

**BRUNCH  
DI NATALE**

**BOTTEGA  
DI  
carna**

**CHRISTMAS  
BRUNCH**

**CHRISTMAS BRUNCH | 25 DECEMBER, 12-3PM**

**\$118 WITH ONLY NON-ALCOHOL**

**\$188 FREE-FLOW VEUVE CLICQUOT CHAMPAGNE, WINES, BEER AND COCKTAIL**

**\$268 FREE-FLOW RUINART BLANC DE BLANCS CHAMPAGNE, WINES, BEER AND COCKTAIL**

**COLD**

**SIGNATURE BEEF TARTARE | ITALIAN COLD CUT PLATTER | BURRATA, TOMATO & BALSAMIC**



**FOIE GRAS LIVE STATION**

**BRIOCHE WITH FOIE GRAS AND APRICOT COMPOTE**

**SOUP**

**ZUPPA DEL GIORNO**

**BUTTERNUT SQUASH SOUP WITH CRISPY PANCETTA**

**LIVE STATION**

**ITALIAN ROASTED PORK PORCHETTA**

**200-DAY GRAIN-FED GRILLED BLACK ANGUS RIBEYE**

**SLOW ROASTED WHOLE TURKEY**

**PARMIGIANO CHEESE WHEEL MAC & CHEESE**

**SALT-BAKED ATLANTIC SEABASS**

**COTECHINO WITH LENTIL**

**HONEY-GLAZED CHAMPAGNE HAM WITH PINEAPPLE**



**SIDE DISH**

**CHARCOAL-ROASTED POTATOES**

**GRILLED MIXED VEGETABLES**

**BRUSSELS SPROUT WITH BACON**

**YORKSHIRE PUDDING**

**GRILLED MIXED MUSHROOMS**



**SAUCE STATION**

**SALSA VERDE | MUSTARD | BEARNAISE | PEPPERCORN SAUCE**

**DESSERT**

**CHRISTMAS LOG CAKE**

**TRADITIONAL PANETTONE**

**TRADITIONAL STOLLEN**

**CHRISTMAS RUM FRUIT CAKE**

**OLD FASHIONED PECAN NUT TART**

**BREAD & BUTTER PUDDING WITH BRANDY SAUCE**

**BLUEBERRY CHEESECAKE**

**ASSORTED CHRISTMAS COOKIES**

**MACARON CHEESE COUNTER**

**CHESTNUT MONT BLANC**



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**CHRISTMAS  
BRUNCH**

**WINES**

CHAMPAGNE | VEUVE CLICQUOT YELLOW LABEL BRUT

ROSE | CHATEAU D'ESCLANS WHISPERING ANGEL

WHITE | CLOUDY BAY SAUVIGNON BLANC

RED | TERRAZAS RESERVA MALBEC

**BEER**

PERONI DRAUGHT

**COCKTAILS**

BOMBARDINO CALIMERO | REMY MARTIN, HOMEMADE ADVOCAT, WHIPPED CREAM, ESPRESSO

BRUCIATO VIN | ITALIAN RED WINE, CINNAMON, CLOVE, ORANGE

INVERNO SPRITZ | ROSEMARY INFUSED APEROL, CRANBERRY, LIMONCELLO, PROSECCO

**SOFT DRINKS**

PEPSI | PEPSI BLACK | 7UP | GINGER ALE  
TONIC WATER | SODA WATER

**LAVAZZA COFFEE**

BLACK / WHITE COFFEE

**MONOGRAM TEA**

MORNING ENGLISH TEA | EARL GREY NEROLI  
CHAMOMILE | SHISO MINT | UJI SENCHA

**Veuve Clicquot**