

# Easter Sunday Brunch

TERRACE | 5 APRIL 2026 | 11:30AM - 3:00PM

## Salad & Condiment Station

Fresh Garden Leaves | Heirloom Tomatoes |  
Roasted Beetroot | Roasted Baby Carrots | Artisan Nuts

A Selection of House-Made Dressings (E)

## Soup Selection

White Truffle-Scented Creamy Prawn Bisque (D, SF)  
Porcini Mushroom Velouté with Alba Black Truffle Oil (D)

## Appetizers

Beetroot Gravlax (F) | Turkey Salami |  
Beef Salami | Smoked Duck | Gherkins |  
Pickled Onions | Capers | Caperberries |  
Kalamata Olives | Mixed Olives |

Pickled Shallots Beef Carpaccio with Parmesan and  
Black Truffle (D)  
Burrata with Heirloom Tomatoes and Basil Oil (D)  
Crème Fraîche with Chives (D)

## Seafood on Ice

Poached Tiger Prawns (SF)  
Green Mussels (SF)

Served With: Ponzu (S) | Mignonette |  
Lemon Wedges | Tabasco

## Polenta con Formaggi (D)

Creamy Polenta Enriched with Gorgonzola Cheese  
*Baked to a golden crust*

## Smoke BBQ | Live Station

Beef Brisket | Chicken Chop | Duck Breast |  
Gherkins | Mustard

## From the Grill | Live Station

Beef Tenderloin | Salmon (F) | Prawns (SF) |  
Mussels (SF) | Artisanal Beef Sausage

Served with: Chimichurri |  
Peppercorn Sauce (D) | BBQ Jus

## Tuscan Table

Red Snapper Limone (F)  
*Pan-Seared Red Snapper with lemon, fresh herbs, and  
a light white wine sauce*

## Mushroom and Spinach Lasagne (D, G, E)

*Layers of pasta with sautéed mushrooms, spinach,  
béchamel, and cheese*

## Ratatouille-Style Vegetable Caponata (V)

*Eggplant, zucchini, bell peppers, olives, and capers  
in a tomato base*

## Under the Heating Lamp

Salt-Crusted Baked Seabass with Lemon and Herbs (F) |  
Grilled Corn | Seasonal Vegetables

## Rotisserie

Roasted Beef Sirloin | Baked Whole Chicken | Truffle Jus |  
Roast Potatoes | Seasonal Vegetables

## Pasta & Grana Padano Cheese | Live Station

Penne | Spaghetti | Fettuccine

Sauce: Cream and Truffle (D) | Alfredo (D) | Arrabbiata

## Artisan Cheese & Bread

Selection of Four Premium International Cheeses (D)  
Artisan Crackers and Freshly Baked Breads (G)  
Dried Fruits and Nuts (N)

## Dessert

Black Forest Mousse (D, E)  
Carrot Cake (G, D, E, N)  
Opera Cake (G, D, E, N)  
Coconut Panna Cotta (D)  
Raspberry Tart (G, D, E)  
Vanilla Éclair (G, D, E)  
Tiramisu (G, D, E)  
Baked Cheesecake (D, E)  
Citrus Crème Brûlée (D, E)  
Chocolate Fountain (D)  
Chilled Selection of Tropical Fruits

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