Served to Table

Amuse Bouche of the Day

Egg Dishes

Lobster and Tarragon Omelette | Poached Egg with Avocado Smash
Farmer's Toast and Hollandaise Sauce | Baked Salmon and Boiled Egg Crêpe

Live Station

Mussels Marinière | Pancake with Foie Gras or Salmon | Raclette Cheese and Condiments

Antipasti

Premium Cold Cuts | Pâtés | Mozzarella Cheese | Artisan Cheese
Italian Melon | Caesar Salad

Mediterranean Delights

Swedish Meatball | Greek Lamb and Eggplant Lasagna

Carving Station

Australian Prime Rib | Spring Chicken | German Sausage in Brioche

Seafood

Boston Lobsters | Snow Crab Legs | King Prawns | Mussels | Whelks

Nicholini's Housemade Pasta Station

Paccheri with Wild Mushroom and Truffle Cream

Seafood Crudo

Traditional Gravlax | Citrus Swordfish Crudo | Ginger and Soy Flavoured Yellowtail
Smoked Salmon Heart | Alaskan Crab Meat with Passion Fruit
Mediterranean Seafood Salad Verrine | Herring
Sesame Crusted Tuna Skewer

Mains



- Provençal Rack of Lamb
- Pork Schnitzel
- Émincé de Veau with Rosti Potato
- Paupiette-style Halibut
- Seafood Risotto with Green Peas Mousseline
- Zucchini and Aubergine Timbale with Capsicum Fondue

Sautéed Broccoli | Cauliflower Casserole | Mashed Potatoes | French Fries

Desserts

Signature Soufflé | Dessert Platter

Brunch + Free-flow Drinks

Juices | Soft Drinks | Mocktails HK$888

Perrier-Jouët Champagne | Red and White Wine | Port Wine | Dessert Wine | Cocktails
Draught Beer HK$1,088

Conrad Hong Kong Exclusive Edition Champagne - Billecart-Salmon, Sous Bois | Red and White Wine
Port Wine | Dessert Wine | Cocktails | Draught Beer HK$1,788

Child (aged 4-11) HK$588

All prices are on per guest basis and subject to 10% service charge

European Brunch

on the

8th