

Served to Table

Amuse Bouche

Egg Dishes

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

Live Station

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

Hors d'oeuvres

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

Mediterranean Delights

Italian Meatball | Beef Cheek Bourguignon

Carving Station

Australian Prime Rib | Roasted French Duck with Honey and Thyme
German Sausage in Brioche

Fruits de Mer

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

Housemade Pasta Station

Pasta with Wild Mushroom and Truffle Cream

Crus de la Mer

Traditional Gravlax | Citrus Swordfish Crudo | Lemon Oregano Marinade Yellowtail
Smoked Salmon Heart | Avocado Lime Snow Crab Shooter with Coriander
Provençal Seafood Verrine | Beetroot Cured Herring
Herb Crusted Salmon Skewer

Mains

Please select one



- | | |
|---|--|
|  Porchetta |  Piri Piri King Prawns |
|  Chicken Stew Coq au Vin |  Lamb Tournedos |
|  Ligurian-style Sea Bass |  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