



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

CORN FED 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.

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



BRUNCH MENU

WINES*

WHITE / RED / ROSÉ

SPARKLING***

PROSECCO

SPIRITS**

GIN
VODKA
RUM
WHISKEY

BEER**

PERONI (BOTTLE)

COCKTAILS**

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

STILL AND SPARKLING WATER
SOFT BEVERAGES (EXCLUDING RED BULL)



*Wine Package
**House Package
***Sparkling Package