



Served to Table

Seasonal Oysters

U.S. Beef Tartare with Black Truffle Caviar

Pan-fried Foie Gras on Toast

Omelette with White Asparagus, Chorizo

Poached Egg with Parmesan Espuma, Truffle Sauce

Sinful Desserts

Signature Tiramisu, Coconut Tart, Carrot Cake,
Pistachio Crème Brûlée, Colomba Cake, Easter Chocolate
Fresh Fruit Platter

Mains

Please choose one from our selection

Beef Tenderloin

Celery Root Mousseline, Dijon Cream Sauce, Black Truffle

Pan-fried Cod Fillet

Spicy Tomato Sauce, Roasted Romanesco

Roasted Duck Breast

Baked Apple, Braised Red Cabbage, Duck Jus

Herb Crusted Norwegian Salmon

Broccolini, Beurre Blanc Sauce

Beetroot and Spinach Lasagna

Comte Cheese Fondue

Sides

Sautéed Broccoli | Zucchini Trifolati
Mashed Potatoes | French Fries

From Buffet Tables

Seafood

Boston Lobster, Snow Crab Legs, King Prawns, Mussels, Whelks

Seafood Crudo

Tuna Carpaccio, Salmon Carpaccio and Tartare, Alaskan Crab Salad,
Skate Wing in Green Asparagus Espuma and Salmon Roe, Marinated Anchovies

Antipasti

Premium Cold Cuts, Raspadura, Mozzarella Cheese, Artisan Cheese, Italian Melon

Mediterranean Delights

Squid Ink Seafood Paella, French Bouillabaisse, Sicilian Arancini, Frittata, Fried polenta

Carving Station

Australian Prime Rib, German Sausages, Lamb Leg

Nicholini's Homemade Pasta Station

Cavatelli Cacio E Pepe, White Asparagus Ragout

Brunch + Free-flow Drinks

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

Conrad Hong Kong Exclusive Edition Champagne - Billecart-Salmon, Sous Bois | Red and White Wine |
Port Wine | Dessert Wine | Cocktails | Draught Beer HK\$1,788

Child (aged 4-11) HK\$628