

THE ITALIAN TABLE SATURDAY CHAMPAGNE BRUNCH

Head Chef Emanuele Faggi

ANTIPASTI

appetiser

OSTRICHE	live seasonal oysters (2)
TROTA	marinated fjord trout, 'avruga' caviar
BURRATA	freshly imported from Italy 'burrata', Italian tomatoes
SALUMI	Selection of cold cuts
COZZE	stewed mussels in pepper broth with rosemary croutons
FRUTTI DI MARE	deep fried calamari, prawns and anchovies
ARAGOSTELLA	baby lobster 'flambé' with Brandy, cocktail mayo

PRIMI PIATTI

first course

GNOCCHI	hand-crafted potato 'gnocchi', fresh seafood, white wine sauce, tomato
RAVIOLI	house-made veal ravioli with 'porcini' mushroom sauce, truffle emulsion
RISOTTO	superfine 'risotto Acquerello' with Iranian saffron

SECONDI PIATTI

main course

DUCK	duck breast, onion compote, mustard sauce
DENTICE	oven-baked red snapper 'salmoriglio', rosemary potatoes & sautéed vegetables

BAR DEI DOLCI

dessert bar

\$98++ with free flow of Prosecco and soft drinks

\$128++ with free flow of Mumm Cordon Rouge Champagne, Prosecco and soft drinks
