

LET'S HAVE BRUNCH

Every Sunday

From 11.45am to 2.15pm



Work hard, brunch harder!

*Join us for an exquisite Italian brunch and enjoy
our free flow options which feature Champagne,
Prosecco and Beer as well as some of the best
Italian wines.*

BRUNCH MENU

Prosciutto thin slice of 'Pio Tosini' 'Parma' ham, seasonal grape

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

Capesante pan-seared Hokkaido scallops, beetroot purée, baby vegetables

Melanzana caramelized Japanese eggplant, 'ricotta' cheese, tomatoes, basil

Ostriche seasonal fresh oyster

(2 per person)

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Granchio – bottarga

Linguine with Australian crab, 'aglio e olio' style, squid ink sauce
grated Sardinian 'bottarga'

Or

Branzino – salmoriglio

Roasted Mediterranean sea bass

Sicilian 'caponata', 'salmoriglio' dressing

Or

Maialino – mela

Slow-cooked Spanish suckling pig, red apple compote
baby seasonal vegetables

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Tiramisu'

Chef Marco's mom's signature tiramisu'

Or

Cioccolato – frutti di bosco

55% Valrhona chocolate mousse, salted crumble, raspberry coulis

\$98++

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

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