

TERRACE

Idyllic Family Branch

Sunday, 31 March 2024

12:30pm to 4:00pm

RM200 nett per adult | RM230 nett per adult inclusive of beverage

CANAPES

- Deviled eggs and tuna capers
- Smoked salmon with chives cream cheese
- Bresaola ravioli and goat cheese
- Bigne with ham and cheddar
- Voulavant with prawn ragout
- Panzerotto with spinach and ricotta

ANTIPASTI

- Selection of cold cuts, cheese, marinated grilled vegetable and pickles
- Crackers, pear chutney, figs chutney, apple cranberry chutney, mix nuts and dry fruits

SALAD

- Arrugula, lollo verde, romaine
- Pear, baby spinach, pumpkin seed and gorgonzola
- Pasta salad, broccoli, pesto and bocconcini
- Potato salad, capers, chives and quail egg
- Cauliflower, roast garlic, anchovies and pine nut
- Cous cous, cherry tomato, haricot vert and almonds
- Quinoa, sweet potato, walnuts and sultanas

CONDIMENTS & DRESSING

- Sundried tomato, gherkin, capers, olive, garlic confit, earth artichoke
- Italian, cherry, balsamic, citrus, anchovies, pesto

SAVOURY

- Torta pasqualina with ricotta spinach and boiled egg
- Quiche with ratatouille vegetable and quail egg
- Handmade Neapolitan pizza

SOUP

- Stracciatella, butter and egg drop

BREADBASKET

- Hot cross bun
- Milky bun
- Raisin fruit bread
- Black olive sour dough

PASTA

- Strozzapreti with seafood and creamy pesto
- Paccheri with lamb ragout and fava beans
- Ravioli pumpkin with pimento sauce and almonds

MAIN COURSE - CARVINGS

- Cosciotto d'agnello - Lamb
- Veal belly alla Genovese - beef
- Baked cockerel in hay - chicken
- Branzino al cartoccio - fish

VEGETABLE

- Roasted potatoes with rosemary
- Glazed carrot and pumpkin
- Sauteed garden vegetables

SAUCE

- Red wine sauce, beef jus, lemon beurre blanc and mustard

DESSERT

- Carrot cake
- Blueberry panna cotta
- Bomboloni raspberry
- Cromboloni pistachio
- Croboloni chocolate
- Assorted macaroon
- Tiramisu
- Basque burnt cheese cake
- Honey butter cookies
- Chocolate Lolipop
- Éclair vanilla
- Mango tart
- Fresh cut fruit