

# DOLCEVITA

## Christmas Day Brunch 25 December 2020

### Antipasti

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

Buffalo mozzarella  
marinated heirloom tomatoes, basil

Lobster salad  
lemon dressing, kale, datterino, radish

Cured Wagyu beef bresaola  
basil dressing, forest mushrooms, parmesan

Roasted heirloom beetroot, almond  
aged balsamic dressing, goat cheese

Oysters on ice

Soup of Castelluccio's lentil, black truffle emulsion

2011

## Pasta and risotto

Special Riserva Acquerello risotto  
saffron, braised cotechino pork trotter

Rigatoni Giuseppe cocco  
lobster, cherry tomatoes ragout

## Main Course

Pan-roasted cod fillet, creamy polenta  
candy fennel, wine emulsion

Roasted turkey  
chestnut, brussels sprout

Roasted Australian beef sirloin  
potato, pearl onion, truffle jus

## Pastries

Bûche de Noël

Exotic malibu bavarios

Santa berry

Eggnog sabayon

Christmas fruit cake

Pumpkin pie

Christmas stollen

Panettone

Traditional fruity minced pie

Assorted macarons

Assorted chocolate pralines

Christmas cookies

Christmas pudding with brandy sauce

288

inclusive of Ruinart Blanc de Blancs Champagne, house pour wines  
house pour beers, cocktails, chilled juices, soft drinks

248

inclusive of "R" de Ruinart Champagne, house pour wines  
house pour beers, cocktails, chilled juices, soft drinks

88 per child

(7 to 12 years old)

inclusive of soft drinks, chilled juices