

Christmas Day Brunch

Available on Wednesday 25th December 2024

(from 11.45am to 2.15pm)

Sharing 'Antipasti di Natale'

Salmon marinated Fjord salmon trout, pomegranate, orange, yogurt

Fegato pan-seared Rougie foie gras, red apple compote, Valrhona chocolate

Torta salata green zucchini and 'ricotta' cheese pie (V)

Frutti di mare seafood salad with octopus, calamari and prawns
fresh herbs, olives, capers, tomatoes

Ostriche seasonal fresh oyster (2 per person)

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Pasta fatta in casa

Tortellini hand-made classic 'tortellini' pasta stuffed with 'mortadella'
parmesan cheese fondue, toasted pistachios

or

Cannelloni hand-made 'cannelloni' filled with 'ricotta' cheese
and spinach, tomato sauce (V)

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Carving station (open at 1:15pm)

Dentice oven-baked Australian whole red snapper
and

Manzo Signature 150 days Black Angus beef tenderloin Wellington style

sides:

'peperonata alla calabrese' and oven-baked tomatoes

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Sharing 'Dolci di Natale'

Christmas 'panettone'

Tiramisu Chef Marco's Mom's signature Tiramisu'

Tartufi chocolate truffle

\$108++

\$58++ Free flow of Prosecco, house wine, beer, soft drink

\$78++ Free flow of Champagne, Prosecco, house wine, beer, soft drink

Special cocktail selection starting from \$14++