

Food by
Feast

Semi-Buffer Brunch Menu
\$498 per person

Enjoy our cold buffet selection
followed by your choice of main course from the menu below
請享用自助餐桌選取沙律 . 冷盤及甜品 全部熱盤新鮮製作 . 主菜選擇如下;

PRICES ARE QUOTED IN HKD AND SUBJECT TO 10% SERVICE CHARGE

MAINS

HEALTHY AVOCADO & ONSEN EGG TOAST 🥥

chia seeds . pumpkin seeds . sunflower seeds . dried fruit . toasted walnuts . hydroponic leaves
牛油果溫泉蛋多士 . 奇亞籽 . 南瓜籽 . 葵花籽 . 乾果 . 烤核桃 . 水耕沙律菜

CRAB MEAT BENEDICT

avocado . ginger . chilli . coriander . orange hollandaise
蟹肉班尼迪蛋 . 牛油果 . 薑 . 辣椒 . 芫荽 . 橙香荷蘭醬

FULL ENGLISH BREAKFAST

choice of eggs . crispy bacon . grilled herb sausage .
sautéed brown mushrooms
semi-dried cherry tomatoes . home-made sourdough toast
英式早餐 . 雙蛋 (自選煮法) . 香草肉腸 . 煙肉 . 烤蕃茄 . 烤啡菇 . 酸種包多士

STROZZAPRETI ALLA PUTTANESCA

kalamata olives . capers . garlic . anchovies . cherry tomatoes
chilli flakes . fresh basil . parsley . parmesan cheese
地中海風味扭紋粉 . 黑橄欖 . 酸豆 . 鯷魚 . 車厘茄 . 辣椒碎 . 羅勒 . 歐芹 . 巴馬臣芝士

HONEY & LIME ROASTED PORK JOWL 🥥

grilled baby cabbage with sesame dressing
蜜糖青檸燒豬頸肉 . 燒娃娃菜 . 芝麻醬

GRILLED U.S. PRIME SIRLOIN FLAP STEAK (+ \$80)

gratin potato . steamed asparagus . roasted butternut squash . café de paris
香烤美國特級牛板腱 . 芝士焗薯 . 蘆筍 . 烤南瓜 . café de paris 牛油

WOK-FRIED GAROUPA

garlic . ginger . bell pepper . fermented black bean sauce . jasmine rice
豉椒石斑片 . 蒜頭 . 薑 . 甜椒 . 豆豉醬 . 茉莉香米飯

TRADITIONAL LAMB KEBAB

pulao rice . tomato garlic sauce
傳統印式羊肉 . 印度香料飯 . 番茄蒜香醬

FREE-FLOWING SELECTED SPARKLING, RED AND WHITE WINES

HK\$228 PER PERSON