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
Cured hamachi salad
Lemon dressing, salmon roe
kumquat, radish
Quinoa salad
Roasted vegetables, feta
Smoked duck salad
roasted heirloom beetroot, almond aged balsamic dressing
Oysters on ice
Lentil soup
Black truffle emulsion

Pasta and risotto
Special riserva acquerello risotto
Saffron, slow cooked pork hock, cheese fondue
Homemade orecchiette
Seafood ragout, basil coulis

Main Courses
Pan-roasted Chilean seabass, creamy polenta
Sauteed baby gem, lobster bisque
Slow-braised lamb shank
Creamy potato, sautéed broccollini
roasting jus
Tagliata
Capperata, arugula, parmesan, wine jus

Pastries
Grand Cru chocolate Mousse
Tiramisu in chocolate cup
Pistachio madeleine
Raspberry cheese cake
Green tea Coconut Tart
Almond brioche
Macarons
Pralines