

# *Celebrate Mother's Day*

AN ELEGANT BRUNCH EXPERIENCE



Let's celebrate Mother's Day on Sunday 10th of May, and indulge in authentic and traditional dishes inspired by Chef Marco's Mom's recipes, with the option to pair with free-flow Prosecco, Champagne or Italian wines.

The sharing brunch will start with a carving station of 'Parma' ham and some other classic appetisers such as 'burratina' cheese, Akami tuna 'carpaccio, oysters and white asparagus.

The appetiser spread will be followed by sharing mains, homemade 'tortelli' pasta stuffed with crab, succulent veal 'ossobuco' and roasted prawns.

To conclude, savour a sweet finale of our Signature tiramisu', complemented by raspberry financier and a seasonal fruit tart.



Sunday, May 10th | 11:45am - 2:30pm

# BRUNCH MENU

## Sharing antipasti

**Prosciutto** 'Pio Tosini' 'Parma' ham carving station

**Burratina** cheese with mini heirloom tomatoes, fresh basil (V)

**Tonno** Akami tuna 'carpaccio', Greek yogurt, trout roe

**Ostriche** seasonal fresh oyster (2 per person)

**Asparagi bianchi** gratinated white asparagus, organic egg  
'Taleggio' cheese fondue

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## Sharing mains

**Tortelli** pasta stuffed with Australian crab, green pea sauce  
sun-dried tomatoes, grated 'bottarga'

**Vitello** braised veal shank 'ossobuco' style, deep-fried rice 'arancini'

**Gamberoni** roasted New Zealand prawns, 'cannellini' bean purée  
caramelised baby onions

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## Sharing desserts

**Tiramisu** Chef Marco's Mom's tiramisu'

**Finanziera** raspberry financier

**Tartelletta di frutta** fruit tart

**\$108++ (adult)**

**\$68++ kids (below 12 years old)**

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

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