



European Brunch

on the

8th

Served to Table

Lobster Bisque

Grilled Red Prawn, Caviar Sauce

Scallop Ceviche, Blood Orange Dressing

Cuttlefish Tagliatelle, Salmon Roe Green Peas Mousseline

Brie Cheese and Porcini Mushroom Omelette

Poached Egg with Parmesan Espuma, Truffle Sauce

Sinful Desserts

Italian Panettone, Matcha Red Bean Tart, Chocolate Roll Cake,
White Chocolate Mousse Cake, Raspberry Chocolate Gateaux,
Fresh Fruit Platter

Mains

Please choose one from our selection

Beef Wellington

Celery Root Mousseline, Dijon Cream Sauce, Black Truffle

Pan-fried Sea Bass Fillet

Celery Root Mousseline, Roasted Brussels Sprouts, Baby Carrots

Festive Roasted Goose

Baked Apple, Braised Red Cabbage, Housemade Jus

Grilled Rack of Lamb

Roasted Romanesco, Salmoriglio Dressing

Truffle and Porcini Cannelloni

Aurora Sauce

Sides

Sautéed Broccoli | Zucchini Trifolati
Mashed Potatoes | French Fries

From Buffet Tables

Seafood

Boston Lobster, Crab Legs, King Prawns, Mussels, Whelks

Seafood Crudo

Seasonal Seafood Salad, Carpaccio Selection, Octopus Niçoise, Alaskan Crab Salad,
Smoked Salmon, Marinated Anchovie

Antipasti

Premium Cold Cuts, Parmesan Cheese, Mozzarella Cheese, Artisan Cheese, Italian Melon

Mediterranean Delights

Spanish Seafood Paella, Bouillabaisse Soup, Sicilian Arancini, Frittata, Fried Polenta

Carving Station

Australian Prime Rib, Roasted Turkey, Cotechino Pork, German Sausage

Nicholini's Homemade Pasta Station

Cavatelli with Spicy Boston Lobster Sauce

Free-flow Drinks

Perrier-Jouët Champagne | Red and White Wine | Dessert Wine | Port Wine | Cocktails | Draught Beer