



*European  
Brunch*

— on the —

8<sup>th</sup>

## Served to Table

### Amuse Bouche of the Day

#### Egg Dishes

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

## Live Station

Mussels Marinière | Pancake with Foie Gras or Salmon | Raclette Cheese and Condiments

#### Antipasti

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

#### Mediterranean Delights

Swedish Meatball | Greek Lamb and Eggplant Lasagna

#### Carving Station

Australian Prime Rib | Spring Chicken | German Sausage in Brioche

#### Seafood

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

#### Nicholini's Housemade Pasta Station

Paccheri with Wild Mushroom and Truffle Cream

#### Seafood Crudo

Traditional Gravlax | Citrus Swordfish Crudo | Ginger and Soy Flavoured Yellowtail  
Smoked Salmon Heart | Alaskan Crab Meat with Passion Fruit  
Mediterranean Seafood Salad Verrine | Herring  
Sesame Crusted Tuna Skewer

## Mains



 Provençal Rack of Lamb

 Pork Schnitzel

 Émincé de Veau with  
Rosti Potato

 Paupiette-style Halibut

 Seafood Risotto with  
Green Peas Mousseline

 Zucchini and Aubergine Timbale  
with Capsicum Fondue

Sautéed Broccoli | Cauliflower Casserole | Mashed Potatoes | French Fries

## Desserts

Signature Soufflé | Dessert Platter

Perrier-Jouët Champagne | Red and White Wine | Port Wine | Dessert Wine | Cocktails  
Draught Beer | Juices | Soft Drinks | Mocktails HK\$1,088

A supplement of HK\$700 for an upgrade to Conrad Hong Kong  
Exclusive Edition Champagne – Billecart-Salmon, Sous Bois

Child (aged 4-11) HK\$588

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