



## BRUNCH MENU

### STARTERS

Sharing

#### CHARCUTERIE D G SU

Beef mortadella, soppressata,  
veal chorizo, cheese selection, pita bread

#### CAPRESE SALAD D SU

Bocconcini, carnival tomato,  
basil, balsamic glaze

#### HAMACHI CARPACCIO F R SU

Yuzu dressing, pickled fennel,  
passion fruit pearls, black olive powder

#### PRAWN KUNAFAT E G S

Spicy mayo

#### GREEK CHICKEN SKEWERS D G

Mint yoghurt



### MAINS

Choice of

#### AUBERGINE RIGATONI D G V

Datterino sauce, basil, ricotta salata

#### GRILLED SEA BASS F SU

Caponata, parsley

#### CORNFEED BABY CHICKEN D SU

Mushroom Madeira, herbs

#### STRIPLOIN C D G SO

Veal jus

### SIDES

#### CRUSHED POTATOES WITH GARLIC BUTTER D

#### SAUTÉED VEGETABLES D V

### DESSERTS

Sharing

#### BAKLAVA D G N V

Pistachio, syrup, ice cream

#### CHOCOLATE MOUSSE D E G V

Sponge, raspberry

C - CELERY, D - DAIRY, E - EGG, F - FISH, G - GLUTEN, L - LUPIN, MU - MUSTARD, N - NUTS, R - RAW,  
S - SHELLFISH, SE - SESAME, SO - SOYBEAN, SU - SULPHITES, V - VEGETARIAN.

CONSUMPTION OF RAW OR UNDERCOOKED MEATS, SEAFOOD OR POULTRY PRODUCTS SUCH AS EGGS MAY INCREASE YOUR RISK OF FOOD BORNE-ILLNESS.  
PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY KNOWN FOOD ALLERGIES OR INTOLERANCES.

DISHS ARE PREPARED IN A KITCHEN THAT HANDLES NUTS, SHELLFISH & DAIRY



## BRUNCH MENU

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### WINES\*

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WHITE / RED / ROSÉ

### SPARKLING\*\*

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PROSECCO

### SPIRITS\*

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GIN  
VODKA  
RUM  
WHISKEY

### BEER\*

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PERONI (BOTTLE)

### COCKTAILS\*

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BANANA RIVIERA  
Vodka, Crème de banana, peach,  
fresh lemon juice, soda

ULA LAI  
Gin, passion fruit syrup, basil syrup,  
fresh lemon juice, foamee

### SOFT BEVERAGES

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STILL AND SPARKLING WATER  
SOFT BEVERAGES (EXCLUDING RED BULL)



\*House Package  
\*\*Sparkling Package