

National Day Brunch Menu

9th & 10th August 2020

Stracciatella Cheese with *Pappa al Pomodoro* ✓

Crispy *Involtini Primavera* filled with Forest mushrooms and Mascarpone Cheese ✓

Torta Salata filled with Potatoes and Ricotta Cheese ✓

Australian Wagyu Beef *Carpaccio* with Black Garlic Aioli

Oyster and Asparagus *Frittata*



Homemade *Tagliolini* with Chili Crab Ragù and Crispy Soft Shell Crab

Grilled *Skate* Fillet with Smoked & Spicy Arrabbiata Sauce

Sous Vide cooked Organic *Chicken Breast* with Plancha Risotto and Fresh Crunchy Salad



Mango *Pannacotta* with Coconut *Granita*, Pomelo and Mango *Compote*

Homemade *Profiteroles* filled with Vanilla Custard topped with Chicken Floss

Raspberry Cheesecake

Coffee or Tea

\$58 per person for food, one round of coffee and tea

\$68 - soft drinks, juices, coffee and tea

\$93 - Prosecco, house white & red wine, beer and above

\$118 - Champagne *Duval-LeRoy Premier Cru* and above

We offer a free pasta for kids up to 10 yrs old upon every sold brunch menu.

Our menu is served sharing-style for the whole table.

The à la carte menu is available upon request.

The free-flow is served until 2:30pm.

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