

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

CLASSIC CARBONARA

fresh-made spaghetti . Guanciale . parsley . aged parmesan
卡邦尼意大利麵 . 意式風乾豬臉頰肉 . 意大利番茜 . 巴馬臣芝士

SOUS VIDE FRENCH SPRING CHICKEN BREAST & CONFIT LEG

Lyonnaise potatoes . wilted kale and glazed beets . jus
慢煮法國春雞胸配油封雞腿 . 里昂薯 . 炒羽衣甘藍 . 糖漬紅菜頭 . 肉汁

BRAISED BONELESS WAGYU OXTAIL (+\$40)

pomme puree . carrot . mushroom . broccoli . bordelaise sauce
燴無骨和牛牛尾 . 薯蓉 . 小甘筍 . 蘑菇 . 西蘭花苗 . 紅酒汁

GOLDEN PINEAPPLE SWEET & SOUR PORK

onion . bell pepper . jasmine rice
菠蘿咕嚕肉 . 洋蔥 . 甜椒 . 茉莉香米飯

TANDOORI LING FISH

helthi dal khichdi
印度香料烤鱈魚 . 印度豆飯

FREE-FLOWING SELECTED SPARKLING, RED AND WHITE WINES

HK\$228 PER PERSON