

Served to Table

Amuse Bouche

Egg Dishes

Lobster and Tarragon Omelette | Crab Meat and Boiled Egg Crêpe
Poached Egg with Avocado Smash, Farmer's Toast and Hollandaise Sauce

Live Station

Mussels Marinière | Lobster Potato Pancake
Raclette Cheese and Condiments

Hors d'oeuvres

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

Mediterranean Delights

Italian Meatballs | Beef Cheek Bourguignon

Carving Station

Australian Prime Rib | Honey Thyme Roasted French Duck
German Sausage in Brioche

Fruits de Mer

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

Housemade Pasta Station

Pasta with Wild Mushrooms and Truffle Cream

Crus de la Mer

Traditional Gravlax | Citrus Swordfish Crudo | Lemon Oregano Marinade Yellowtail
Smoked Salmon Heart | Avocado Lime Snow Crab Shooter with Coriander
Provençal Seafood Verrine | Beetroot Cured Herring
Herb Crusted Salmon Skewer

Mains


Please select one




 Porchetta

 Piri Piri Chicken

 Seafood Casserole

 Lamb Tournedos

 Ligurian-style Sea Bass

 Mediterranean Stuffed Zucchini

Sautéed Broccoli | Cauliflower Casserole | Mashed Potatoes | French Fries

Desserts

Tiramisu | Cannoli | Sesame Choux | Mango and Passion Fruit Mousse | Cocoa Panna Cotta
Honey White Chocolate Mousse | Raspberry Nameleka | Flourless Chocolate Cake

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

A supplement of HK\$500 for an upgrade to Billecart-Salmon, Sous Bois -
Conrad Hong Kong Exclusive Edition Champagne

Child (aged 4-11) HK\$688

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



*European
Brunch*

on the

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