



Midnight Race Brunch 16 and 17 September 2017

Starters

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

Heirloom tomato salad
buffalo mozzarella, basil oil

Grilled green asparagus
green bean, quail egg, goat cheese, lemon dressing

Fresh octopus salad
potato, cherry tomato, lemon dressing

Childhood memories egg frittata
caramelized onion, zucchini, sour cream, truffle caviar

Beef carpaccio
rocket salad, fresh tomatoes, aged balsamic vinaigrette

Fresh oysters
traditional condiments

Cauliflower soup
lemongrass foam

Pasta and risotto

Special riserva Acquerello risotto
porcini mushroom ragout, parmesan emulsion, truffle scent

Homemade spaghetti
seafood stew, lobster bisque, parsley

Orecchiette alla Norcina
Umbria's signature pork sausage ragout
ricotta cheese

Mains courses

Seared barramundi bites
green peas coulis, tomato tartare, black olives

Slow braised lamb shank
rosemary chickpeas, burnt onion, red wine sauce

Grilled Angus beef tagliata
cherry tomatoes, rocket salad, potato crisp, parmesan shavings

Desserts

Raspberry hazelnut chocolate crunch

Clementine orange lime gateau

Crème brûlée

Muscat grape, aloe vera

Pistachio, mango, passion fruit gâteau

Forest berry pannacotta

Petits macaroons

Warm desserts

Banana caramel bread and butter pudding

Classic apple turn over, crème Anglaise

178

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