

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 WAGYU BOTTOM SIRLOIN (+\$80)

rosemary potatoes . broccolini . green asparagus  
honey-glazed baby carrots . veal jus  
慢煮和牛下腰肉 . 迷迭香薯仔 . 嫩西蘭花 . 青蘆筍 . 蜜糖小甘筍 . 肉汁

## STEAMED AUSTRALIAN MUSSELS

white wine cream sauce . garlic bread  
澳洲青口配白酒忌廉汁 . 蒜蓉麵包

## PAN-FRIED SEABREAM

jerusalem artichoke purée . broccolini . heirloom tomato salsa  
香煎海鯛魚 . 菊芋蓉 . 嫩西蘭花 . 蕃茄莎莎

## GRILLED FRENCH SPRING CHICKEN

spiced vegetable couscous . wild mushroom cream sauce  
香烤法國春雞 . 香料蔬菜北非小米 . 野菌忌廉汁

## TANDOORI SALMON

kabuli chickpeas . papar salad . garlic yoghurt  
天多利三文魚 . 鷹嘴豆 . 薄脆印度沙律 . 蒜香乳酪醬