

# **Brunch Smorgasbord Menu**

Sundays | 11am - 3pm Last Order for Alcohol at 2pm

BRUNCH AT \$97++ PER DINER
TOP UP \$37++ FOR FREE-FLOW PROSECCO
TOP UP \$69++ FOR FREE-FLOW CHAMPAGNE

# **ANTIPASTI**

SOURDOUGH BREAD BURRATA & LEEKS

braised leeks & mustard breadcrumb

DATES & SPECK

warm dates, maldon sea salt & smoked pork belly salami

# INSALATA

# LENTIL & SUMMER SQUASH SALAD

marinated beluga lentils, shaved red onion, arugula & goat cheese vinaigrette

#### PRAWN COCKTAIL

avocado, iceberg lettuce & classic cocktail

# ARAGOSTA & OSTRICA

### STEAMED LOBSTER

with lemon aioli

#### FRESH SHUCKED OYSTERS

with tobasco sauce, shallot vinegar & lemon wedges

# **UOVA**

#### SPANISH OMELETTE

traditional egg, potato & sweet onion omelette

## SHAKSHUKA

eggs baked in harissa spiced tomato sauce, eggplant, chickpeas & yogurt

# **SECONDI**

CHOICE OF A MAIN

#### POLLO AL MATONE

spiced spring chicken crisped under Himalayan salt bricks & savoury fried sourdough pancake with kale, roasted garlic & chilli

#### O R

#### WHOLE ROASTED SEABASS

herb stuffed & wrapped in radicchio

# **DOLCE**

CHOICE OF A TART

## LEMON TART

lemon custard topped with a cloud of meringue & fresh lemon zests

#### OR

#### STRAWBERRY TART

fresh Korean strawberries on mousse, marmalade & fresh Iranian pistachios