

## THE FESTIVE BRUNCH MENU

Served from Thursday to Sunday, 25th to 28th of December 2025

Free flow serving from 12.00pm until 2:15pm (for food) & 2:30pm (for drinks)

Hokkaido Scallop Carpaccio with Prosecco Gelée, Clementine & Yuzu Salmon Tartare, Trout Roe, Chives & Passionfruit Panna Cotta Fresh Burrata Cheese, Basil, San Marzano Tomatoes & Aged Balsamic Wagyu Beef Burger Sliders with Cheddar Cheese & Guacamole Foie Gras with Spiced Apple Purée & Cranberry Compote Fresh Oysters with Lemon & Tabasco



Artichoke Ravioli with Porcini Mushroom & Truffle Cream Sauce
Paccheri, Prawns & "Arrabbiata" Sauce
Parppadelle & Iberico Pork Ragout



Seared Snapper Loin & Chilli Crab Sauce Roasted Turkey Breast with Chestnut Stuffing & Brussels Sprouts



Feast of Christmas Pastries:
Classic Panettone
Chestnut & Pistachio Cake
Red Berries, Candied Orange & Semifreddo
Tiramisu in a Chocolate Cup

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118++ with free flow of Regular Soft drinks & Assorted Juices
148++ with free flow of Prosecco Zardetto, Menabrea Beer & House Wines
178++ with free flow of Franciacorta Bellavista, Menabrea Beer & House Wines
228++ with free flow of Pol Roger Champagne, Menabrea Beer & House Wines
\*House wines: 2024 Alice Verdeca (White) & 2022 Cadetto Montepulciano d'Abruzzo (Red)

