

Champagne
Brunch
the
—
8th

come

Champagne
Brunch
on
—
8th

Welc

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

    @conradhkhotel

Oysters & Caviar

Eggs & Omelettes

Omelette
crabmeat and chives

Poached Egg
asparagus, black truffle espuma

Healthy Starters

Greek Yoghurt
strawberry compote

Bircher Muesli
dried fruits, apples, assorted nuts, fresh berries

Soup

Cream of Tomato with Basil Essence

“Pop - Up”

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

Tuscan Cacciucco Crustini

Pumpkin and Truffle Cavatelli
in Parmesan wheel

Wok-fried Diced Chicken
walnuts and chili sauce

Gelato & Sherbet

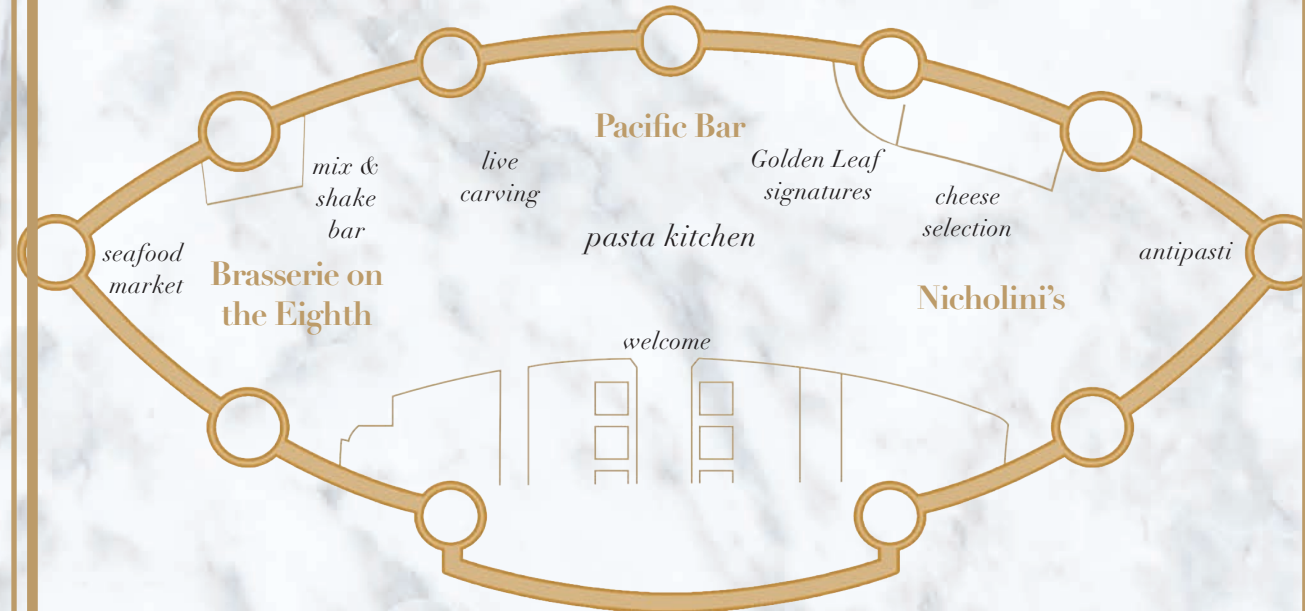
Seafood Market

Boston Lobster, Snow Crab Legs, King Prawns,
Mussels, Wheelks, Sushi, Sashimi

Champagne Brunch

on the

8th



Pacific Bar

Golden Leaf
signatures

cheese
selection

antipasti

Nicholini's

welcome

Mix & Shake Bar

pamper your senses with the specialty drinks by our mixologists

Pacific Bar Bloody Caesar

Perrier-Jouët Grand Brut NV Champagne Cocktails
mimosa, kir royale, bellini

Perrier-Jouët Grand Brut NV Champagne

Draught Beer

Refreshing Mocktails & Seasonal Cocktails

Mains

please choose one main course from our selection

Beef Tenderloin
*butter Parisienne, Savoyard potatoes,
seasonal vegetables*

Prosciutto Wrapped Halibut Fillet
pumpkin mousseline, asparagus, verjus

Lamb Rack Provençal
*eggplant caviar, pickled silver onion,
fried kale*

Seafood Casserole
artichokes, fennel salad

Spinach and Ricotta Cannelloni
tomato sauce, basil

Sides

French Fries / Sweet Potato Fries /

Steamed Vegetables with Herbs /

Mashed Potatoes /

Ratatouille / Brussel Sprouts

Dessert Selection

Limoncello & Ricotta Filled Cannoli

Sicilian Pistachio & Raspberry Cream Choux Puff

Fresh Berries Pavlova

Tiramisu Shooter

Fresh Berries with Chantilly