

Champagne
Brunch
the
8th

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Festive Champagne Brunch on the Eighth

with free-flowing Perrier-Jouët Champagne, mix & shake bar, highlighted juices, Lavazza coffee & TWG tea \$898

Junior (age 4-12) with highlighted juices \$358

All prices are in Hong Kong dollars and subject to a 10% service charge.

年年豐收 富貴吉祥

*indulge in the finest brunch concept
by Nicholini's and
Brasserie on the Eighth*

    @conradhkhotel

Eggs & Omelettes

Eggs Benedict
poached free range hen egg, avocado, lobster,
espelette pepper, Hollandaise sauce

Omelette
mushrooms, black truffle

Egg-white en Cocotte
sea urchin, crab, chives

Healthy Starters

Homemade Yoghurt
mixed berry compote, pickled pumpkin,
ginger marmalade

Granola Parfait
Greek yoghurt, fresh berries

Bircher Muesli
dried fruits, apples, assorted nuts

Soups

Chinese Crab and Egg-Drop Soup
available at Brasserie on the Eighth

Cream of Mushroom
available at Nicholini's

"Brunch of Surprise"

*please stay tuned for the pop-up culinary carts
during today's brunch*

Caesar Salad
traditional condiments

Steamed Garoupa
Yunnan ham, mushrooms

Chinese Chicken Clay Pot
free range chicken, mushrooms & abalone

Mixed Berries
chantilly cream, ice cream, sherbets, meringue,
cranberry & warm blueberry cobbler

KUNG HEI FAT CHOY

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Mix & Shake Bar

pamper your senses with the sunday drinks by our mixologists

Pacific Bar cold-pressed Bloody Mary

Perrier-Jouët Grand Brut NV Champagne cocktail
(Mimosa, Kir Royale, Bellini)

Perrier-Jouët Grand Brut NV Champagne

Warsteiner German draught beer

Chinese New Year inspired mocktails

Mains

Oriental Style Poached Chilean Cod
steamed rice, spring herbs, superior soy sauce

Grilled Prawns in Bisque Sauce

Braised Beef Cheek
lentilles du Puy, braised carrots

Grilled Lamb Chops
ratatouille, rosemary garlic jus

Grilled Tenderloin
beurre Parisienne, braised carrots

Baked Aubergine Parmigiana (V)

*for our junior guests, please check with our team for entree
sized servings and special dishes.*

Sides

French Fries Creamy Spinach

Ratatouille Mashed Potatoes

Steamed Vegetables with Virgin Oil and Herbs

Cheese Library

Explore the artisan cheese selections with
our Cheese Master:

Sweets

Chocolate Fondant
Panna Cotta with Lychee
Mandarin Orange Mousse Cake
Crème Caramel
Assorted Chinese Cookies & Egg Rolls
Traditional Osmanthus Jelly
Mango Pudding
Strawberry Napoleon