

*European  
Brunch*  
on the  
**8<sup>th</sup>**

*Served to Table*

**Seasonal Oysters**

**Beef Tartare with Truffle Caviar**

**Omelette with Norwegian Smoked Salmon, Cheese**

**Egg Benedict with Hollandaise Sauce**

**Sinful Desserts**

Signature Tiramisu, Baked Egg Tart,  
Coconut Red Bean Pudding, Osmanthus Jelly,  
Deep-fried Sweet Pastries, Fried Sesame Dumpling

*Mains*

Please choose one from our selection

**Beef Tournedos**

Beurre Café de Paris

**Roasted Rack of Lamb**

Eggplant Caponata

**Braised Mini Abalone and Spring Chicken**

**Wok-fried Prawns with Soy Sauce**

*Sides*

Sautéed Broccoli | Zucchini Trifolati  
Mashed Potatoes | French Fries

*From Buffet Tables*

**Seafood**

Boston Lobster, Snow Crab Legs, King Prawns, Mussels, Whelks

**Seafood Crudo**

Tuna Carpaccio, Salmon Carpaccio and Tartare, Alaskan Crab Salad, Skate Wing in Gin Tonic Espuma,  
Marinated Anchovies

**Antipasti**

Premium Cold Cuts, Raspadura, Mozzarella Cheese, Artisan Cheese, Italian Melon

**Mediterranean Delights**

Spanish Paella, Cacciucco alla Livornese, Sicilian Arancini, Frittata, Fried polenta

**Carving Station**

Australian Prime Rib, German Sausages, Golden Leaf Roasted Peking Duck, Suckling Pig

**Nicholini's Homemade Pasta Station**

Pumpkin Cavatelli with Italian Sausages

*Free-flow Drinks*

Juices | Soft Drinks | Mocktails HK\$988

Perrier-Jouët Champagne | Red and White Wine | Port Wine | Dessert Wine | Cocktails | Draught Beer HK\$1,188

Child (aged 4-11) HK\$588