

Served to Table

Amuse Bouche

Egg Dishes

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



From Buffet Table

Mussels Marinière | Butter and Herbs Poached White Asparagus
Raclette Cheese and Condiments | Easter Chocolate Egg

Hors d'oeuvre

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

Mediterranean Delights

Swedish Meatball | Greek Lamb and Eggplant Lasagna

Carving Station

Australian Prime Rib | Roasted Lamb Leg | German Sausage in Brioche

Fruits de Mer

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

Housemade Pasta Station

Paccheri with Wild Mushroom and Truffle Cream

Crus de la Mer

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

Please select one



 Porchetta

 Piri Piri Chicken

 Ligurian-style Sea Bass

 King Prawn Thermidor

 Seafood Paella

 Mediterranean Stuffed Zucchini

Sautéed Broccoli | Cauliflower Casserole | Mashed Potatoes | French Fries



Desserts

Tiramisu | Cannoli | Sesame Choux | Mango and Passion Fruit Mousse
Cocoa Panna Cotta | Honey White Chocolate Mousse
Raspberry Nameleka | Flourless Chocolate Cake

Perrier-Jouët Champagne | Red and White Wine | Port Wine | Dessert Wine | Cocktails
Draught Beer | Juices | Soft Drinks | Mocktails HK\$1,288

A supplement of HK\$500 for an upgrade to Conrad Hong Kong
Exclusive Edition Champagne - Billecart-Salmon, Sous Bois

Child (aged 4-11) HK\$688

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

*European
Brunch*
on the
8th

