

Mother's Day Brunch

TERRACE | 10 MAY 2026 | 11:30AM - 3:00PM

Salad & Condiment Station

Mixed Baby Greens | Cherry Tomatoes |
Roasted Beetroot | Roasted Pumpkin |
Marinated Carrots | Artisan Nuts (N) |
Gherkins | Pickled Onions | Mixed Olives |
Sun-Dried Tomatoes |
House-Made Dressings (E, S)

Soup Selection

Creamy Prawn Bisque (D, SF)
Classic Minestrone with Seasonal Vegetables (G)

Antipasti Table

Smoked Salmon Gravlax (F) |
Mortadella with Herbs | Beef Salami |
Beef Carpaccio with Parmesan (D) |
Mozzarella with Tomato And Basil (D) |
Herbed Ricotta Spread (D) | Capers | Olives |
Pickled Vegetables

Seafood on Ice

Poached Tiger Prawns (SF)

Served with:

Lemon Wedges | Ponzu (S) |
Mignonette | Chili Sauce

Pass-Around Service

Freshly Baked Pizzas (Selection of 2 Varieties)
Margherita | Pepperoni

Smoke BBQ | Live Station

Smoked Beef Brisket
Herb Grilled Chicken Thigh

Served with:

Mustard (S) | Gherkins | BBQ Sauce

Signature Live Carving Trolley

Beef Wellington
Freshly carved and served

Pasta e Formaggio Station | Live Station

Penne (G) | Spaghetti (G) | Fettuccine (G)

Sauces:

Tomato Basil | Cream Mushroom (D) |
Arrabbiata | Alfredo (D)

Mama's Tuscan Table

Pan-Seared Seabass with Lemon Butter (F)
Chicken Cacciatore with Tomato and Herbs
Eggplant Parmigiana (G, D, E)
Mushroom Lasagne (G, D, E)
Parmesan Polenta (D)

Artisan Cheese & Bread

Selection of Italian Cheeses (D)
Freshly Baked Breads & Focaccia (G)
Dried Fruits And Nuts (N)

Dessert

Cinnamon Apple Crumble Pie (G, D, E, N)
Berries Pavlova (E)
Frangipane Fruit Tart (G, D, E, N)
Lemon Curd Cheesecake (D, E, G)
Chocolate Moist Cake (G, D, E)
Tiramisu (G, D, E)
Cannelloni (G, D, E)
Red Velvet Cake (G, D, E)
Fudge Brownies (G, D, E, N)
Assorted Macarons (E, N)
Japanese Cheesecake (D, E, G)
Mango Tart (G, D, E)
Citrus Pound Cake (G, D, E)
Cut Fruits

(V) Vegetarian | (G) Gluten | (N) Nuts | (D) Dairy | (E) Egg | (S) Soy | (F) Fish | (SF) Shellfish