

DOLCEVITA

Mother's Day Brunch 7 and 8 May 2016

Starters

Italian antipasti platter

Selection of fine Italian cold cuts, Kalamata olives
semi-dried tomatoes, homemade grissini sticks

French oysters, mignonette, lemon wrap

Port wine-marinated foie gras terrine

Buffalo mozzarella salad, heirloom cherry tomatoes
basil pesto, olive oil

Crab timbale, avocado mousse
mango salsa, lemon zest dressing

Black Angus tenderloin carpaccio, forest mushrooms
Parmesan cheese, balsamic reduction

Saffron lemon couscous, seasonal grilled vegetables

Poached baby prawns, crispy romaine
paprika cocktail sauce

Soup

Wild forest mushroom soup

Pasta and Risotto

Tomato Aquarello risotto stracciatella, basil

Orecchiette pasta, pork sausage ragout pecorino

Aglio olio style sea food linguine
Sardinian Bottarga

Vegetarian homemade lasagna
Parmesan, béchamel sauce

Fish

Roasted Atlantic cod fish, soft polenta
lemon butter sauce

Grilled salmon fillet, tomato onion salad
chimichurri dressing

Meat

Angus beef tagliata, arugula salad
morel, Madeira sauce

Australian lamb loin, sautéed market vegetables
natural jus

Desserts

Yogurt raspberry Pan de Gênes

Exotic passion fruit mango gateaux

“Brilliant rose” pâté choux tree

Mama cognac tiramisu mascarpone cream

Lavender blossom honey lemon

Grand cru chocolate cup

Petits macaroons

Warm Desserts

Bailey’s coffee bread and butter pudding
vanilla sauce

Petit pear with red wine

Vanilla ice cream
assorted topping

168

including free flow of “R” de Ruinart, beer, wines, cocktails,
soft drinks, juices and mineral water

1602