

Let's Celebrate Father's Day

Treat Dad to an unforgettable Italian Brunch!



The experience starts now...

Savour the essence of tradition with Chef Marco's family-inspired recipes, perfectly complemented by the option of free-flowing Prosecco, Champagne, or fine Italian wines.

Your brunch experience begins with a delightful selection of classic appetisers designed to awaken the palate—think creamy 'burratina' with Parma ham, succulent prawns, fresh Hokkaido scallops, and premium oysters.

Next, indulge in generous sharing mains, featuring 'ravioli' filled with 'ricotta' cheese, tender Italian octopus, and the ever-popular Fiorentina steak served with seasonal vegetables.

To end on a sweet note, enjoy a selection of handcrafted desserts, including Signature tiramisu', pistachio meringue, and Chef Marco's freshly baked bignè.

SUNDAY 15TH JUNE FROM 11:45AM

BRUNCH MENU

Sharing antipasti

Prosciutto thin slice of 'Pio Tosini' 'Parma' ham

Burratina cheese with 'San Marzano' tomatoes, fresh basil (V)

Gamberi seared prawns, chick pea mash, crispy 'guanciale'

Capesante pan-seared Hokkaido scallops, green pea purée, trout roe

Ostriche seasonal fresh oyster (2 per person)

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Sharing mains

Ravioli pasta stuffed with 'ricotta' cheese and lemon, tomato coulis
crunchy green asparagus

Polipo poached and pan-seared Sardinian octopus, roasted cherry tomatoes
black olives 'taggiasche', basil 'pesto'

La Fiorentina

Roasted 200days grain-fed Black Angus beef T-Bone
rosemary potatoes and sautéed vegetables
(lamb rack optional)

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Sharing desserts

Tiramisu Chef Marco's Mom's traditional tiramisu'

Meringhe pistachio meringue kisses

Bigne with pastry cream

\$98++

\$58++ Free flow of Prosecco, beer, house wine, soft drink

\$78++ Free flow of Champagne, beer, house wine, soft drink