



Mother's Day Special

Served to Table

Pan-fried Foie Gras

Pâté en Croûte with Figs

U.S. Beef Tartare with Truffles

Omelette, Scamorza Cheese, White Asparagus

**Egg Benedict, Forest Ham,
Hollandaise Sauce**

Sinful Desserts

Signature Tiramisu, Chocolate Truffle Cake, Red Berries Tart
Vanilla Crème Brûlée, Fresh Fruit Platter

Mains

Please choose one from our selection

Beef Rossini

Truffle Polenta, Red Wine Reduction

Roasted Lamb Chop

Herbs Crust, Eggplant Caponata

Cod Fish

Peperonata, Grilled White Asparagus

Grilled King Prawns

Chickpea Cream, Balsamic Vinegar

Gnocchi Gratin

Béchamel Sauce, Gruyère Cheese Fondue

Sides

Sautéed Broccoli | Zucchini Trifolati
Mashed Potatoes | French Fries

From Buffet Tables

Seafood

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

Seafood Crudo

Seasonal Seafood Salad, Octopus Carpaccio, Salmon Tartare, Mediterranean Crab Salad, Cuttlefish with Purple Potato Espuma,
Marinated Anchovies

Antipasti

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

Mediterranean Delights

Spanish Paella, Lobster Bisque, Sicilian Arancini, Frittata, Fried Eggplant, Tomato and Cucumber Gazpacho

Carving Station

Australian Prime Rib, Tuscan Porchetta, German Sausages

Nicholini's Homemade Pasta Station

Paccheri with Porcini in Parmesan Wheel

Brunch + Free-flow Drinks

Perrier-Jouët Champagne | Red and White Wine | Port Wine | Dessert Wine | Cocktails | Draught Beer HK\$1,288

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\$628