

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

MUSHROOM TORTELLINI 🍄

fresh tomato coulis . wilted baby spinach . grated parmigiano
野菌意大利雲吞 . 鮮番茄醬 . 嫩菠菜 . 巴馬臣芝士

PAN-FRIED SALMON 🐟

braised puy lentils with diced vegetables . semi dried cherry tomatoes
basil pesto . pistou . balsamic
香煎三文魚 . 法式扁豆燴雜菜 . 半風乾車厘茄 . 羅勒青醬 . 羅勒香草醬 . 意大利香醋

GRILLED U.S. PRIME GRADE BOTTOM SIRLOIN FLAP STEAK (+ \$80)

sautéed paprika potatoes . broccolini . honey-glazed baby carrots
mushroom sauce
烤美國特級牛板腱 . 紅椒薯仔 . 西蘭花苗 . 蜜糖小蘿蔔 . 野菌汁

WOK-FRIED SLICED LAMB RUMP

shallot . spring onion . leek . chilli . ginger . carrots . coriander
Shaoxing wine . jasmine rice
紹興薑蔥炒羊肉 . 辣椒 . 薑 . 蘿蔔 . 芫荽 . 紹興酒 . 茉莉香米飯

TANDOORI CHICKEN BIRYANI

cucumber raita
印式雞肉香料飯 . 青瓜乳酪醬

FREE-FLOWING SELECTED SPARKLING, RED AND WHITE WINES

HK\$228 PER PERSON