

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

SUPER LUMP 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

SOUS VIDE US PRIME RIBEYE STEAK (+\$80)

sautéed smoked paprika potatoes . buttered French beans
honey-glazed baby carrots . green peppercorn sauce
低溫慢煮美國頂級肉眼牛扒 . 煙燻紅椒薯仔 . 牛油法國四季豆 . 蜜糖小甘筍 . 青胡椒汁

GRILLED RED PRAWN AGLIO E OLIO

fresh-made spaghetti . sliced garlic . chili . parsley
香烤紅蝦蒜香橄欖油意粉 . 蒜片 . 辣椒 . 歐芹

PAN-FRIED SALMON FILLET

garden pea purée . semi-dried cherry tomatoes . meunière sauce
香煎三文魚柳 . 青豆蓉 . 半乾車厘茄 . 牛油檸檬汁

GRILLED CANADIAN BONELESS PORK RACK

granny smith apple purée . sauerkraut . semi-dried cherry tomatoes . calvados pork jus
香烤加拿大無骨豬鞍 . 青蘋果蓉 . 德國酸菜 . 半乾車厘茄 . 蘋果白蘭地肉汁

STIR-FRIED FREE-RANGE CHICKEN

celery . ginger . spring onion . cashew nuts . oyster sauce
西芹腰果炒走地雞 . 薑 . 蔥 . 蠔油