Mother’s Day Brunch Menu
8 and 9 May 2021

Starters

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

Buffalo mozzarella
Heirloom cherry tomatoes, basil

Seafood Catalana salad
Black olives, datterino tomatoes, red onion

Quinoa salad
Roasted vegetables, balsamic dressing, feta cheese

Torta Pasqualina
Traditional Italian quiche pie

Lightly marinated Hamachi
Yuzu dressing, kumquat

Smoked duck breast
Roasted beetroot, almond, goat cheese

Borlotti bean soup
Truffle foam

Oysters on ice

The chef will be delighted to assist with any dietary requests as some items may contain pork or nuts. Prices are in Singapore dollar and subject to 10% service charge and 7% government tax.
Pasta and risotto

Special riserva Acquerello risotto
Seasonal roasted mushrooms, chives, aged parmesan

Orecchiette pasta
Seafood cacciuoco, 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 salad, parmesan, wine jus

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Desserts

Strawberry mousse rose infusion
Gula melaka coconut roulade
Red fruit cheesecake
Mango Bavarian cream, passion fruit verrines
Pâte à Choux
Assorted chocolate pralines
Assorted cookies

118
Inclusive of soft drinks and chilled juices

158
Inclusive of free flow “R” de Ruinart Champagne
House pour wines and beers

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