
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 SEABREAM
braised provençal vegetables . champagne and lime cream sauce
香煎海鯛魚 . 普羅旺斯燴雜菜 . 香檳青檸忌廉汁

OVEN-ROASTED BBQ SPANISH DUROC SPARERIBS
home-fried fries . broccolini . BBQ sauce
慢烤西班牙杜洛克豬肋骨 . 自家製香脆薯條 . 西蘭花苗 . 燒烤醬

CLASSIC BEEF BOURGUIGNON (+$80)
braised wagyu beef cheek . honey-glazed carrots . mushrooms . pancetta
pomme purée
和牛面頰肉 . 蜜糖蘿蔔 . 野菌 . 意式煙肉 . 法式薯蓉

STIR-FRIED CHICKEN WITH FERMENTED BLACK BEAN
bell pepper . onion . chilli. garlic . shallot . jasmine rice
乾蔥豆豉爆雞球 . 甜椒 . 洋蔥 . 辣椒 . 蒜頭 . 茉莉香米飯

MALABARI TIGER PRAWNS BIRYANI
cucumber raita
印度虎蝦香料飯 . 青瓜乳酪醬

FREE-FLOWING SELECTED SPARKLING, RED AND WHITE WINES

HK$228 PER PERSON

CONTAINS NUTS 含有堅果 VEGETARIAN 素食