

# BRUNCH

8.000

fresh orange juice, coffee and tea

+4,000 moët impérial champagne free flow with mimosa bar (90 min)

#### 51 EAST ANTIPASTI FOR TWO

seasonal modern italian appetizers and freshly baked delights for the table

CHOICE OF MAIN

### "SCIUE SCIUE" SPAGHETTI

amela pomodoro sauce, fresh burrata

#### **BLUE LOBSTER RIGATONI**

bisque, asparagus

## **BRUNCH BAKED EGGS PURGATORIO**

## 70Z SNOW-AGED WAGYU RIB STEAK + 3.000

marinated radish, corn on the cob

# **ORA KING SALMON**

buttermilk, calabrian n'duja, fennel orange salad

#### EGGPLANT PARMIGIANA

zucchini purée "nerano," mozzarella, tomato sauce

# CHICKEN "CESAR"

charred baby gem lettuce, cesar sauce

### **AUSTRALIAN LAMB**

charred eggplant and mint purée, baby carrots

#### **DOLCE AND ESPRESSO BAR**

All prices include 10% consumption tax.

Please discuss any food allergies or dietary requirements with your server.



# KIDS' BRUNCH + ACTIVITY (9-12 yrs) 4.000

JUICE AND HOT OR ICED COCOA

### FRESH SEASONAL PASTA SALAD

CHOICE OF MAIN

### MEATBALL SPAGHETTI

beef and pork meatballs, tomato, basil, grana padano cheese

#### **OMELET**

cheese, mortadella

DESSERT

#### SEASONAL TIRAMISU

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KIDS' BRUNCH + ACTIVITY (6-8 yrs)

JUICE AND HOT OR ICED COCOA

# SELECTION OF COLD DISHES

frittata, cream cheese and ham tramezzini, potato salad

CHOICE OF MAIN

RIGATONI WITH CREAM AND COOKED HAM

CHICKEN BREAST WITH BROCCOLI

DESSERT

**SEASONAL TIRAMISU** 

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