



ITALIAN BISTRONOMIC CHAMPAGNE BRUNCH

Every Sunday, 12:00pm to 3:00pm

Indulge in non-stop revelry with our Champagne Brunch that comes with unlimited seafood-on-ice, tipples and live music. Featuring an extensive buffet line of Italian favourites and thrilling live stations, a theatrical Italian street food gastronomic experience awaits you.

Adults

\$158++ with free flow Taittinger

Champagne or Italian Franciacorta, Aperol

Spritz and selected cocktails and wines

\$138++ with free flow Prosecco, Peroni Beer,

Aperol Spritz and soft drinks

\$98++ with free flow soft drinks, jucies,

coffee and tea

Children

\$38++ for children aged between

3 to 5 years old

\$68++ for children aged between

6 to 11 years old



All prices are subject to 10% service charge and prevailing government taxes.

ITALIAN BISTRONOMIC CHAMPAGNE BRUNCH

CHARCUTERIE ROOM

Cold Cuts

Mortadella, Soppressata, Spicy Salami, Serrano Ham

Aged Parma Ham Wrapped Rock Melon

Artisanal Cheese Selection

Grana Padano, Mozzarella, Taleggio, Auricchio, Pecorino,
Gorgonzola

Bread and Condiments

Focaccia and Grissini
Sundried Tomato Butter, Basil Pesto Butter, Olive Oil, Balsamic

LIVE STATIONS

Cheese Wheel Pasta

Cacio e Pepe tossed in Parmesan Wheel
(Mafaldine Pasta)

Roast Beef Carving

Slow Oven Roasted Angus Beef Striploin with Dijon
Mustard and Herbs

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COLD STARTERS

Seafood and Sashimi on Ice

Live Oyster, Boston Lobster, Mussel, Tiger Prawn, Snow Crab
Legs, Salmon and Tuna Sashimi

Salad Bar

Featuring Organic Vegetable from Local Farms

Club Sandwich

Smoked Turkey, Tomato, Egg, Lettuce, Mayonnaise

Club Salmon

Norwegian Smoked Salmon, Cream Cheese, Mint, Cucumber

Gazpacho Di Pomodori

Chilled Marinated Heirloom Tomato Soup

Mozzarella And Tomato Skewers

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HOT SPECIALITIES

Eggs a l' Amatriciana

Bacon, Cage Free Eggs, Pecorino, Pepper, Tomato

Roasted Chestnut

Crispy Calamari with Garlic Aioli

Frittata

Mix Vegetable Egg Tortilla

Orecchia di' Elefante ("Elephant Ears")

Panfried Jumbo Veal Chop

Pasta Al Forno

Baked Penne Pasta with Pork-Beef Bolognese and Bechamel

Spezzatino di Manzo

Italian Beef Stew with Mediterranean Vegetables

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PINSA

Margherita

Tomato, Mozzarella, Basil

4 Cheese

Parmigiano, Gorgonzola, Scamorza, Mozzarella

Rustica

Smoked Mozzarella, Bacon, Zucchini, Potato

Diavola Pepperoni

Tomato, Mozzarella, Spianata Calabrese Salami

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DESSERTS

Luce-Misu Gâteau

Lemon Meringue Tart

Caramel Hazelnut Chocolate Mousse

Baked Cheesecake

Crostata Pistachio Strawberry Frangipane

Chunchy Choux Pastries

Red Fruit Pannacotta

Bomboloni Nutella

Salame al Cioccolato

Sensation Macaron

Bread & Butter Pudding with Baileys Vanilla Sauce

Selection of Gelato & Sorbet

Seasonal Fruit Plate with Fresh Berries

Crêpes Suzette with Caramel Orange Sauce (Live Station)