROASTED TOMATO SOUP

Served with pesto

番茄汤配罗勒酱

58

### PROSCIUTTO SALAD

With rocket, pine nut, melon, balsamic

风干火腿沙拉配芝麻菜, 松子, 密瓜, 黑醋汁

68

### FEAST ANTIPASTI

assorted cured meats, cheese, pickled cucumber, marinated olives

Feast冷切拼盘配各式冷切, 芝士, 油浸橄榄, 酸黄瓜

88

### GARDEN SALAD

Served with mixed lettuce, avocado, asparagus, toasted walnuts, lemon vinaigrette

花园沙拉配混合生菜, 牛油果, 芦笋, 烤核桃仁, 柠檬油醋汁

58

## PIZZA & PASTA

### PROSCIUTTO

Roasted Cherry Tomatoes, Fresh

Mozzarella & Rocket

意大利风干火腿, 烤迷你番茄, 玛祖里拉芝士和芝麻菜

88

### MARGHERITA

Mozzarella Cheese, Basil & Virgin Olive Oil

玛格丽特, 玛祖里拉芝士, 罗勒和橄榄油

68

### SPICY SALAMI

Roasted Red Peppers, Oregano & Mozzarella

意大利萨拉米香肠, 红彩椒, 阿里根奴和玛祖里拉芝士

88

### MUSHROOM RISOTTO

Mixed wild mushroom, rocket, parmesan shaved, truffle oil

蘑菇烩饭, 混合野菌, 细叶芝麻菜, 帕马森芝士, 黑菌油

68

### FUNGI

Truffle & Truffle oil, Parmesan & Thyme

奶油松露蘑菇, 松露油, 帕玛臣芝士和百里香

78

### BOLOGESE LASAGNA

Rich tomato sauce, arugula

肉酱千层意面, 番茄汁, 细叶芝麻菜

68

# FEAST A LA CARTE MENU

## MAIN COURSE

<b>GRILLED NEW ZEALAND GRAIN FED BEEF FILLET</b> Served with roasted garlic & cherry tomato 扒新西兰谷饲牛里脊配烤蒜及樱桃番茄	<b>188</b>	<b>BAKED HERB BUTTER CRUSTED HALF LOBSTER</b> Served with fennel orange salad 香草黄油面包糠焗半只龙虾仔配茴香橙子沙拉	<b>188</b>
<b>GRILLED NEW ZEALAND GRAIN FED BEEF RIB EYE</b> Served with roasted garlic & cherry tomato 扒新西兰谷饲牛肉眼配烤蒜及樱桃番茄	<b>188</b>	<b>GRILLED SALMON FILLET</b> Served with fennel orange salad 扒三文鱼柳配茴香橙子沙拉	<b>168</b>
<b>GRILLED HERB MARINATED LAMB RACK</b> Served with roasted garlic & cherry tomato 香草腌制法式羊排配烤蒜及樱桃番茄	<b>168</b>	<b>SPRING CHICKEN</b> lemon grass marination, with tomatoes basil salad 烤春鸡配罗勒樱桃番茄沙拉	<b>168</b>

## SIDE DISH

<b>FRENCH FRIES</b> 薯条	<b>18</b>	<b>TRUFFLE MASH</b> 黑菌薯泥	<b>18</b>
<b>GARLIC SWEET BEANS</b> 蒜香甜豆	<b>18</b>	<b>MUSHROOMS</b> 口蘑西葫芦	<b>18</b>

Served with red wine sauce, black pepper sauce, bearnaise sauce  
配红酒汁, 黑椒汁, 班尼士酱

## DESSERT

<b>EAST PAVLOVA</b> Strawberry ice cream, fresh fruit, passion fruit sauce 东隅蛋白饼	<b>48</b>	<b>TIRAMISU</b> 提拉米苏	<b>48</b>
		<b>DAILY SLICED CAKE</b> 每日主厨蛋糕	<b>48</b>