
Food by
Feast

Semi-Buffet 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

M A I N S

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

PAN-FRIED HERBS MARINATED SALMON
cherry tomatoes . steamed broccolini . artichoke purée
香煎自家醃製三文魚 . 車厘茄 . 西蘭花苗 . 雅枝竹茸

THAI STYLE MARINATED IBERICO PORK COLLAR
steamed vegetables . lime wedge . coconut rice
泰式醃製伊比利亞豬梅肉 . 時令蔬菜 . 青檸角 . 椰香飯

GRILLED U.S. PRIME BOTTOM SIRLOIN FLAP STEAK (+$80)
gratin potato . roasted root vegetables . bordelaise sauce
烤美國特級牛板腱 . 芝士焗薯 . 烤根莖蔬菜 . 紅酒汁

POACHED LUNG GUANG CHICKEN
ginger . spring onion . coriander . light soy sauce . jasmine rice
薑葱霸王雞 . 芫荽 . 茉莉香米飯

LAMB KEEMA MATAR
roti
印度羊肉碎青豆咖喱 . 印式薄餅

FREE-FLOWING SELECTED SPARKLING, RED AND WHITE WINES
HK$228 PER PERSON

CONTAINS NUTS 含有堅果 VEGETARIAN 素食