

Food by  
Feast

*Signature Semi Buffet Dinner Menu*

Enjoy your selection from our cold counters then choose your main course  
from the selection below

請從我們的自助餐桌選取沙律 . 冷盤及甜品 全部熱盤新鮮製作 . 主菜選擇如下;

## M A I N S

### Char-grilled Prime Rib Eye Steak

chunky chips . grilled broccolini . short-rib croquettes . peppercorn & bearnaise sauces  
烤頂級肉眼牛排 . 粗薯條 . 烤西蘭花苗 . 炸牛小排肉丸 . 胡椒汁 . 賓尼士汁

**500g for 2 people 兩位用**

### Tenderloin Of Australian Wagyu Beef

potato galette . creamed spinach . roasted maitake mushrooms & truffle madeira sauce  
澳洲和牛牛柳 . 薯仔煎餅 . 忌廉菠菜 . 烤舞茸菇 . 松露馬爹那烤肉汁

### Grilled Whole Boston Lobster Garlic & Herb Butter

asparagus . citrus & fennel salad . french fries with seaweed salt  
烤波士頓龍蝦 . 香蒜香草牛油 . 露筍 . 柑橘茴香沙律 . 海藻鹽薯條

**(+\$70)**

### Slow Roasted Loin of Kinboshi Pork

xo & honey glaze . lap cheong & pigs head fried rice . sauteed lettuce & wosun  
日本金星豬扒 . XO醬蜜糖汁 . 豬面肉臘腸炒飯 . 炒青菜 . 萵筍

### Herb Crusted Rack of Lamb

slow cooked shoulder . roasted aubergine . asparagus . red pepper . rosemary . boulangere potato  
烤香草羊扒 . 慢煮羊肩肉 . 烤茄子 . 露筍 . 紅波椒蓉 . 焗洋蔥薯

 SUSTAINABLE FISH 可持續魚類

 VEGETARIAN 素食

PRICE ARE QUOTED IN HKD AND SUBJECT TO 10% SERVICE CHARGE

## M A I N S

### Hand Dived Hokkaido Scallops

served in the shell with vermicelli . green onion . sweet soy . crispy garlic & sesame oil  
蒸北海道帶子 . 粉絲 . 青蔥 . 豉油 . 炸蒜 . 麻油

### Baked Chilean Sea Bass

parmesan crust . diamond shell clam chowder . sweetcorn . girolle mushrooms & tarragon  
焗智利海鱸魚 . 蜆肉周打 . 粟米 . 雞油菌 . 芝士脆

### Slow Poached Ora King Salmon

spanner crab . potato gnocchi . courgette . basil & shellfish bisque  
慢煮帝皇三文魚柳 . 加菲蟹肉 . 薯仔麵糰 . 意大利青瓜 . 羅勒海鮮汁

### Confit Leg of French Duck

coco bean cassoulet . smoked duck . root vegetables & roasted foie gras  
烤法式鴨胙 . 雜菜煙鴨胸燴白豆 . 羽衣甘藍 . 煎鴨肝

### Fresh Rigatoni Pasta

cep & portobello ragu . pecorino cheese & fresh black truffle  
燴牛肝菌啡菇 . 羽衣甘藍 . 長通粉 . 松露忌廉汁

\$788 per person

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