

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

CRAB MEAT AGLIO E OLIO

fresh-made spaghetti . ginger . garlic . chili . Italian parsley
香辣蒜香蟹肉意大利麵 . 蟹肉 . 薑 . 蒜 . 辣椒 . 意大利番茜

POACHED LUNG GUANG CHICKEN

spring onion . coriander . chili . light soy sauce . steamed choy sum . jasmine rice
薑蔥霸王雞 . 清蒸菜心 . 茉莉香米飯

LIGHT SOYA MARINATED BELLOTA GRADE IBERICO PORK COLLAR

braised cabbage and vegetables brunoise . tempura okra . wasabi aioli
輕醃伊比利亞黑毛豬 . 燴椰菜 . 雜菜粒 . 天婦羅秋葵 . 山葵蒜香蛋黃醬

CHARRED AUSTRALIAN WAGYU BEEF RUMP (+\$40)

parsnip purée . wilted baby spinach . chimichurri sauce
炙燒澳洲和牛臀肉 . 歐洲防風草蓉 . 嫩菠菜苗 . 阿根廷香草青醬

SICHUAN STYLE POACHED CHANNA ARGUS FISH

bean sprouts . preserved vegetables . Sichuan peppercorns
dried chili . jasmine rice
四川水煮魚 . 銀芽 . 榨菜 . 花椒 . 乾辣椒 . 茉莉香米飯