

SUNDAY BRUNCH MENU

DELI COUNTER

Foie Gras Parfait, Truffle and Wine Jelly
Smoked Salmon / Gravlax Salmon / Salmon Tarator
Blinis and Condiments
Bruschetta with Jalapeño Peppers, Burrata and Anchovy

CHARCUTERIES

Chorizo, Saucisson, Black Forest Ham, Cooked Ham, Bresaola
Bone-in Iberico Ham
Seasonal Fruits, Nuts, Dried Fruits

SALADS & APPETIZERS

Ruccola Salad, with Shave Parmiggiano
Octopus Salad with Potato, Fennel and White Balsamic
Vitello Tonnato, Capers, Lemon
Insalata Calabrese – Feta Cheese, Breaded Nduja, Olives, Cherry Tomatoes
Truffle Burrata, Seared Carrots, Shallot, XV Olive Oil, Black Truffle

AGED CHEESE TROLLEY

Assorted Cheese Selected by Chef
Caesar Salad in Parmesan Wheel

HOMEMADE BREAD STATION

Sourdough, Baguette, Focaccia, Walnut-Fig Roll, Laugen Bread
Butter, Truffle Butter, Herb Butter, Local Jams, Marmalade

SEAFOOD ON ICE

Variety of French Oysters
Poached Scallop, Dashi, Caviar
Octopus Salad with Potato, Fennel and White Balsamic
Salmon Tataki, Lemongrass Vinaigrette
Whelks / Large Dutch Mussels
Poached Snow Crab
Variety of Poached Prawns / Shrimp
Thai Seafood Sauce, Shallot Mignonette, Lemon, Cocktail Sauce, Tartare Sauce, Mayonnaise

Please advise us of any special dietary requirements, including potential reaction to allergens.

JAPANESE COUNTER

Sashimi, Nigiri, Maki Rolls

Salmon / Madai / Akami / Octopus / Kampachi / Yellowfin Tuna / King Crab

LIVE PASTA & RISOTTO STATION

Spaghetti, Fusilli or Cavatelli with Choice of Sauce

Carbonara / Pesto / Bolognese / Vongole / Truffle Cream

Bella Sera Pizza

48 hrs fermented Dough with Italian Spelt and Flour

Artichoke & Truffle / Diavola / 5 Cheese

HOT PASS

SOUP

Minestrone Soup

Crab Bisque

MAINS AND SIDES

Crispy Porchetta with Fennel Seed & Lemon

Rosemary Sauce

Salmon en Croûte

Iberico Pork Shoulder Stew with Chorizo

Sauteed Mussels in Calabria Style - Nduja, Orange, Fennel

Spinach Cannelloni

Gambas al Ajillo

Grilled Luganega with Sauteed Potato and Broccoli

Sauteed Green Beans (Kenya Beans)

Buttered Mash Potato

THAI STATION

Yum Som-O

Nam Tok Moo

Gaeng Rawang

Fish Maw Soup with Crab Meat

Steamed Mud Crab

Steamed Rice

Pad Thai Goong – Live Station

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DESSERTS

Assorted Croissant & Viennoiseries

Double Chocolate Cookie

Mille-Feuille Vanilla/Hazelnut

Panettone

Matcha Nara

Torta Caprese

Lemon Tartlet

Tiramisu

72% Dark Chocolate Mousse

Carrot Cake

Pistachio Choux

Macaron

DESSERT STATION

Ice Cream and Sorbet Station

Condiments and Sauce

Baba Limoncello

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TABLE MENU

**Assorted Australian Beef & Lamb Cuts
Ribeye, Striploin, Flank, Tenderloin, Wagyu A5, Lamb**

**Variety of Fresh Fish or Hokkaido Scallop
Based on Seasonality, and Sustainable Fishing**

**March Specials
Angel Hair AOP with Red King Crab**

Wagyu Pad-Krapao

KID'S MENU

**Penne Carbonara
Penne Pomodoro
Spaghetti Bolognese
Grilled Fish with Tartare Sauce, Lemon Wedge
Pizza Margherita
French Fries**

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