

SUNDAY BRUNCH MENU

DELI COUNTER

Foie Gras Parfait, Mushroom Duxelle
Smoked Salmon / Gravlax Salmon / Salmon Tarator
Blinis and Condiments
Stuffed Vine Cherry Tomatoes, a la Provençale

CHARCUTERIES

Salami Picante, Saucisson, Black Forest Ham, Cooked Ham, Bresaola
Prosciutto di San Daniele
Seasonal Fruits, Nuts, Dried Fruits

SALADS & APPETIZERS

Green Asparagus Salad, Potato, Hazelnut, Beaufort Cheese
Octopus Salad with Potato, Fennel and White Balsamic
Vitello Tonnato, Capers, Lemon
Marinated Artichokes, Chickpea Salad with Sundried Tomatoes
Burrata in Martini Glass, Pomodorini, Avocado

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

Oyster Bar
Lobster Salad – Lettuce, Vinaigrette, Caper and Tomato
Poached Hokkaido Scallop, Dashi, Spring Onions
Salmon Tataki, Lemongrass Vinaigrette
Dutch Mussels
Whelks
Variety of Poached Prawns / Shrimp
Thai Seafood Sauce, Shallot Mignonette, Lemon, Cocktail Sauce, Tartare Sauce, Mayonnaise

JAPANESE COUNTER

Sashimi, Nigiri, Maki Rolls

Salmon / Madai / Akami / Octopus / Kampachi / Yellowfin Tuna / Wagyu A5

LIVE PASTA & RISOTTO STATION

Spaghetti, Capellini, Fusilli, Penne

Crab Meat / Amatriciana / Lobster AOP / Truffle Sauce

Risotto Bella Sera, Guanciale, Sausage, Red Wine

Bella Sera Pizza

48 hrs fermented Dough with Italian Spelt and Flour

Asparagus & Bottarga / Truffle & Mushroom / 3 Tomato, Anchovy & Caper

HOT PASS

SOUP

Artichoke Soup

Crab Bisque

MAINS AND SIDES

Roasted Porchetta

Porcini Sauce

Veal Piccata, Caper Sauce and Lemon

Baked Tomino Cheese with San Daniele Ham, in Puff Pastry

Sauteed Mussels in Calabria Style - Nduja, Orange, Fennel

Artichokes Romana Style

Branzino All Acqua Pazza

Grilled Luganega with Sauteed Potato and Broccoli

Gambas al Ajillo

Creamy Polenta

Glazed Carrots

Sauteed Green Beans (Kenya Beans)

THAI STATION

Yum Som'O

Nam Tok Beef

Panaeng Pork

Tom Yum Goong

Steamed Mud Crab

Steamed Rice

Hoy Thod – Crispy Oyster Omelette – Live Station

Pad Thai Goong – Live Station

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

DESSERTS

Assorted Croissant & Viennoiseries

Double Chocolate Cookie

Mille-Feuille Vanilla/Hazelnut

Fraisier – Strawberry Cake

Mango Sticky Rice

Pistachio Cannoli with Vanilla

Torta Caprese

Lemon-Yuzu Tartlet

Tiramisu

Apple Pie

Carrot Cake

Profiteroles

Macaron

DESSERT STATION

Ice Cream and Sorbet Station

Condiments and Sauce

Baba al Limoncello, Mascarpone, Lemon Zest

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TABLE MENU

Brunch Specials

Assorted Australian Beef & Veal Cuts
Ribeye, Striploin, Tenderloin, Wagyu A5
Grilled Asparagus, Red Wine Jus

Variety of Fresh Fish or Hokkaido Scallop
Based on Seasonality, and Sustainable Fishing
Grilled Asparagus, Bone Jus

KID'S MENU

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

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