



New Year's Brunch

1st January 2026

\$168++ per adult

(Inclusive of free-flow soft drinks)

ANTIPASTI SELECTION

Assorted Fine Italian Cold Cut (N, P)

Assorted Italian Fine Cheese (D, V)

Fried Assorted Seafood (E, G, SE, SH)

Fried Pork Cheek Arancini (D, E, G, P)

SALADS

Burrata with Sweet Vine Tomato Salad (D, V)

Caprese Salad (D, V)

Prawn and Scallop Fennel Salad (SH)

Orecchiette and Tuna Salad (G, SE)

SEAFOOD SELECTION

Yellow Tail, Tuna, Salmon, Scallop (SE, SH)

FROM THE OVEN

Pizza al Mare (D, G, SE, SH)

Pizza Estiva (D, G, P)

Pizza Spinach Ricotta (D, G, V)

[A] Alcohol [G] Gluten [D] Dairy [E] Eggs [N] Nuts [P] Pork [S] Soya [T] Tree Nuts [SE] Seafood [SH] Shellfish [V] Vegetarian

Prices are subject to 10% service charge and prevailing government taxes.



SOUP

Zuppa di Pesce (SE,SH)

PASTA STATION

Linguine with Lobster Ragu (A, G, SH)

Risotto Truffle and Parmesan Cheese (D, V)

MAIN COURSES

Roasted OP Ribs MBS4

Genovese Style Baked Turbot (SE)

Braised Lamb Shank (A, D, G)

Roasted Suckling Pork (P)

SIDE DISHES

Oven Roasted Vegetables (V)

Potato and Pumpkin Gratin (D, V)

ITALIAN DESSERT SELECTION

Pistachio Tiramisu (D, E, G, N, V)

Panna Cotta (D, P, V)

Sicilian Cannoli (D, E, G, N, V)

Chocolate Hazelnut Profiteroles

Basque Cheesecake (D, E, G, V)