## DOLCEVITA

# Christmas Brunch 25 December 2018 

## Antipasti

Selection of finest Italian cold cuts<br>Kalamata olives, sun-dried tomatoes, grissini

Buffalo mozzarella violet eggplant caponata, basil

Octopus potato salad lemon dressing, sour dough croutons, caper

Carne salada, yellow endives forest mushrooms, Parmesan

Lightly smoked Scottish salmon fennel, pomelo, sour cream

Roasted heirloom beetroot, almond aged balsamic dressing, goat cheese

Oysters on ice

## Soup

Castelluccio's lentils, truffle emulsion

# Pasta and Risotto 

## Special Riserva Acquerello risotto creamy black truffle sauce

## Paccheri Giuseppe Cocco saffron, lobster ragout

## Main Courses

Pan-roasted cod fish, cauliflower textures
Swiss chard, salsa vergine

Roasted turkey chestnut, brussels sprout

Roasted Tajima Wagyu beef tenderloin potatoes, capsicum, salsa verde

## Pastry and Sweet Endings

Bûche de noël<br>Sengana strawberry chocolate noël cake<br>The cherry<br>Matcha soufflé mascarpone yule log<br>Coffee orange "Angular"<br>Merry Christmas croquembouche<br>Christmas fruit cake<br>Dresdner stollen<br>Panettone<br>Red fruit Christmas deer<br>Tiramisu<br>Éclair macaroons<br>Assorted Christmas cookies<br>Traditional fruity minced pie<br>Christmas pudding with vanilla dark rum crème Anglaise<br>Grand cru chocolate bonbons

168
inclusive of soft drinks, chilled juices and mineral water
198
inclusive of " $R$ " de Ruinart Champagne, beer, wine, cocktails soft drinks, chilled juices and mineral water
inclusive of Ruinart Champagne Blanc de Blanc, beer, wine, cocktails soft drinks, chilled juices and mineral water

