



## Saturday Brunch Menu

### Starters

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

Selection of Italian cheese  
dried Fruits

Buffalo mozzarella  
marinated heirloom tomatoes, basil

Seafood salad  
lemon dressing, roasted potatoes  
datterino tomatoes, radish

Quinoa salad  
roasted vegetables, citrus ricotta

Smoked duck salad  
roasted heirloom beetroot, almond  
aged balsamic dressing

Oysters on ice

Seasonal wild mushroom soup  
black truffle emulsion

## Pasta and risotto

Special riserva acquerello risotto  
saffron, seafood ragout

Homemade orecchiette  
veal ragout, pecorino fondue

## Main Courses

Pan-roasted cod fillet, creamy polenta  
sautéed baby gem lettuce, lobster bisque

Slow-braised lamb shank  
creamy potatoes, pearl onion, roasting jus

Roasted Australian beef sirloin  
rocket, capperata, aged parmesan shavings

## Pastries

Chocolate croissant  
Plain croissant  
Pistachio madeleines  
Forest berry tart

118++ per person  
with free flow of soft drinks and chilled juices

158++ per person  
with free flow of "R" de Ruinart Champagne house white and red wine, beer