



# National Day Brunch 22, 29 July and 9 August 2017

## Starters

Italian antipasti platter  
Selection of fine cold cuts, rainbow olives  
semi-dried tomatoes, homemade grissini sticks

Seasonal oysters on ice  
traditional condiments

Slow-cooked octopus, potatoes  
cherry tomatoes, lemon dressing

Heirloom tomatoes salad  
buffalo mozzarella mousse, olive oil, pesto sauce

Grilled green asparagus, quail egg  
haricots verts, sour cream

Beef carpaccio, rocket salad  
fresh tomatoes, aged balsamic

## Soup

Wild forest mushroom soup  
white truffle foam

## Pasta

Acquerello Riserva risotto, asparagus  
mimosa egg, black truffle

Homemade orecchiette pasta  
traditional Neapolitan ragout, pecorino

Spaghetti lobster ragout  
marinara sauce

## Main Courses

Seared cod fish bites, green pea coulis  
tomato tartare

Slow braised Australian lamb neck  
mashed potatoes, saffron, gremolada

Wagyu beef tagliata, rocket salad  
shaved parmesan, balsamico

# Dessert Buffet

## Miniatures

Crème brûlée  
Raspberry panna cotta  
Petits macarons

## Tartes and cakes

Hazelnut rolyatine  
Chocolate caramel tarte  
Ricotta cheese tarte with berries  
Tiramisu

## Warm delights

Dark sweet cherry citrus clafoutis

OR

Bread and butter pudding with crème anglaise

## Assorted cheese platter

128

including soft drinks, chilled juices  
and mineral water

168

including free flow of Ruinart "R" Champagne  
wines, beer, cocktails, soft drinks  
chilled juices and mineral water