

Champagne  
Brunch  
on  
the  
8<sup>th</sup>

come

**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.*

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Welcome

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



## Eggs & Omelettes

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

Omelette  
summer mushrooms, chives

Omelette  
hand-picked crab meat, enoki mushrooms, miso broth

## Healthy Starters

Greek Yoghurt  
mixed berry compote,  
strawberry and rhubarb marmalade

Granola Parfait  
Greek yoghurt, mango coulis,  
mango, blueberries

Bircher Muesli  
dried fruits, apples, assorted nuts

## Soups

Cream of Summer Mushroom  
*available at Brasserie on the Eighth*

Summer Tomato  
*available at Nicholini's*

## "Brunch of Surprises"

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

Marinated Summer Tomatoes,  
fresh mozzarella, basil pesto

Risotto in Parmesan Wheel  
summer mushrooms, Taleggio cheese

Coq au Vin,  
braised chicken in red wine,  
cocktail onions, mushrooms, mashed potato

Mixed Berries  
chantilly cream, ice cream, sherbets and meringue

Apple Crumble  
vanilla sauce

# Champagne Brunch

on the

8<sup>th</sup>



**Seafood on Ice**  
crustacean selection served to table.

## Mains

Roasted Chilean Cod  
lentil stew, tomato salsa

Grilled Prawns  
bisque sauce, green peas

Italian Meatballs  
summer tomato stew, mashed potato

Grilled Beef Tenderloin  
beurre Parisienne, arugula salad

Grilled Lamb Chops  
rosemary and garlic jus, ratatouille

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   Mashed Potato  
Steamed Vegetables with Herbs  
Sautéed Broccoli in Garlic Butter

## Cheese Library

explore our artisanal cheese selections.

## Desserts

Panna Cotta with Raspberries  
Blueberry Cheesecake  
Vanilla Crème Brûlée  
Mousse au Chocolat  
Paris-Brest  
Strawberry Napoleon  
Seasonal Fresh Fruits  
Ice Cream Selection

## 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

Summertime mocktails