

# Valentine's Brunch MENU

Served on Saturday & Sunday, 14<sup>th</sup> & 15<sup>th</sup> 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)