

CHRISTMAS EVE DINNER ITALIAN BUFFET MENU

24 December 2024 | 6:00pm to 9:30pm

CHRISTMAS DAY ITALIAN BRUNCH MENU

25 December 2024 | 12:00pm to 3:00pm

Adult: \$128 (Inclusive of Selected Juices | Soft Drinks | Mocktails) | Child: \$64 (4 to 12 years old)

BEVERAGE PACKAGE

\$68 (Free Flow of Prosecco, Beers, White & Red Wines + Mulled Wine / Eggnog / Festive Cocktails)

Add \$30 Moët & Chandon Impérial Brut

Add \$40 Moët & Chandon Impérial Brut Rosé

Add \$200 Moët & Chandon Grand Vintage Brut 2015

PESCHERIA

SUSTAINABLE SEAFOOD ON ICE

irish oyster | fine de claire oyster | king crab |
tiger prawns | black mussels
condiments - lemon | shallot vinaigrette |
cocktail sauce

TARTARE DI HAMACHI

hamachi fish tartare, citrus, pomegranate, herbs

PETE'S ANTIPASTI BAR

CHARCUTERIE

selections of italian artisan cold cuts
duck rillettes | pork terrine
condiments - crackers | pickles | grissini

PETE'S CAESAR SALAD

romaine lettuce, croutons, parmesan cheese,
bacon, anchovy dressing

PEPPERONI RIPIENI

roasted capsicum, bagna càuda anchovies, garlic

LINGUA IN SALSA VERDE

beef tongue, piedmontese parsley sauce

MELANZANE E RICOTTA

roasted eggplant, ricotta cheese, tomato sauce

CARPACCIO DI MANZO

australian beef, lemon dressing,
marinated mushroom, rocket

INSALATA DI POLIPO

sustainable octopus salad, potato, lemon dressing

CAVIALE E BURRATA

apulian burrata cheese, oscietra caviar

PIZZERIA

PIZZA FORMAGGIOSA

mozzarella, taleggio, gorgonzola, provolone,
parmesan cheese, honey, black pepper

PIZZA ZUCCA E COPPA

roasted pumpkin, coppa ham, goat cheese,
balsamico

PASTA STATION

SPAGHETTI AL TARTUFO

pasta in parmesan wheel, seasonal black truffle

DALLA CUCINA

LAMB OSSOBUCCO

red wine braised lamb shank, gremolata

SCALOPPINE AL LIMONE

chicken escalope, lemon-butter sauce

CACCIUCCO ALLA LIVORNESE

lobster tail, black mussels, seabass, clams, prawns,
tuscan tomato broth

OYSTER FRITTO

herb crumb, lemon, garlic aioli

PAPPA AL POMODORO

tuscan style tomato soup, bread

CARVING

PORCHETTA ROMANA

slow-cooked crispy pork belly, roman herb

PRIME RIB ROAST

australian beef, tuscan rub, red wine jus

SALMON WELLINGTON

norwegian salmon, salsa verde, lemon sauce
condiments - gremolata | lemon wedges

CONTORNI

MILLEFOGLIE DI PATATE

potatoes, seasonal black truffle

CAROTE GLASSATE

organic carrot, honey, thyme

ASPARAGI GRIGLIATI

roasted green asparagus

DOLCE BAR

TRADITIONAL FESTIVE ITALIAN DESSERTS

cakes | traditional tarts | signature tiramisu |
panna cotta | fruits | soft-serve

CHEESE SELECTION

selections of italian artisan cheese
condiments - jams | honey | dried fruits

HOT BEVERAGES

COFFEE

americano | espresso | cappuccino | latte

TEA

english breakfast | earl grey neroli | chamomile |
uji sencha | shiso mint | jasmine silk pearls