

Brunch

M E N U

M A Y 4

A P P E T I Z E R S

SALMON TARTARE (gf)
Avocado, hearts of palm, lime

SHRIMPS TEMPURA
Tiger shrimps, Tentsuyu sauce

FISH CAKE
Coleslaw, pickled shallots, tartar sauce

SPINACH SALAD (vg, gf)
Crumbled Stilton cheese, strawberries, walnuts, poppy seeds and orange dressing

E N T R E E S

CHICKEN PICCATA (gf)
Chicken breast, green beans, mushrooms sauce

CRISPY LAMB CHOP
Deep fried breaded lamb, sauteed artichokes and potatoes, garlic and parsley

CASARECCE ALLA "PUTTANESCA"
Casarecce pasta, local catch, Kalamata olives, capers, tomato sauce

MUSHROOMS BRUSCHETTA
Sourdough bread, Taleggio cheese, poached egg, truffle oil, arugula salad

D E S S E R T

APPLE PIE
Homemade, served with vanilla ice cream

BANANA SPLIT SUNDAE
Banana ice cream, strawberry sorbet, chocolate sauce, whipped cream, cherries

LEMON PUDDING
Pistachio ice cream, caramel sauce

\$65 per person + service charge

With 2 hours bottomless Prosecco \$115 pp + sc

With 2 hours bottomless Champagne \$155 pp + sc

Bottomless package valid for 2 hours from the reservation time

Prices are subject to 17% service charge. For parties of 8 or more, additional 3% will be added