

Valentine's Brunch MENU

Served on Saturday & Sunday, 14th & 15th February 2026
Free flow serving until 2:15 pm (for food) & 2:30 pm (for drinks)

STARTERS

Smoked Salmon Rose, Crème Fraiche on Blinis & Trout Caviar
Lobster Tartlet, Mandarin Orange & Yuzu Scent
Baked Mushrooms stuffed with Pork Sausage Meat & Foie Gras
Fresh Burrata Cheese From Puglia & Italian Tomatoes
Fresh Oysters with Lemon & Tabasco

PASTAS

Artichoke Ravioli with Cherry Tomatoes, Olives & Pine Nuts
Heart-Shaped Pasta with Prawns & Pink Sauce
Tagliatelle Pasta with Black Angus Beef Ragout

MAINS

Seared Snapper Loin with & Spicy Crab Meat Sauce
8-hour Slow-Braised Wagyu Beef Cheek & Fried Polenta Cake

SWEETS

Selection of Three Mini Sweet Delicacies

98++ with free flow of Regular Soft drinks & Assorted Juices
128++ with free flow of Prosecco Botter, Menabrea Beer & House Wines
158++ with free flow of Berlucchi Franciacorta, Menabrea Beer & House Wines
198++ with free flow of Pol Roger Champagne, Menabrea Beer & House Wines

*House wines: 2023 Pinot Grigio Kris 2023 (White) &
2022 Illuminati Montepulciano d'Abruzzo Riparosso (Red)