

Saturday Brunch Menu

Starters

Selection of finest Italian cold cuts
Kalamata olives, sun-dried tomatoes, grissini

Selection of Italian cheese
dried fruits

Buffalo mozzarella
Marinated heirloom tomatoes, basil

Cured hamachi salad
Lemon dressing, salmon roe
kumquat, radish

Quinoa salad
Roasted vegetables, feta

Smoked duck salad
roasted heirloom beetroot, almond
aged balsamic dressing

Oysters on ice

Lentil soup
Black truffle emulsion

Pasta and risotto

Special riserva acquerello risotto
Saffron, slow cooked pork hock, cheese fondue

Homemade orecchiette
Seafood ragout, basil coulis

Main Courses

Pan-roasted Chilean seabass, creamy polenta
Sautéed baby gem, lobster bisque

Slow-braised lamb shank
Creamy potato, sautéed broccolini
roasting jus

Tagliata
Capperata, arugula, parmesan, wine jus

Pastries

Grand Cru chocolate Mousse
Tiramisu in chocolate cup
Pistachio madeleine
Raspberry cheese cake
Green tea Coconut Tart
Almond brioche
Macarons
Pralines