

Buona Pasqua

Discover the Treasure of Franciacorta



*- Sunday 4th April -
from 11.30am to 2.30pm*

You are invited to join us for an exciting Easter Brunch, featuring authentic and traditional dishes curated by Chef Marco and his team paired with free flow of Franciacorta Berlucci Satén. The live carving station of the Prestigious 'Pio Tosini' 'Parma' ham will open the brunch, together with seasonal white asparagus, fresh oysters and more appetisers.

Mains include home-made 'tagliolini' pasta in fresh seafood sauce and Chef Marco's signature roasted Australian lamb rack. Cap off your meal with a fine selection of desserts to add sweetness to your day.

ANTIPASTI

Prosciutto live carving of 'Pio Tosini' 'Parma' ham

Mozzarella buffalo 'mozzarella cheese with 'San Marzano' tomatoes fresh basil (V)

Capesante pan-seared Hokkaido scallops, green pea purée

Asparagi gratinated white asparagus, poached egg cheese fondue

Ostriche seasonal fresh oysters (2 per person)

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Frutti di mare - bottarga

Homemade 'tagliolini' pasta with fresh seafood: octopus, prawns, calamari in fresh tomato sauce grated 'bottarga'

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Agnello - pastinaca

Sous-vide Australian lamb rack, parsnip purée, rosemary baby vegetables

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Piatto dei dolci

Selection of dessert:

Chef Marco's mom's signature tiramisu'

Freshly-made bigne' with pastry cream

Chocolate mousse cone

\$108++

\$58++ Free flow of Franciacorta Berlucchi Satén NV
beer, house wine, soft drink