

DOLCEVITA

Easter Brunch Menu 3 and 4 April 2021

Starters

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

Buffalo mozzarella
Heirloom cherry tomatoes, basil

Seafood Catalana salad
Black olives, datterino tomatoes, red onion

Uova e Tartufo
Scrambled eggs, black truffle, chives

Torta Pasqualina
Traditional Italian Easter quiche pie

Lightly marinated Hamachi
Yuzu dressing, kumquat

Smoked duck breast
Roasted beetroot, almond, feta cheese

Lentil soup
Truffle foam

Oysters on ice

2102

Pasta and risotto

Special riserva Acquerello risotto
Saffron, black truffle, aged pecorino

Orecchiette pasta
Seafood cacciucco, lobster bisque, basil coulis

Main Courses

Pan-roasted cod fish
Creamy potatoes, glazed baby gem
arrabbiata sauce

Roasted grass-fed lamb rack
Polenta, broccolini, roasting jus

Pan-fried Angus beef tagliata
Rocket, parmesan, wine jus

Desserts

“Osternest”
Chocolate cake

“Easter Snow Egg”
Passion fruit with coconut

“Citrus Cheese”
Choux pastries

“Toffee”
Nutella chocolate pound cake

“Carrot Pot”
Orange carrot cake

Brandied cherries pistachio financier

Mango jelly citrus foam

Hot cross buns

Easter chocolate bonbon praline

Easter rice pudding tart
Vanilla sauce and apricot

138

Inclusive of soft drinks and chilled juices

178

Inclusive of free flow “R” de Ruinart Champagne
House pour wines and beers