



## **Prego's Seasonal Sunday Brunch**

12pm to 3pm

\$148++ per adult, inclusive of free-flow Moët & Chandon Impérial,  
3 styles of Negroni Italian cocktails, and house wines  
\$128++ per adult, inclusive of free-flow Zardetto Prosecco, Italian cocktails, and house wines  
\$98++ per adult / \$49++ per child, inclusive of free-flow non-alcoholic beverages

### **Seafood Interaction Bar**

Freshly Shucked Seasonal Oyster

Poached Alaska Crab Leg

Marinated Tiger Prawns

Mussels & Scallops

### **Condiments**

Cocktail Sauce, Hot Sauce, Fresh Lemon, Shallot, Vinegar

### **Seasonal Bar**

#### **Grand Tasting of Heirloom Tomato & Fresh Cheeses (V)**

Burrata, Mozzarella, Ricotta Cheese

Aged Balsamic Vinegar, Vintage Olive Oil, Gourmet Salt

### **Cold Salad**

Mediterranean Quinoa Salad, Roasted Capsicums, Olives, Tomatoes, Spiced Citrus Dressing (V)

Panzanella Salad, Tomatoes, Olive, Cucumber, Onions, Basil, Toasted Bread (V)

Red Skin Potato Salad, Boiled Eggs, Celery, Mustard Mayonnaise

Tuna Salad, Onion, Cucumber, Capsicum, Olives, Oregano (V)

Smoked Salmon with Condiments

### **Seasonal Bar Rotation**

#### **(Truffles and Mushrooms Edition)**

Grilled Portobello "Steak" Salad, Stracciatella Cheese, Fresh Parsley, Sea Salt, Sicilian Olive Oil

Wagyu Beef Carpaccio, Truffle Bread Crumble, Arugula, Parmesan, Lemon Dressing

Wild Rice Frittata, Mushrooms, Leeks, Parmesan (V)

Marinated Garlic Mushrooms (V)

### **Seasonal Interaction Station**

#### **(Truffles and Mushrooms Edition)**

Carnaroli Rice, Tuscany Pecorino, Black Pepper, Truffle

### **Salad Bar**

#### **Prego's Caesar Salad with Parmesan Wheel**

White Anchovies, Crispy Pancetta, Shaved Parmesan, Boiled Eggs, Toasted Garlic Bread

#### **Assorted Greens with Dressing and Condiments (V) (4 Types Lettuce)**

Cherry Tomato, Cucumber, Beetroot, Corn Kernel, Baby Radish, Roasted Nuts, Mixed Olives

Prego's Signature Vinaigrette, Lemon Vinaigrette, Thousand Island, Honey-Grainy Mustard Sauce



**Cold Cuts Interaction Deli**

Parma Ham, Coppa, Salami, Pork Porchetta Chorizo Sausage, Prosciutto Cotto  
Cantaloupe, Gourmet Mustard

**Home Crafted Rustic Italian Bread & Bruschetta Station (V)**

Assorted Marinated Antipasti, Pickles

**Italian Farm Cheeses**

Asiago, Taleggio, Gorgonzola, Parmigiano, Scamorza, Goat Cheese, Pecorino  
Fresh Honeycomb, Fruit Chutneys, Walnuts, Cracker

**Interaction Pasta Station**

**Live Pasta Crafting & Risotto Bar**

Pasta and Risotto with variation of Sauces & Condiments

**Sunday Rotation Roast & Grill (2 Type)**

Firewood-Roasted Angus Beef Rump/Baked Seabass in Sea Salt Crust  
Slow-Baked Plum-Stuffed Porchetta/Roasted Chicken with Rosemary

**Accompanied Sides with**

Fork-Crushed Potato, Sea Salt & Olive Oil  
Steamed Garden Vegetables, Herbs, Garlic in Carta Fata

**Sauces**

Peppercorn Sauce, Rosemary Jus, Gourmet Mustard, Horseradish Sauce

**Choices of Meat & Seafood Grilled to Perfection & served to the table**

Lamb Rack, Garlic, Thyme  
Salmon Fillet, Dill, Lemon  
Beef Sirloin, Rosemary  
Chicken Thigh, Lemon, Oregano

**Prego's Signature Pizza**

Chef's Choice of 2 non-vegetarian & 1 vegetarian

**Soup**

Traditional Minestrone Soup

**Rotation from The Grills & Wood-Fire Oven**

Prego's Beef Lasagna Parmesan Cream Sauce  
Cioppino Seafood Stew, Spiced Tomato, Oregano  
Lamb Osso Bucco, Polenta Cake, Braising Jus  
Crispy Calamari, Spicy Tomato Salsa, Fresh Lemon  
Roasted Eggplant Parmigianino



**Rotation Interaction Dessert Bar**

***Apple***

Deep-Fried Apple, White Wine Mousse, Condiments

**Rotation Seasonal Dessert**

**Lemon**

Lemon Au Gratin

Lemon Crumble

Lemon Sponge Cake, Candied Lemon

**Dessert**

Tiramisu

Traditional Cannoli

Wild Berries Pannacotta

Gianduja Finger

Chocolate Salame

Cannoncini Vanilla Cream

Cream Caramel

Blueberry-Basil Tart

Ricotta Cheese Cake

Zuppa Inglese

**Gelato Cart**

Selection of Gelato and Sorbet with condiments