



## **Father's Day Champagne Brunch**

17 June 2018, Sunday

12pm to 3pm

\$158++per adult, inclusive of free-flow Moët & Chandon Impérial  
\$138++per adult, inclusive of free-flow Zardetto Prosecco, Italian cocktails and house wines  
\$108++ per adult / \$54++per child, inclusive of free-flow non-alcoholic beverages.

### **Italian Antipasto Salad**

Rustic Bread, Celery, Crushed Tomatoes, Cucumbers, Red Onion, Wine Vinegar Dressing  
Red Skin Potato Salad, Crispy Bacon, Spring Onions, Dijon Mayonnaise  
Marinated Salmon, Sweet Mustard Sauce, Pickled Onions, Caper Berries  
Italian Porchetta, Roasted Artichoke Hearts, Arugula, Pistachio Nuts  
Grilled Spring Vegetables, Taggiasca Olives, Herb Dressing  
Wagyu Beef Carpaccio, Arugula Salad, Parmesan, Garlic Aioli  
Octopus Salad, Fennel, Citrus Fruits, Parsley Dressing  
Belgian Endive with Gorgonzola Pear and Walnuts

### **Assorted Greens, Dressing and Condiments**

Arugula, Romaine, Mesclun  
Cherry Tomato, Cucumber, Beetroot, Baby Radish, Carrots  
Balsamic Dressing, Lemon Vinaigrette, Thousand Island and Honey-Grainy Mustard Sauce

### **Caesar Salad**

White Anchovies, Crispy Bacon, Parmesan, Boiled Eggs & Toasted Garlic Bread

### **Tomato and Fresh Cheeses**

Range of Burrata, Mozzarella & Ricotta Cheese  
Heirloom Tomatoes, Vine Tomatoes, Roma Tomatoes  
Aged Balsamic Vinegar, Vintage Olive Oil & Gourmet Salt

### **Cold Cuts Interaction Deli**

Parma Ham, Coppa, Salami, Chorizo Sausage & Duck Rilette  
Cantaloupe & Gourmet Mustard

### **Seafood Bar and Condiments**

Freshly Shucked Seasonal Oysters  
Poached Alaska Crab Leg  
Marinated Tiger Prawns  
Mussels  
Cocktail Sauce, Hot Sauce, Fresh Lemon, Shallot & Vinegar

Menu items are subjected to change depending on item availability

**Home Crafted Rustic Italian Bread**  
(Basil Pesto, Tomato Pesto, Olive Pesto)

**Italian Farm Cheeses**

Asiago, Taleggio, Gorgonzola, Parmigiano, Scamorza, Goat Cheese & Pecorino  
Fresh Honeycomb, Fruit Chutneys, Walnuts & Cracker

**Live Pasta Crafting**

Pasta with Variation of Sauces & Condiments

**Risotto Bar**

Risotto with Manabrea Beer, Pancetta e Bitto Cheese

**Sunday Roast & Grill**

Baked Seabass in Sea Salt Crust/ Roasted Beef Tomahawk Fiorentina  
Accompanied Sides with  
Roasted Rosemary Potatoes, Steamed Garden Vegetables  
Peppercorn Sauce, Rosemary Jus, Gourmet Mustard & Horseradish Sauce

**Choices of Meat & Seafood Grilled**

Seared Foie Gras e Marsala Sauce  
Marinated Lamb Rack  
Beef Sirloin  
Prawns

**Prego's Signature Pizza**

Chef's Choice of 2 non-vegetarian & 1 vegetarian

**Soup of the Day**

Lobster Bisque with Croutons

**Hot Section**

Braised Lamb Ossobuco, Olives and Orange, Mixed Herbs  
Pan Seared Chicken Thigh, Capsicum Peperonata  
Pork Cotechino Sausage with, Soft Polenta  
Sautéed King Prawn, Red Chili, Creamy Garlic Sauce  
Crispy Calamari, Spicy Tomato Salsa & Fresh Lemon  
Cioppino Seafood Stew, Spiced Tomato & Oregano  
Timballo di Pasta with Eggplant and Ricotta

**Kids Buffet**

- Lasagna • Chicken Nuggets • French Fries • Pasta Alfredo
- Vegetables Crudities • Cheese Sandwiches • Egg Sandwiches
- Assorted Cookies • Brownies • Sprinkle Cupcakes

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### **Desserts**

Prego-Misu  
Chocolate 'Cigar' – Butter Guanaja Chocolate with Tobacco Spiced Cremeux  
Cheesecake from the 'Big Apple'  
Chunky Pecan Brownie  
Strawberry & Mint Tart Feuillette  
Papa's Cupcake  
Chocolate 'Big-Mac Burger'  
Savarin of Malt Syrup with Walnut Oil Cream  
Lemon Meringue Cone  
Creamy Coconut with Passion fruit Coulis  
Baked Floating Island  
Grand Cru Pralines

### **Interaction Dessert Bar**

"Churros"  
Filled with vanilla Cream  
Warm Chocolate and caramel Dip  
Chunky Pecan Brownie

### **Ice Cart**

Gelato and Sorbet  
Waffle Cone and Ice Cream condiments