

Vive le Brunch

SERVED TO TABLE

Seafood Platter

Boston Lobster | Snow Crab Leg | King Prawn
Mussels | Whelks | Fresh Oyster (add \$30)

Egg Dishes

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

MAINS

Please select one

Roasted Rack of Lamb with Tzatziki Sauce 

Piri Piri Chicken 

Ligurian-style Seabass 

Lobster Thermidor 

Seafood Paella 

Roasted Prime Rib

Mediterranean Stuffed Zucchini

Chef's Recommendation (add \$100)

Grilled Wagyu Beef Sirloin (add \$250)

FROM BUFFET TABLE

Appetiser

Premium Cold Cuts | Pâtés | Mozzarella Cheese | Artisan Cheese | Cantaloupe | Traditional Gravlax | Citrus Swordfish Crudo
Ginger and Soy Flavored Yellowtail | Smoked Salmon Heart | Alaskan Crab Meat and Passion Fruit Shooter
Mediterranean Seafood Salad Verrine | Herring and Curry Dressings in glass | Sesame Crusted Tuna Skewer | Caesar Salad

Live Station

Marinière Mussels | Pan-fried Foie Gras
Raclette Cheese and Condiments

Mediterranean Delights

Swedish Meatballs | Braised Beef Cheek Bourguignon

Carving Station

Suckling Pig | German Sausage

Housemade Pasta Station

Pasta with Porcini Mushroom and White Truffle Cream

Sides

Mashed Potatoes | French Fries | Sautéed Broccoli
Cauliflower Casserole

Desserts

Tiramisu | Iced Apple Pie
Earl Grey Chocolate Mousse | Chilli Chocolate Sandwich

Brunch with Free-flow Drinks

Signature Non-alcoholic Package HK\$798 per adult

Mocktails | Juices | Soft Drinks

Deluxe Package HK\$898 per adult

Sparkling Wine | Red and White Wine | Cocktails | Draught Beer

Add HK\$250 for Perrier-Jouët Champagne

Add HK\$750 for Conrad Hong Kong Exclusive Edition Champagne – Billecart-Salmon, Sous Bois

Child (aged 4-11) HK\$398

Subject to 10% service charge

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BEVERAGE SELECTION

COCKTAILS

Golden Elegance Mimosa

French Blanc de Blancs Brut | Orange

Normandy Appletini

Calvados | Vodka | Apple | Lemon

Fleur de Paradis

Gin | Elderflower | Grapefruit Juice | Lemon

French Shandy

Kronenbourg Lager Beer | Cointreau | Amaro Montenegro

MOCKTAILS

Essence of Apple Brûlée

Apple | Passion fruit | Lemon | Crème Brûlée

Citrus Blossom Delight

Grapefruit | Earl Grey | Rose | Lemon

Soft Drinks

Chilled Juices

Orange | Grapefruit | Apple | Pineapple | Tomato