

Prego

NATIONAL DAY BRUNCH

11 August 2024, Sunday
12pm to 2.30pm

108 per adult | 54 per child
(6 to 12 years old)

Includes Free-Flow of Soft Drinks & Juices

+55 for 2.5 Hours of Free-Flow Prosecco, House Wines & Beers
+75 for 2.5 Hours of Free-Flow Champagne, House Wines & Beers

ANTIPASTI

Salmone e Quinoa

Orange Cured Salmon, Quinoa & Cauliflower, Calamansi Dressing

Patate e Salsiccia

Red Skin Potato Salad, Italian Sausage, Pommery Mustard

Polpo

Fremantle Octopus, Crunchy Vegetables, Taggiasche Olives, Capers, Rucola Pesto

Astice

Fregola, Poached Boston Lobster, Fennel, Apple, Aurora Dressing

Spinaci

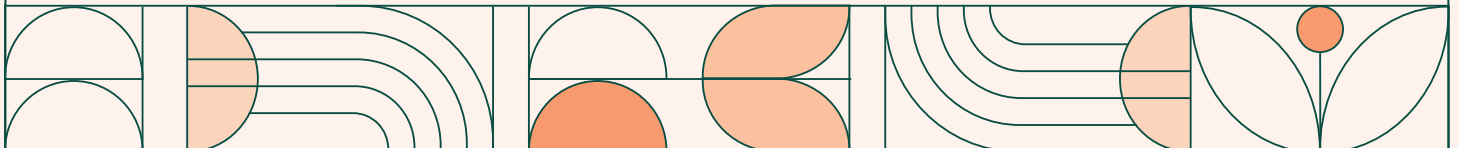
Baby Spinach, Grilled Chicken, Pine Nuts, Honey Mustard Dressing

Panzanella

Classic Tuscan Bread Salad, Kyuri, Tomato, Pickled Red Onion, Red Vinegar Dressing

Insalata

DIY Salad Station with Italian Condiments
Homemade Caesar's Dressing & White Balsamic Vinegar Dressing



DAL MARE

Freshly Shucked Seasonal Oyster
Poached Alaska Crab Leg
Marinated Prawn
Mussel

Cocktail Sauce, Hot Sauce, Fresh Lemon, Shallot & Vinegar

AFFETTATI

Freshly Sliced Tuscan Prosciutto
Coppa Piacentina
Mortadella Bolognese
Nduja Calabria

FORMAGGI

3kg of Puglia's Buffalo Mozzarella "Treccia"
Ricotta Affumicata Friulana
Pecorino Toscano
Parmigiano Reggiano DOP Vacche Rosse with Aged Balsamic Vinegar
Gorgonzola Dolce
Provolone

ZUPPE

Pomodoro

Roma Tomato Cream Soup

Granchio

Prawn & Crab Bisque

PASTA E RISOTTO

Ravioli del Plin

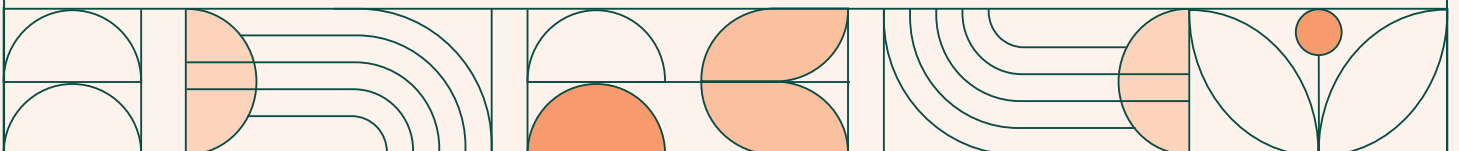
Veal Filled "Ravioli del Plin", Mushroom & Beef Jus Cream Sauce

Conchiglioni

Large Shell Pasta Served in Squid Ink Sauce & Scallop

Risotto

Classic Carnaroli Risotto, Sun-Dried Tomato Sauce & Smoked Scamorza Cheese
Creamed in Parmesan Wheel



PIZZE

Margherita

Tomato, Buffalo Mozzarella, Semi-Dried Tomatoes, Basil

Infernale

Tomato, Mozzarella, Spicy Salami, Marinated Peppers, Chilli

Sapori di Bosco

Garlic Cream, Pancetta Ham, Porcini, Pine Nuts, Scamorza Cheese, Seasonal Italian Truffle

Polpo e Patate

Crushed Potatoes, Mozzarella, Grilled Octopus, Parsley Sauce

DAL FORNO

Polletto

Porcini & Truffle Stuffed Spring Chicken Roulade, Rosemary Jus

Dentice

Whole Baked Red Snapper, “Livornese” Sauce

Costine

Slow-Roasted Beef Ribs, Marsala Sauce

Sides of Roasted Baby Potatoes & Baked Vine Cherry Tomatoes

SECONDI

Merluzzo

Cod Fish Fillet, Yellow Tomato Coulis, Crispy Leek

Ossobuco

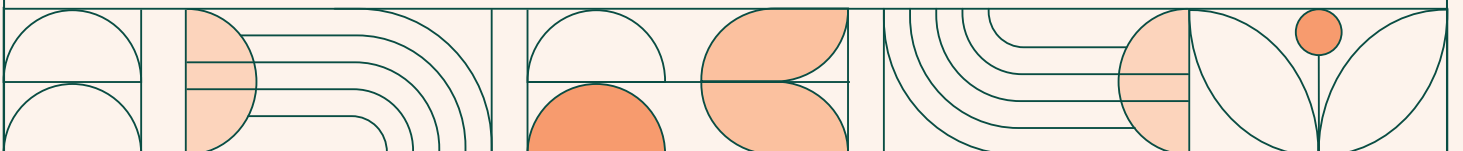
Braised Veal Shank “Milanese” Style, Saffron Mashed Potatoes, Gremolata

Cozze

Sautéed Dutch Black Mussel in Pepper & Tomato Broth “Impepata”

Porchetta

Prego’s Signature Roasted Pork Belly “Porchetta”, Rosemary Jus



PER I BAMBINI

Pizzette di Sfoglia
Chicken Nugget
French Fries
Pasta Alfredo
Cheese Sandwich
Egg Sandwich

DOLCI

Coconut Yam Roulade
Pandan Gula Melaka Gateaux
Espresso Caramel Pâte Sablée
Cassis Verbena Tart
Vanilla Meringue Cloud
Exotic Basque Cheesecake
Pistachio Blueberry Tea Cake
Peanut Butter Parfait
Citrus Fennel Panna Cotta
Assorted Bon Bon

GELATO LIVE STATION

Mixed Fruit Pizza, Vanilla Gelato,
Nitrogen Bourbon Foam

