



Served to Table

Pan-fried Foie Gras with Apple Compote

Creamy Lobster Bisque with Cassis

Roasted Scallops with Wild Smoked Salmon Roe

Norwegian Salmon Tartare with Strawberries

Crab Omelette with Green Asparagus

**Egg Benedict with Speck Ham,
Beetroot Hollandaise Sauce**

Sinful Desserts

Signature Tiramisu, Coconut Tart, Strawberry Mousse,
Vanilla Crème Brûlée, Chocolate Apricot Cake, Fresh Fruit Platter

Mains

Please choose one from our selection

Angus Beef Tagliata

Parmesan Cheese, Arugula Salad, Barolo Sauce

Roasted Pork Chop

Zucchini Trifolati, Honey Mustard Sauce

Pan-fried Tuna

Grilled Asparagus, Crispy Romanesco, Beurre Blanc Sauce

Grilled King Prawns

Chickpea Cream, Balsamic Vinegar

Maccheroni Gratin

Fontina Cheese, Porcini Sauce

Sides

Sautéed Broccoli | Grilled Zucchini
Mashed Potatoes | French Fries

From Buffet Tables

Seafood

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

Seafood Crudo

Seasonal Seafood Salad, Octopus Carpaccio, Mediterranean Crab Salad, Octopus Niçoise Salad,
Tomato and Cucumber Gazpacho, Marinated Anchovie

Antipasti

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

Mediterranean Delights

Spanish Seafood Paella, Tuscan Cacciucco Soup, Zucchini Flower, Frittata, Mushroom Arancini

Carving Station

Australian Prime Rib, Herb-crusted Australian Leg of Lamb with Mint Jelly, Roasted Spring Chicken

Nicholini's Homemade Pasta Station

Paccheri Pasta with Spicy Arrabbiata in Parmesan Wheel

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