

Christmas Champagne Brunch 2020

12pm – 3pm

ANTIPASTI

OSTRICHE
TONNO
SALMONE
BURRATA (V)
SALUMI
GRANCHIO
GAMBERO
FEGATO D'OCA
CANEDERLI

PRIMI PIATTI

RISOTTO
LASAGNA

SECONDI

TACCHINO
MERLUZZO

DOLCI

FORMAGGI

STARTERS

live seasonal oysters (2pcs), red onion sorbet
yellow fin tuna tartare, ginger, 'avruga' caviar
house-made smoked king salmon, sour cream, 'ikura' salmon roe
'burrata' cheese, heirloom tomatoes, rocket salad
selection of cold cuts, marinated olives
crab salad, cocktail sauce, avocado
sautéed prawn brandy and marjoram crostini
pan-seared foie gras, pumpkin, apple cider sauce
'Canederli', Parma ham and 'canestrato' cheese fondue

FIRST COURSE

porcini mushrooms, Autumn black truffle
Black Angus beef lasagna, 'scamorza'

MAIN COURSE

roasted turkey, brussels sprouts, cranberry sauce
Neapolitan style 'Baccala', confit tomatoes and 'taggiasca' olives

assorted Christmas desserts

cheeses, fresh fruits

free-flow Champagne, premium wines, beer, soft drinks, juices and coffee/tea

\$198