

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

FRENCH DUCK CONFIT CASSOULET

braised cannellini beans . pancetta . diced root vegetables . Port jus
法式油封鴨腿 . 白腰豆 . 煙肉 . 田園蔬菜粒 . 波特紅酒汁

GRILLED SPANISH OCTOPUS

lemon & herb paprika potatoes . cherry tomatoes . Kalamata salsa
西班牙香烤八爪魚 . 檸檬香草紅椒粉薯仔 . 車厘茄 . 黑橄欖莎莎

CLASSIC BRITISH FISH PIE

poached salmon & cod . carrots . onions . fennel . pomme purée . Dijon & dill cream
英式焗三文雪魚批 . 甘筍 . 洋蔥 . 茴香 . 薯蓉 . 芥末蒔蘿忌廉汁

CHAR-GRILLED U.S. PRIME BOTTOM SIRLOIN STEAK (+\$80)

duchesse potatoes . green asparagus . cherry tomatoes on the vine . veal jus
烤美國頂級側腹牛扒 . 公爵薯塔 . 青蘆筍 . 車厘茄 . 肉汁

MOROCCAN LAMB KEBAB

Samar salad . roti chani . garlic tomato yoghurt
摩洛哥烤羊肉串 . 漆樹粉沙律 . 酥脆煎餅 . 蒜香蕃茄乳酪