

# ALATI

## Festive Brunch

### WELCOME SEAFOOD PLATTER

#### Seafood on Ice

*La Friandise Oysters, Atlantic Lobster, White Prawns, Hokkaido Snow Crab, Mussels*

#### Sauce

*Nahm Jim Seafood, Mignonette, Aioli, Cocktail Sauce and Lemon Wedges*

### SOUP

#### Lobster Bisque

*Served with Freshly Whipped Cream*

### SALADS AND APPETISERS

#### Tuna Tartare

*Shallots, Capers, Sour Cream and Herb Oil*

#### Prawn Cocktail

*Poached Prawns Tossed with Cocktail Sauce Served with Avocado and Lettuce*

#### Roast Beef Carpaccio

*Sliced Roast Beef, Seasonal Mushroom, Garlic Sauce, Parmesan Flakes, Croutons*

#### Burrata Cheese

*Tomato and Basil Compote, Rocket Leaves*

#### Greek Salad

*Tomato, Cucumber, Onion, Capsicum, Feta Cheese and Olive*

#### Chicken Caesar and Truffle

*Romaine Lettuce, Chicken Breast, Parmesan Cheese and Sliced Truffle*

### COLD CUTS & CHARCUTERIE

#### Duck Rillettes

*Artisanal Duck Rilette, Toast Bread, Mustard and Pickles*

#### Homemade Foie Gras Torchon

*Dry Apricot Compote, Pistachios and Grilled Hazelnut Bread*

#### Homemade Smoked Norwegian Salmon

*Served with Cream Cheese, Capers, Pickled Onion, Lemon and Dill*

#### Cheese Platter

*Camembert, Smoked Scamorza and Manchego Served with Grape and Nuts*

#### Pan Tomaca

*20 Months Parma Ham, Tomato Bread, Fresh Fig, Olives and Pickles*

### WEEKLY PASS-AROUND

#### Roasted Turkey with Traditional Condiments

#### Seasonal Delicacies

### MAIN COURSES

#### Pork Tenderloin Milanese

*Crusty Pork Tenderloin, Rocket and Smoked Paprika Aioli*

#### Wagyu Beef Medallion

*Truffle Mashed Potato and Mushroom Sauce*

#### New Zealand Lamb Chop

*Burned Butter Carrot Purée, Glazed Baby Carrots*

#### Pan-fried Hamachi Fillet

*Taggiasca Olives, Pine Nuts, Sundried Tomato, Potato Mouseline*

#### Pan-seared Scallop

*Celeriac Purée, Apple Salad, Avruga Caviar*

#### Duck Confit

*Pumpkin and Rosemary Cream, Mustard Seed and Duck Jus*

#### Pan-fried Duck Foie Gras

*Apple Vanilla Purée, Balsamic Vinegar Jus*

#### Truffle and Turkey Cavatelli

*Homemade Pasta, Turkey Ragout and Black Truffle*

### SWEETS

#### Gingerbread “French Toast”

*Vanilla Ice cream, Roasted Nuts*

#### Apple Raisin Strudel

*Touch of Cinnamon, Chocolate Ice Cream*

#### Hazelnut Choux

*Yuzu Curd, Caramelised Macadamia Nuts*

#### Lemon Verrine

*Blueberry Compote, Pistachio Biscotti*

#### Double Chocolate Brownie Log Cake

*Coffee Sauce*

#### Pistachio Strawberry Log Cake

*Raspberry Sauce, Fresh Berries*

#### Pecan Chocolate Tart

*Candied Chestnut, White Chocolate Chantilly*

#### Christmas Fruit Cake

*Strawberry Sauce, Whipped Cream and Candied Orange*

#### Assortment of Homemade Ice Cream

*Vanilla Ice Cream, Chocolate Ice Cream, Strawberry Sorbet*

### PETITS FOURS PASS-AROUND

#### Pass-around Christmas Goodies Box

*Christmas Cookies, Chocolates, Gingerbread Man, Stollen, Macaroon*