

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

STEAMED BOUCHOT MUSSELS

garlic bread . white wine garlic cream sauce
白酒蒜香忌廉汁法國青口 . 蒜蓉麵包

ROASTED FRENCH BABY CHICKEN

roasted chickpeas . Provençal vegetable couscous . bordelaise sauce
香烤法國春雞 . 普羅旺斯蔬菜古斯米 . 波爾多紅酒汁

GRILLED AUSTRALIAN PHOENIX M5 WAGYU STRIPLOIN (+\$80)

pomme purée . grilled broccolini . honey-glazed baby carrots
green peppercorn sauce
香烤澳洲 Phoenix M5 和牛西冷牛扒 . 法式薯蓉 . 西蘭花苗 . 蜜糖小蘿蔔 . 青胡椒汁

SICHUAN-STYLE LOCAL PORK BELLY

cabbage . bell pepper . Sichuan chilli . jasmine rice
四川回鍋肉 . 椰菜 . 甜椒 . 四川辣椒 . 茉莉香米飯

GOAN FISH CURRY

french beans . jasmine rice
印度香料魚咖喱 . 四季豆 . 茉莉香米飯

FREE-FLOWING SELECTED SPARKLING, RED AND WHITE WINES

HK\$228 PER PERSON