

# NATIONAL DAY PROSECCO BRUNCH

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## APPETISERS & SOUP

- ◇ Foie Gras Terrine, Mango chutney, homemade Brioche Bread  
*(Add \$8++ per serving)*
- ◇ Pan-seared Duck Liver, Rhubarb confit, Red Berries & White Balsamic coulis, Pistachio Crumble *(Add \$8++ per serving)*
- ◇ Beef Consommé, Spaghetti, Shiitake, Chives

## PASTA

- ◇ Triangoli, Chilli Crab sauce
- ◇ Taglierini, Chicken Laksa sauce
- ◇ Strozzapreti, Basil Pesto, Zucchini, Pecorino
- ◇ Risotto Carnaroli, shaved Summer Black Truffle *(Add \$12++ per serving)*

## MAINS

- ◇ Chicken skewer, Satay sauce, Garlic Cucumber
- ◇ Beef Rendang, Ratte Potatoes
- ◇ Red Snapper, Coconut & Ginger Pumpkin mousse
- ◇ Sea Bass fillet, Green Asparagus, Virgin sauce

## LIVE STATION

- ◇ Roasted Duck Breast, Char Siew sauce

## DESSERT

- ◇ Homemade Ice Cream and Sorbet with fresh Berries *(add \$6++ per serving)*

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*Free flow of Appetisers, Soup, Pasta & Mains served ala minute from 11.30am-3.00pm*

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**\$148++**

*with free flow of Perrier-  
Jouët Champagne, Ca' Del  
Bosco Franciacorta,  
Prosecco, Wines, Beer, Soft  
Drinks, Coffee & Tea*

**\$128++**

*with free flow of Ca' Del  
Bosco Franciacorta,  
Prosecco, Wines, Beer, Soft  
Drinks, Coffee & Tea*

**\$98++**

*with free flow Prosecco,  
Wines, Beer, Soft Drinks,  
Coffee & Tea*

