



Served to Table

Pan-fried Foie Gras

Pâté en Croûte with Figs

U.S. Beef Tartare with Truffles

Chorizo Omelette, White Asparagus

**Egg Benedict, Forest Ham,
Hollandaise Sauce**

Sinful Desserts

Signature Tiramisu, Coconut Tart, Lychee Rose and Raspberry Mousse, Pistachio Crème Brûlée, Chocolate Cake, Fresh Fruit Platter

Mains

Please choose one from our selection

Beef Tagliata

Truffle Polenta, Arugula Salad

Roasted Lamb Chop

Herbs Crust, Eggplant Caponata

Halibut Fillet

Peperonata, Grilled Asparagus

Grilled King Prawns

Chickpea Cream, Balsamic Vinegar

Gnocchi Gratin

Béchamel Sauce, Gruyère Cheese Fondue

Sides

Sautéed Broccoli | Zucchini Trifolati
Mashed Potatoes | French Fries

From Buffet Tables

Seafood

Boston Lobster, Edible Crab, King Prawns, Mussels, Whelks

Seafood Crudo

Seasonal Seafood Salad, Salmon Carpaccio and Tartare, Mediterranean Crab Salad, Cuttlefish with Purple Potato Espuma, Marinated Anchovies

Antipasti

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

Mediterranean Delights

Spanish Paella, Beef Bourguignon, Sicilian Arancini, Frittata, Fried Eggplant, Tomato and Cucumber Gazpacho

Carving Station

Australian Prime Rib, Tuscan Porchetta, German Sausages

Nicholini's Homemade Pasta Station

Risotto with White Asparagus, Beetroot

Brunch + Free-flow Drinks

Juices | Soft Drinks | Mocktails HK\$988

Perrier-Jouët Champagne | Red and White Wine | Port Wine | Dessert Wine | Cocktails | Draught Beer HK\$1,188

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\$588