

Vive le Brunch

SERVED TO TABLE

Pan-fried Foie Gras

Egg Dishes

Spanish Omelette

Poached Egg with Smoked Salmon, Avocado Smash,
Farmer Toast and Hollandaise Sauce

Crab Meat and Mango Crêpe

MAINS

Please select one

Pistachio Crusted Rack of Lamb 

Piri Piri Chicken 

Sea Bass Escalope 

Herb Roasted Pork Loin 

Grilled Prawns and Scallops 

Roasted Prime Rib

Asparagus, Beetroot and Pumpkin Terrine
with Black Truffle 

Chef's Recommendation (add HK\$100)

FROM BUFFET TABLE

Appetiser

Premium Cold Cuts | Pâtés | Mozzarella Cheese | Artisan Cheese | Cantaloupe | Traditional Gravlox

Citrus Marinated Swordfish | Yellowtail Carpaccio with Grapefruit and Herbs | Smoked Salmon Rosette Crème Fraîche

Alaskan Crab Meat Verrine with Watermelon and Citrus | Caesar Salad | German Potato Salad | Roasted Beef and Palm Heart

Endive with Walnut and Orange | Seafood Salad | Beetroot Salad | Marinated Herring with Apple and Dill

Mediterranean Style Grilled Tuna Skewer

Seafood

Boston Lobster | Snow Crab Leg | King Prawn

Clams | Whelks

Live Station

Marinière Mussels | Raclette Cheese and Condiments

Mediterranean Delights

Irish Lamb Stew | Coq au Vin

Carving Station

Suckling Pig | Roasted Duck

Housemade Pasta Station

Pasta with Porcini Mushroom and White Truffle Cream

Sides

Mashed Potatoes | French Fries | French Beans with Toasted Almonds

Grilled Vegetables | Glazed Baby Vegetables

Desserts

Tiramisu | Red Berry Verrine | Mini Meringues with Summer Fruit

Coconut Panna Cotta with Fresh Mangoes

Fresh Fruit Salad with Honey | Red Berry and Peach Crumble

Yoghurt Mousse Cake with Mixed Berries | Lemon Tartlet

Brunch with Free-flow Drinks

Signature Non-alcoholic Package HK\$798 per adult

Mocktails | Juices | Soft Drinks

Deluxe Package HK\$898 per adult

Sparkling Wine | Red and White Wine | Cocktails | Draught Beer

Add HK\$250 for Perrier-Jouët Champagne

Add HK\$750 for Conrad Hong Kong Exclusive Edition Champagne – Billecart-Salmon, Sous Bois

Child (aged 4-11) HK\$398

Subject to 10% service charge

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BEVERAGE SELECTION

COCKTAILS

Golden Elegance Mimosa

French Blanc de Blancs Brut | Orange

Normandy Appletini

Calvados | Vodka | Apple | Lemon

Fleur de Paradis

Gin | Elderflower | Grapefruit Juice | Lemon

French Shandy

Kronenbourg Lager Beer | Cointreau | Amaro Montenegro

MOCKTAILS

Essence of Apple Brûlée

Apple | Passion fruit | Lemon | Crème Brûlée

Citrus Blossom Delight

Grapefruit | Earl Grey | Rose | Lemon

Soft Drinks

Chilled Juices

Orange | Grapefruit | Apple | Pineapple | Tomato