

Easter Brunch  
11 - 12 April 2020

Starters

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

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

Cured hamachi  
cantaloupe melon, mint, citrus dressing

Smoked duck breast, roasted cauliflower  
almond, feta cheese

Seasonal Oysters on ice

Lentil soup  
truffle foam

# Main Courses

Acquerello Riserva risotto  
butternut squash, aged parmesan, amaretto crumbles

Homemade orecchiette pasta  
veal ossobuco ragout, parsley coulis, pecorino fondue

Pan-roasted cod fish  
carrot texture, glazed baby gem lettuce, lobster emulsion

Roasted grass-fed lamb rack  
polenta, brussels sprout, roasting jus

Angus beef tagliata  
mashed potato, burnt onion, wine jus

# Dessert Buffet

Hazelnut gianduja chocolate cake

Earl grey madeleines

Key lime pie with coconut cream

Caramel maple sable tart

Wild strawberry yoghurt mousse

Pistachio pain de gênes with vanilla mousseline

“Easter snow egg” passion fruit with coconut

Bunny carrot walnut trench cake

Hot cross buns

Easter chocolate bonbon praline

Rustic apricot pie

128

Inclusive of soft drinks and chilled juices

168

Inclusive free flow of “R” de Ruinart Champagne, house pour wines  
house pour beers