

CHRISTMAS BRUNCH 2019

12:00pm to 3:00pm

Head Chef Andrea de Paola

ANTIPASTI

appetisers

OSTRICHE	live seasonal oysters (2)
SALMONE	cured salmon, 'tartare' sauce, 'ikura' caviar
BURRATA (V)	'burrata' cheese, Japanese tomatoes, Ligurian pesto
SALUMI	selection of cold cuts, cocoa crostini
GARDEN (V)	seasonal vegetables, truffle 'bagna cauda', almonds, 'parmesan' cheese
BACCALA	'polenta' maize flour cake and creamed, Chilean seabass
CAPASANTA	gratinated Hokkaido scallops, saffron, cauliflower, pine nuts
GAMBERI	sautéed prawns, 'cioppino', garlic croutons

PRIMI PIATTI

first courses

LAZAGNA	house-made Angus beef lasagna
AGNOLOTTI	house-made beef cheek 'agnolotti', 'taleggio' and pistachio

DAL VIVO

live station

PORCHETTA	Iberico pork belly 'porchetta' style
BRANZINO	roasted seabass, olives, tomatoes, potatoes, seasonal vegetables

BAR DEI DOLCI *dessert bar*

\$138++

*with free flow of Champagne, Spumante, beer
house wine, soft drinks, juices and coffee/tea*

All prices are subject to 10% service charge and prevailing government taxes