

Prego

WEEKLY SUNDAY BRUNCH

(EXCLUDING 22 DECEMBER 2024)

12pm to 3pm

88 per adult | 44 per child
(6 to 12 years old)

Accor Plus members can enjoy a 15% discount

Add on

75

Free-flow Henriot Brut Souverain Champagne, House Wines & Beers

55

Free-flow House Wines & Beers

18

Free-flow Soft Drinks, Juices & Mocktails

NOVEMBER & DECEMBER PROMOTION

Elevate your dining experience with free-flow Botter Prosecco DOC, with our compliments. Dine with us for a chance to be one of the six lucky winners to enjoy an exclusive sidecar ride during the brunch.

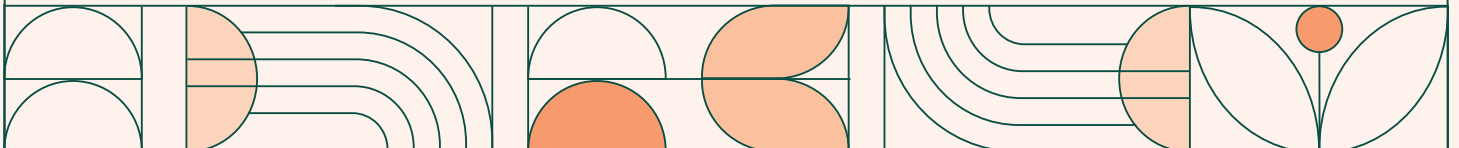
Exclusive Sidecar Experience

30 minutes - 89 per person

20 minutes - 60 per person

Kindly indicate the number of person who wish to join the ride when making your reservation. The experience is open to those aged 10 and above, with a maximum height of 195cm and weight limit of 110kg.

Rides are subject to availability and our Prego Team will confirm the timing upon your arrival at the restaurant.



Please advise us of any special dietary requirements, including potential reaction to allergens. Prices are subject to prevailing taxes and service charge.

SEAFOOD BAR

Tiger Prawn, Black Mussel, Clam, Snow Crab Leg, Seasonal Oyster

Condiments

Cocktail Sauce, Tabasco, Lemon Wedge, Shallot Mignonette

SMOKED & CURED FISH

Salmon Gravlax, Smoked Salmon

CHARCUTERIE STATION

Prosciutto Di Parma

Mortadella Ham with Pistachio

Salame Rustico

Coppa Piacentina

Salame Piccante

Condiments

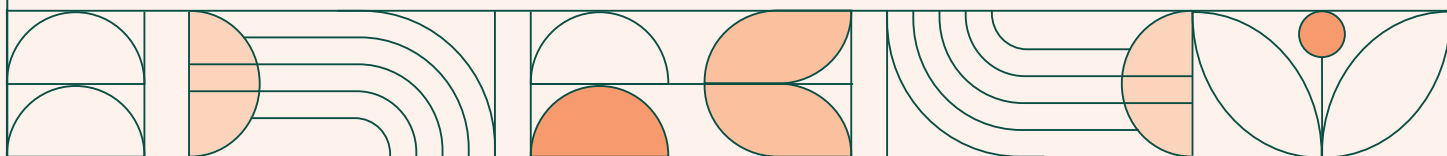
Green Olive, Black Olive, Kalamata, Cocktail Onion, Cornichon, Dijon, Pommery, English Mustard

CHEESE SELECTION

Gorgonzola, Taleggio, Parmigiano Reggiano, Provolone, Caciocavallo, Ricotta,
3kg of Puglia's Buffalo Mozzarella "Treccia", Brie

Cheese Condiments

Quince Jelly, Mixed Fruit Chutney, Dried Apricot, Cranberry, Fig, Prune, Raisin, Walnut



BREAD STATION

Filoncino Italiano, Signature Sourdough, Laminated Brioche, Pane ai Multicereali, Pane al Formaggio, Ciabatta, Garlic Bread, Focaccia, Garlic Bun, Pane Integrale, Grissini

Condiments

Extra Virgin Olive Oil, Tapenade, Sun Dried Tomato Dip, Prego's Tuscan Pesto, Butter

COLD SELECTIONS

Greek Style Salad with Feta Cheese

Red Skin Potato Salad, Italian Sausage, Pommery Mustard

Fremantle Octopus, Vegetables, Taggiasche Olive, Capers, Rucola Pesto

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

Carpaccio di Bresaola, Rucola, Pine Nuts, Parmigiano Reggiano Cheese, Balsamic Glaze

Tuna Salad, Kyuri, Tomato, Pickled Red Onion, Red Vinegar Dressing

DIY CAESAR SALAD STATION

Bacon, Crouton, Parmigiano Cheese, Marinated Anchovy, Homemade Caesar Dressing

SALAD BAR

Lettuce

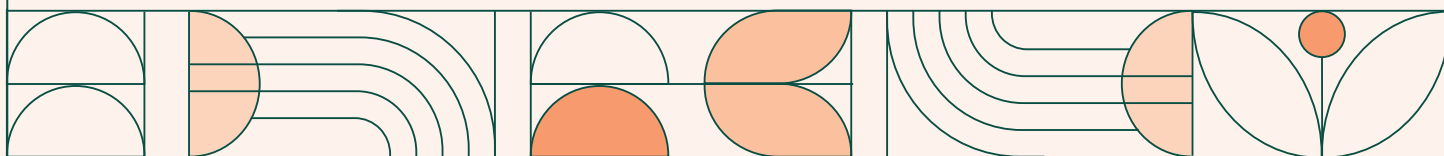
Arugula, Mesclun, Radicchio, Yellow Frisée, Baby Spinach, Baby Romaine

