

DOLCEVITA

Festive Saturday Brunch December 2021

Antipasti

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

Buffalo mozzarella
marinated heirloom tomatoes, basil

Seafood salad
lemon dressing, kale, datterino, radish

Roasted heirloom beetroot salad
smoked duck breast, toasted almond

Couscous salad
roasted vegetable, feta cheese

Oysters on ice

Soup of Castelluccio's lentil
garlic emulsion

2110

Pasta and Risotto

Special Riserva Acquerello risotto
saffron, braised lamb shoulder

Homemade maccheroni pasta
seafood Arrabbiata ragout, basil coulis

Main Course

Pan-roasted sword fish
creamy polenta, sautéed baby gem
baked onion, wine emulsion

Roasted turkey
chestnut, brussels sprout

Overnight braised beef cheek
creamy potato, roasted carrot, wine jus

Pastries

Bûche de Noël
Wild berry almond mousse
Cherry and earl grey gateau
Christmas fruit cake
Dresdner stollen
Tiramisu
Assorted macaroons
Assorted pralines

118

inclusive of free flow of soft drinks and chilled juices

158

inclusive of "R" de Ruinart Champagne, house pour wines
house pour beers, cocktails, chilled juices, soft drinks

80 per child
(7 to 12 years old)