



Easter Brunch

31 March and 1 April 2018

Antipasti

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

Buffalo mozzarella
heirloom cherry tomatoes, basil

Mediterranean seafood salad
black olives, vegetables giardiniera, capers

Egg frittata
zucchini, caramelized onion, truffle scent

Torta pasqualina
traditional Italian Easter quiche pie

Cured salmon
fennel, long beans, citrus dressing

Smoked duck breast, beetroot
almond, quail egg, goat cheese

Oysters on ice

Cauliflower and vanilla soup
lemongrass foam

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.

Main Courses

Special Riserva Acquerello risotto
wild mushrooms, parmesan, black truffle

Homemade spaghetti
with seafood ragout in lobster sauce with cherry tomatoes, basil

Pan-roasted barramundi
yellow cherry tomatoes coulis, clam chowder, kale

Roasted suckling pig "Porchetta" style
oven-baked potatoes, peperonata, roasting jus

Angus beef tagliata
mashed potatoes, burnt onion, roasting jus

Dessert

Chocolate "osternest" gateaux

Cheese cake with strawberry marmalade

Chestnut blueberry sable tart

Easter snow "egg" passion fruit with coconut

Candied cherries pistachio tea cake

Hazelnut mousseline ostern torte choux

Chocolate lava cake

Assorted macaroons

Easter chocolate bonbon praline

Tiramisu

Vanilla pannacotta with berries coulis

Easter rice pudding cake

Apricot and rosemary pie

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