



Mother's Day Brunch Buffet Menu

Available for lunch on Sunday, 10 May 2026
SGD 118++ per adult | SGD 59++ per child

ANTIPASTI (STARTERS)

Salumi (Premium Italian Cold Cuts Selection)

Parma Ham, Cooked Ham, Salame, Mortadella
P

Formaggi (Premium Italian Cheese Selection)

Gorgonzola, Taleggio, Asiago, Provolone, Parmigiano
D, V

Arancini Alla Bolognese

Fried Rice Bowl with Bolognese Sauce
D, G

Frittura Di Pesce

Fried seabass, Salmon, Prawns, Squid
G, SE, SH

PIZZE AL TAVOLO (PIZZA SERVED ON THE TABLE)

Mortadella

Mozzarella, Pistachio, Tomato, Buffalo Cheese
D, G, P

RUSTICA

Mozzarella, Goat Cheese, Thyme, Honey
D, V

MARGERITA

Tomato, Mozzarella, Basil

[A] Alcohol [C] Gluten [D] Dairy [E] Eggs [N] Nuts [P] Pork [S] Soya [T] Tree Nuts [SE] Seafood [SH] Shellfish [V] Vegetarian

Prices are subject to 10% service charge and prevailing government taxes.



LOBSTER BAR (COOKED BOSTON LOBSTER)

ZUPPE (SOUP)

Minestrone

Assorted Vegetable
V

Broccoli E Patate

Broccoli, Potato, Onion
V

PRIMI PIATTI (PASTA)

Cavatelli Vongole E Bottarga

Handmade Cavatelli, Bottarga, Clams
G, SH

Orecchiette Pomodoro Fresco E Burrata

Handmade Orecchiette, Fresh Tomato Sauce, Burrata Cheese
D, G

SECONDI AL TAVOLO (MAINS SERVED ON THE TABLE)

Brasato Di Manzo Al Primitivo

Braised Beef Brisket, Primitive Wine Sauce, Potato Puree
A

Branzino All Acqua Pazza

Traditional Mediterranean Seabass Stew and Served with Grilled Bread
A, SE

Pollo Al Limone E Rosmarino

Roasted Chicken Leg Boneless, Marinated with Lemon and Rosemary Served
with Sauteed Vegetable
A, SE



DOLCI (DESSERT)

Tiramisu

D, V

Cannoli

D, G, V

Frutta Mista

Assorted Fruits

Crostata Al Cioccolato

Chocolate Tart

D, G, V

Torta Alle Fragole

Strawberry Cake

D, G, V