

come

Champagne Brunch on the Eighth

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

Junior (age 4-12) with highlighted juices

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

\$358

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













Weld

Eggs & Omelettes

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

Omelette green and white asparagus, chives

Chawanmushi shrimp, chicken, shiitake mushrooms

HealthyStarters

Homemade Yoghurt mixed berry compote, pickled pumpkin, ginger marmalade

> Granola Parfait Greek yoghurt, fresh berries

Signature Bircher Muesli dried fruits, apples, assorted nuts

Soups

Signature Lobster Bisque available at Brasserie on the Eighth

Tuscan Minestrone available at Nicholini's

"Brunch of Surprises"

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

Caesar Salad traditional condiments

Risotto in Parmesan Wheel asparagus, fresh herbs, Taleggio cheese

Traditional Goulash homemade spaetzli

Mixed Berries chantilly cream, ice cream, sherbets & meringue



Mains

Roasted Chilean Cod creamy leeks, asparagus

Grilled Prawns in Bisque Sauce

Braised Beef Cheek lentilles du puy, braised carrots

Signature Grilled Beef Tenderloin beurre Parisienne, braised carrots

Grilled Lamb Chops rosemary and garlic jus, Ratatouille

Baked Vegetable Lasagna (v)

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

Sides

French Fries Creamy Spinach Mashed Potatoes

Steamed Vegetables with Herbs

Sautéed Spring Asparagus with Garlic Butter

Cheese Library

Explore our artisanal cheese selections.

Desserts

Strawberry Napoleon
Crème Caramel
Pistachio Eclairs
Rum Baba Savarin with Seasonal Berries
Wild Blueberry and Basil Cheesecake
Warm Chocolate Fondant
Wild Blueberry Crumble
Seasonal Fresh Fruits