

DOLCEVITA

Christmas Day Brunch 25 December 2021

Antipasti

Selection of finest Italian cold cuts
kalamata olives, sun-dried tomatoes, grissini

Buffalo mozzarella
marinated heirloom tomatoes, basil

Seafood salad
lemon dressing, kale, datterino, radish

Cured Wagyu beef bresaola
basil dressing, forest mushrooms, parmesan

Roasted heirloom beetroot
almond, aged balsamic dressing, goat cheese

Oysters on ice

Soup of Castelluccio's lentil
black truffle emulsion

2110

Pasta and Risotto

Special Riserva Acquerello risotto
saffron, braised cotechino pork trotter

Homemade orecchiette pasta
seafood Arrabbiata ragout, basil coulis

Main Course

Pan-roasted cod fillet
creamy polenta, roasted heirloom carrot
wine emulsion

Roasted turkey
chestnut, brussels sprout

Roasted Australian beef sirloin
potato, pearl onion, truffle jus

Pastries

Bûche de Noël
Cherry and earl grey chocolate
Wild berry confit, cheese bavarios mousse
Snowy mountain
Cannoncini alla crema
Christmas fruit cake
Dresdner stollen
Panettone
Berries zuppa inglese
Tiramisu
Assorted macaroons
Traditional fruit mince pie
Christmas pudding with vanilla dark rum and crème anglaise
Confectionery

288

inclusive of Ruinart Blanc de Blancs Champagne, house pour wines
house pour beers, cocktails, chilled juices, soft drinks

248

inclusive of "R" de Ruinart Champagne, house pour wines
house pour beers, cocktails, chilled juices, soft drinks

88 per child
(7 to 12 years old)