

SUNDAY BRUNCH MENU

CHARCUTERIES

Truffle Mortadella
Cacciatorino
Soppressa Dei Castelli
Coppa Piacentina
Smoked Alps Ham Speck Grilled Eggplant
Bresaola Rucola Salad with Marinated Portobello Mushrooms
Turkey Ham Marinated Artichokes with Semidried Tomatoes
Schiacciata Calabra Piccante
Iberico Bellota Ham (Hand Sliced)
Seasonal Fruits, Nuts, Dried Fruits

SALAD BAR WITH 3 DRESSING (BALSAMIC, LEMON, VINEGAR)

Beetroot, Asparagus, Artichokes, Assorted Salad Bowl

AGED CHEESE

Assorted Cheese Selected by Chef

From Italy

Burrata Cherry Tomatoes & Avocado / Ocelli Barolo Cheese / Sottocenere Al Tartufo /
Formaggio Di Fossa Di Sogliano / Mozzarella Ciliegine / Oro All' Arancio

From Swiss

Gruyere

From French

Truffle Brie / Reblochon / Blue D' Auvergne

HOMEMADE BREAD STATION

Sourdough, Focaccia, Walnut-Fig Roll, Bretzel
Butter, Truffle Butter, Herb Butter, Local Jams, Marmalade

JAPANESE COUNTER

Sashimi, Nigiri, Maki Rolls

Salmon / Madai / Akami / Octopus / Kampachi / Yellowfin Tuna / Wagyu A5
Deep fried Prawn in Crust



OYSTER BAR WITH OSTRA REGAL & CADORET

Thai Seafood Sauce, Shallot Mignonette, Lemon, Cocktail Sauce, Tartare Sauce, Mayonnaise

ON ICE

Home Made Cured Beetroot Salmon
Tuna Tartare with Diced Avocado
Mussel in Shell with Cheviche Sauce
Hokkaido Raw Scallops on Shell, Lemon Oil, Oscietra Caviar
White Anchovies with Pesto
Alaska King Crab Legs
Cantabrico Anchovies in Zucchini Salad
Marinated Italian Mackerel Fillets in Giardiniera Vegetable
Classic Shrimps Cocktail in Endive Salad
Gamberi Siciliani Di Mazara, Lemon, Olive Oil
Autumn Season Truffle Caesar Salad with Truffle Mayonnaise, Truffle Croutons
Crispy Free Range Bacon
Thai Seafood Sauce, Shallot Mignonette, Lemon, Cocktail Sauce, Tartare Sauce, Mayonnaise

LIVE RACLETTE STATION

Melted Raclette
Cheese Fondue

LIVE PASTA STATION

Spaghetti, Capellini, Cavatelli, Penne, Tagliatelle
Crab Meat / Amatriciana / Lobster AOP / Truffle Cream Sauce

BELLA SERA PIZZA

48 hrs fermented Dough with Italian Spelt and Flour
Flammekueche, Onion, Lardon, Crème Fraiche, Cheese / Truffle & Mushrooms /
Iberico Salami, Zucchini, Cherry Tomatoes

THAI STATION

Tom Yum Goong (River Prawn Soup) - Live Station
Phad Thai Phu (Thai Stir-Fried Noodles with Crab) - Live Station
Papaya Salad
Grilled Chicken & Sticky Rice
Green Curry Beef
steamed Grouper with Soy Sauce
Steamed Rice

SOUP

Pappa Al Pomodoro and Pork Cheek
Beans Soup in Calabria Style

Please advise us of any special dietary requirements, including potential reaction to allergens.

MAINS AND SIDES

Roasted Lamb Rack
Herb Vinaigrette / Rosemary Jus
Roasted Wagyu Prime Rib
Red Wine Jus
Seafood Sauerkraut
Baked Roman Porchetta
Boiled Classic Cotechino with Truffle Sauce & Mashed Potatoes
Braised Italian Meat Balls in Red Wine, Tomato Sauce
Grilled Italian Sausage with Porcini Mais Polenta
Baked Cauliflowers in Blue Cheese Sauce
Truffle Mashed Potatoes
Sautéed Guanciale Artichokes
Buttered Creamy Spinach Spätzle
Fregola, Radicchio, Fontina Cheese Sauce, Bacon
Baked Stuffed Morels & Mashed Broccoli, Truffle Oil
Sautéed Clams, Broccoli, White Wine
Sautéed Mediterranean Mussels, Spicy Calabria Tomato Sauce
Flamed Prawns in Garlic, Chili, White Wine
Frittata with Mushrooms, Onions, Guanciale
Steamed Monkfish in Crudaiola Tomato Sauce

DESSERTS

Chocolate, Caramel Ganache'
Double Chocolate Cookie
Apple Struddle
Fraisier – Strawberry Cake
Mango Sticky Rice
Black Forest
Baba'Orangcello
Lemon-Cello Tartlet
Tiramisu
Carrot Cake
Profiteroles
Macaron
Ice Cream and Sorbet - Live Station
Condiments and Sauce

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TABLE MENU

BRUNCH SPECIALS

Grilled Half Brittany Lobster
Truffle Mashed Potatoes

Wagyu Aus Yuke Aburi
Enkawa Salmon Nigiri (2 pcs)
Salmon Sauce Truffle Rolls (2 pcs)
Ebi Tempura (2 pcs)

KID'S MENU

Penne Truffle Cream Sauce
Tagliolini Pomodoro Sauce
Tagliatelle Bolognese
Conchigliette Parmiggiano Cream Cheese Sauce

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