Condiments

Heirloom Cherry Tomato, Kyuri, Carrot, Red Radish, Beetroot, Crouton, Bacon, Corn, Cannellini Bean, Chickpea, Artichoke, Sun-Dried Tomato, Olive, Capers, Piquillo Pepper

Dressings

Balsamic, Thousand Island, Calamansi Vinaigrette, Honey Mustard, Blue Cheese



WESTERN

PASTA LIVE STATION

Malloreddus

Wagyu Beef Bolognese, Mascarpone Cheese

Orecchiette

Seafood, Saffron Cream Sauce, Zucchini, Marinated Vine Tomato

Risotto

Forest Mushroom, Porcini Dust, Seasonal Italian Truffle
Creamed in Parmesan Wheel

CARVING STATION

Tagliata

Roasted Beef OP Ribs, Marsala Sauce

Rosticciana

Tuscan Style Roasted Iberico Baby Pork Ribs

Branzino ^s

Whole Baked Sustainably-sourced Barramundi, "Isolana" Sauce

SIDE DISH

Baby Roasted Potato, Baked Vine Tomato, Glazed Carrot, Truffle Mashed Potato

SOUP

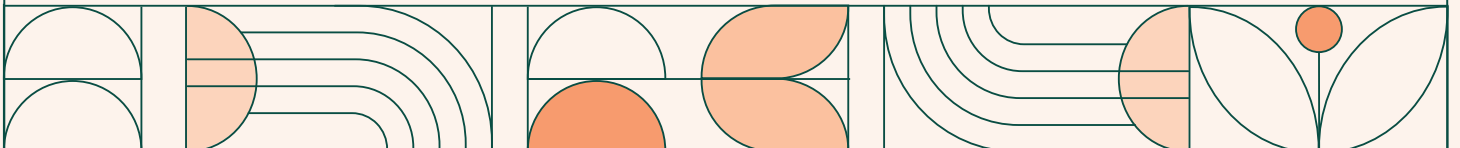
Funghi

Tuscan Porcini Mushroom Cream Soup

"Ciuppin"

Mixed Fish & Seafood Soup

S Sustainable Seafood



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HOT DISHES

Pollo

Braised “Cacciatora” Style Chicken Thigh

Guazzetto

Seafood Stew in White Wine & Tomato Sauce

Polpette

Homemade Beef Meatball in Tomato & Basil Sauce

Cozze

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

Porchetta

Prego’s Signature Roasted Pork Belly, Rosemary Jus

Polpo

Naples Style Slow Braised Octopus Leg Stew in Tomato Sauce

PIZZA

Margherita

Tomato, Buffalo Mozzarella, Semi-Dried Tomato, Basil

Infernale

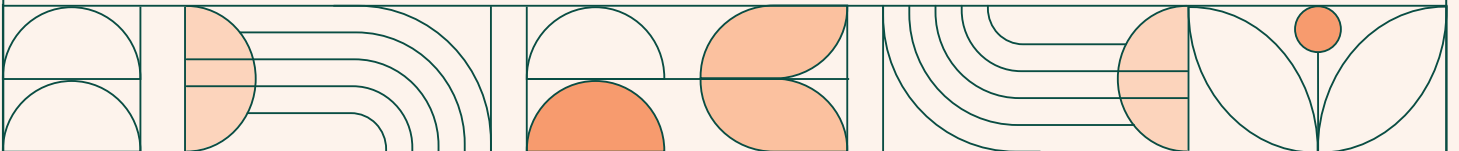
Tomato, Mozzarella, Spicy Salami, Marinated Pepper, Chili

Sapori di Bosco

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

5 Formaggi

Mozzarella, Asiago, Parmesan, Scamorza, Gorgonzola Cheese



DESSERT

Live Station

Risotto

Ricotta Cannoli, Raisin Rice Pudding, Black Forest Honey Nitrogen Foam

Desserts

Sicilian Pistachio Cannoli

Vanilla Mascarpone Cream Cannoncini

Parmasan Baked Cheesecake

Caramel Biscoff-Misu

Crostata Di Frutta

Mama's Lemon Tart

Raspberry Basil Vanilla Mascarpone Cake

Citrus Fennel Panna Cotta **VG GF**

Red Wine Poached Pear **VG GF**

Oat Milk Cocoa Cup **VG GF**

Cantuccini Cookie

Chocolate Biscotti Cookie

Almond Amaretti Cookie

'Salami' Candied Fruit, Marshmallow, Cookie

FRUIT BAR

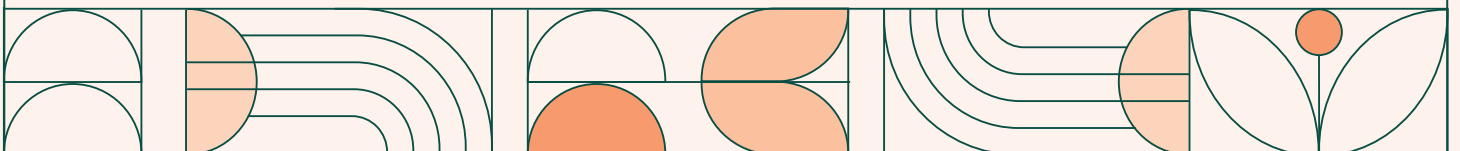
Fresh Fruit

Watermelon, Rock Melon, Honeydew, Pineapple, Dragon Fruit

Whole Fruits

Rambutan, Peach, Plum, Longan, Rose Apple

VG Vegan **GF** Gluten Free



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