



Christmas Brunch

25th December 2017 | 12pm-2:30pm

Cold Station

Buffalo Mozzarella Caprese
Organic Barley Salad with Sicilian Caponata
House Smoked Salmon & Cured Swordfish Carpaccio
Seafood Salad, Pachino Cherry Tomatoes & Crispy Celery

Traditional Savory Cakes
Selection of Italian Cold Cuts, Pickled Vegetables
Thinly Sliced Roasted Pork Loin with Tonnato Sauce

Live Station

Traditional Capon Ravioli with Porcini Consomme
Risotto Pumpkin & Amaretto in Parmigiano Wheel

Choice of Main Course

Turkey and Foie Gras Roll with Parma Ham, Artichoke Cream & Baby Vegetables

OR

Pan Seared Red Snapper Mussels & Clams Guazzetto Saffron Broth

Dessert Bar

Gianduja Chocolate Mousse Cones
Chestnut Monte Bianco Tartlets
Amaretto Bonet with Hazelnut Crumble
Raspberry and Lemon Panna Cotta
Traditional Panettone with Mascarpone Cream

\$78++ Without Free Flow
\$118++ Free Flow of Prosecco, House White & Red
\$38++ Kids 10 years & below
12pm – 2.30pm

Price is subjected to 10% service charge and prevailing government taxes