

Food by
Feast

Semi Buffet Brunch Menu

Enjoy your selection from our cold counters then choose your main course
from the selection below

請從我們的自助餐桌選取沙律 . 冷盤及甜品 全部熱盤新鮮製作 . 主菜選擇如下;

M A I N S

Roast Sirloin Of Prime Beef

duck fat roast potatoes . Yorkshire pudding . seasonal vegetables . gravy
烤頂級西冷牛扒 . 鴨油燒薯 . 約克布甸 . 時蔬 . 烤肉汁

Veal Chop Milanese

crispy breadcrumb . confit datterini tomatoes . globe artichokes . black olives . smoked anchovy & arugula
米蘭式牛仔扒 . 油封小蕃茄 . 洋薊 . 黑橄欖 . 煙燻鯷魚 . 芝麻菜

Baked King Prawn & Squid Paella Nero

tiger prawn . squid ink rice . fried baby squid . confit fennel . saffron & garlic aioli
烤大虎蝦 . 墨魚汁飯 . 炸墨魚片 . 油封茴香 . 藏紅花蛋黃醬

Kadai Butter Chicken Curry

basmati rice . roti . homemade chutneys & mint yoghurt
印式燴雞 . 印度飯 . 烤包 . 印度蘸醬 . 薄荷乳酪

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

M A I N S

Boston Lobster & Roasted Red Pepper Spaghetti

homemade pasta . red pepper & chili fondue . poached lobster & fresh herbs

慢煮波士頓龍蝦 . 自家制意粉 . 辣燈籠椒汁

Wagyu Steak & Eggs

chargrilled wagyu flat iron steak . two eggs any style . café de Paris butter . straw potatoes

烤和牛板腱牛排 . 自選雙蛋煮法 . 香草牛油 . 幼薯條

Korean Fried Chicken

gochujang . kimchi . grilled corn with kombu butter . smacked cucumber salad

韓國炸雞 . 辣椒醬 . 泡菜 . 粟米 . 昆布牛油 . 拍青瓜沙律

Pepper Seared Yellow-Fin Tuna Niçoise

confit ratte potatoes . soft boiled egg . semi dried tomatoes . niçoise olive

tapenade . lettuce hearts . french beans . anchovy & basil oil

炙燒胡椒吞那魚 . 油封手指薯 . 溏心蛋 . 半乾蕃茄 . 橄欖醬 . 生菜 . 法邊豆 . 鯷魚 . 羅勒油

\$518 per person



SUSTAINABLE FISH 可持續魚類

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