

*European
Brunch*
on the
8th

Served to Table

Lobster Bisque

Ox Tongue, Black Truffle Caviar, Salsa Verde

Scallop Ceviche, Blood Orange Dressing

**Cuttlefish Tagliatelle, Salmon Roe
Green Peas Mousseline**

Truffle and Chanterelle Mushroom Omelette

Poached Egg with Forest Ham, Hollandaise Sauce

Sinful Desserts

Signature Tiramisu, Chestnut Mont Blanc,
Ricotta Cheese Cannoli, Guanaja 70% Chocolate Cake,
Italian Panettone, Fresh Fruit Platter

Mains

Please choose one from our selection

Slow-cooked Wagyu Beef Cheek

Spicy Cannellini Bean, Balsamic Vinegar

Pan-fried Seabass

Roasted Brussels Sprouts, Pumpkin Mousseline

Chicken Coq au Vin

Bacon, Seasonal Mushrooms

Herb-crusted Roast Rack of Lamb

Eggplant Caponata

Spinach and Ricotta Lasagna

Béarnaise Sauce

Sides

Sautéed Broccoli | Sautéed Lentils
Mashed Potatoes | French Fries

From Buffet Tables

Seafood

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

Seafood Crudo

Seasonal Seafood Salad, Carpaccio Selection, Octopus Niçoise,
Alaskan Crab Salad, Smoked Salmon, Marinated Anchovie

Antipasti

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

Mediterranean Delights

Spanish Seafood Paella, Cacciucco alla Livornese Soup, Sicilian Arancini, Frittata, Fried Eggplant

Carving Station

Australian Prime Rib, Roasted Turkey, Zampone Pork Leg, German Sausage

Nicholini's Homemade Pasta Station

Paccheri with Porcini and Truffle Sauce

Brunch + 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

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