

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

STEAMED BOUCHOT MUSSELS

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

PAN-ROASTED SEA SNAPPER

Jerusalem artichoke pommes purée . steamed broccolini . Vichy carrots . meunière sauce
香烤海鯧魚 . 菊芋蓉 . 西蘭花苗 . 法式燴甘筍 . 牛油檸檬汁

GRILLED FREE-RANGE LOCAL CHICKEN

roasted locally grown seasonal vegetables . natural jus
香烤本地走地雞 . 烤本地時令蔬菜 . 雞肉汁

SOUS-VIDE US PRIME BOTTOM SIRLOIN STEAK (+\$80)

crispy potato . paprika mayonnaise . roasted locally grown seasonal vegetables
green peppercorn cream sauce
慢煮美國頂級牛腰脊西冷 . 香脆薯仔 . 紅椒蛋黃醬 . 時令本地農場蔬菜 . 青胡椒忌廉汁

THAI DUCK BREAST CURRY

grilled pineapple . cherry tomatoes . sugar snap peas . jasmine rice
泰式鴨胸咖喱 . 烤菠蘿 . 車厘茄 . 蜜糖豆 . 茉莉香米飯

🥜 CONTAINS NUTS 含有堅果