

THE ITALIAN TABLE BRUNCH MENU

All dishes are served at the table sharing style (1 serving per dish)

ANTIPASTI

FEGATO D'OCA
BURRATINA (V)
TONNO
GRANCHIO
GAMBERI
SALUMI

STARTERS

foie gras pâté, onion jam, saffron crostini
'burratina', Japanese cherry tomatoes, basil pesto
yellow fin tuna carpaccio, orange salad, 'avruga' caviar
snow crab salad, cucumber, confit tomatoes, 'ikura' salmon roe
poached tiger prawns, brandy sauce, avocado
cold cuts, 'Martini' marinated olives

PRIMI

RISOTTO
RAVIOLI

FIRST COURSES

risotto, truffle, smoked 'scamorza'
beef cheek 'ravioli', 'Marsala' jus, sage, 'parmesan' fondue

SECONDI

AGNELLO
SALMONE

MAIN COURSES

New Zealand lamb rack, pistachio, mustard jus
baked salmon, dill crust, Chardonnay sauce

DOLCI

SELECTION OF FRUITS & DESSERTS

88

free-flow soft drinks, juices and coffee/tea

108

free-flow sparkling wine, house white and red wine, beer, soft drinks, juices and coffee/tea

148

free-flow Champagne, premium white and red wine, beer, soft drinks, juices and coffee/tea