



CHRISTMAS

IN THE ENCHANTED GROVE

3-Course Brunch Menu | \$68⁺⁺ Per Pax

Available from 25 to 27 December 2026

Antipasti

Polenta con Funghi di Bosco e Uovo in Camicia

Soft Polenta | Grilled Wild Mushrooms | Onsen Egg

Peperoni alla Piemontese

Marinated Anchovies | Bell Pepper | Castelvetro Olives

Salmone Affumicato su Focaccia

Smoked Salmon on Focaccia | Mustard Mascarpone | Capers | Honey

Vongole al Vino Bianco

Steamed Clams | White Wine | Chili | Toasted Ciabatta

Piatto Principale

Petto di Tacchino Arrosto

Roasted Turkey Breast | Badoere Asparagus | Rosemary Garlic Jus | Parma Ham

Gamberoni Piccanti alla Griglia

Grilled Spicy King Prawn | Fennel | Calabrian Chili | Toasted Garlic

Risotto al Nero di Seppia

Arborio Rice | Octopus | Prawns | Squid Ink

Costine di Manzo Brasate

Braised Boneless Short Ribs | Potato Puree | Organic Broccolini | Crispy Ciabatta
Supplement +12

Melanzane al Forno

Baked Aubergine | Parmigiano Reggiano | Tomato Sauce | Basil

Dolci

Cannoli

Ricotta Cheese | Candied Fruit | Toasted Hazelnut

Tortino al Cioccolato

Chocolate Lava Cake | Madagascar Vanilla Gelato | Berries

All prices are subjected to 10% service charge and prevailing government taxes.