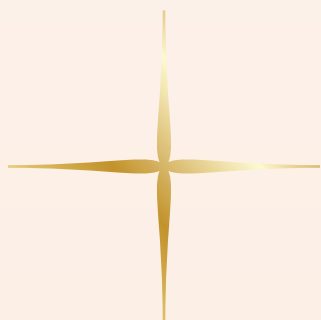


Prego



CHRISTMAS BRUNCH MENU

22 December 2024

12pm to 3pm

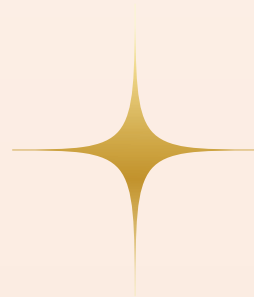
148 per adult

with Free-flow Prosecco, House Wines, Soft Drinks & Juices

+58 Free-flow Henriot Brut Souverain Champagne,
San Martino Pinot Nero Venezia DOC 2022 &
San Martino Pinot Grigio Delle Venezie 2022

98 per adult | 49 per child
(6 to 12 years old)

+18 Free-flow Soft Drink & Juices



Accor Plus members cardholders can enjoy a 15% discount

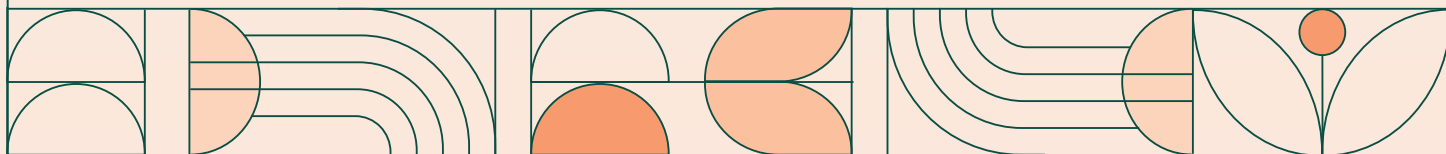
Exclusive Sidecar Experience

30 minutes - 100 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.

Please note that reservations must be made at least 48 hours in advance.



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

SEAFOOD BAR

Maine Lobster, Tiger Prawn, Yabby, Black Mussel, Clam, Snow Crab Leg, Seasonal Oyster

Condiments

Cocktail Sauce, Tabasco, Lemon Wedge, Shallot Mignonette

SMOKED & CURED FISH

Salmon Gravlax, Smoked Salmon, Smoked Snowfish

CHARCUTERIE STATION

Prosciutto Di Parma

Mortadella Ham with Pistachio

Salame Rustico

Coppa Piacentina

Salame Piccante

Prosciutto Cotto

'Nduja Calabra

Condiments

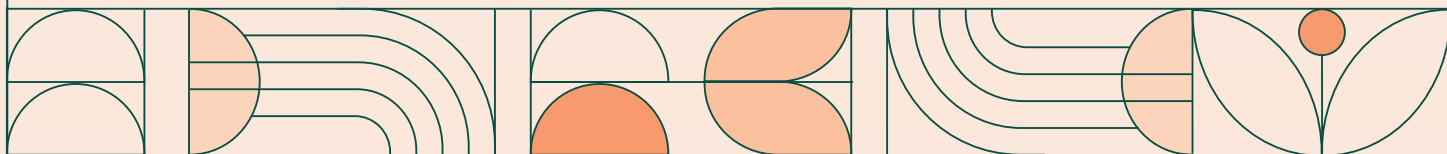
Green Olive, Black Olive, Kalamata, Cocktail Onion, Cornichon, Dijon, Pommery, English Mustard

CHEESE SELECTION

Gorgonzola, Asiago, Taleggio, Scarmorza, Parmigiano Reggiano, Pecorino, Provolone, Caciocavallo, Ricotta, 3kg of Puglia's Buffalo Mozzarella "Treccia", Burrata, Emmental, Fontina

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

Orange Cured Salmon, Quinoa & Cauliflower, Calamansi Dressing

Red Skin Potato Salad, Italian Sausage, Pommery Mustard

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

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

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

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

DIY CAESAR SALAD STATION

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

SALAD BAR

Lettuce

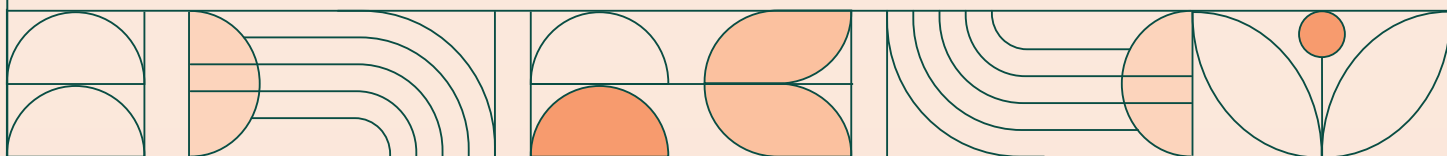
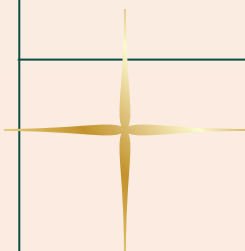
Arugula, Mesclun, Radicchio, Yellow Frisée, Baby Spinach, Baby Romaine

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

Fusilli

Saffron Cream Sauce, Mixed Seafood Ragu

Gnocco

Potato Gnocchi with Cheese Fondue, Butter & Sage Emulsion, Fresh Truffle Shaving

Risotto

Carnaroli, In-house Cured Pork Sausage, Gorgonzola, Toasted Walnut
Creamed in Parmesan Wheel

CARVING STATION

Tagliata

Roasted Wagyu Beef OP Ribs, Marsala Sauce

Tacchino

Roasted Turkey, Cranberry Sauce

Cotechino

Classic Pork Sausage, Marsala Sauce

Rombo

Whole Baked Turbot, "Isolana" Sauce



SIDE DISH

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

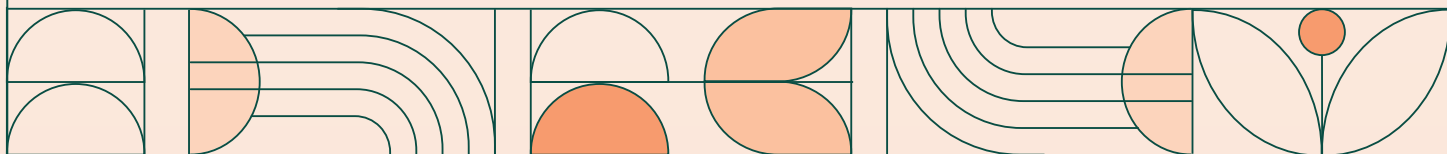
SOUP

Zucca

Cream of Butternut Pumpkin

Aragosta

Lobster Bisque Soup



HOT DISHES

Pollo

Braised Chicken Thigh, Porcini & Truffle Cream

Salmone

Salmon Fillet, Caper, Olive, Dill & Lemon 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

Merluzzo e Carote

Pan-Seared Atlantic Cod Fish Fillet, Carrot

PIZZA

Margherita

Tomato, Buffalo Mozzarella, Semi-Dried Tomato, Basil

Infernale

Tomato, Mozzarella, Spicy Salami, Marinated Pepper, Chilli

Sapori di Bosco

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

Mortadella

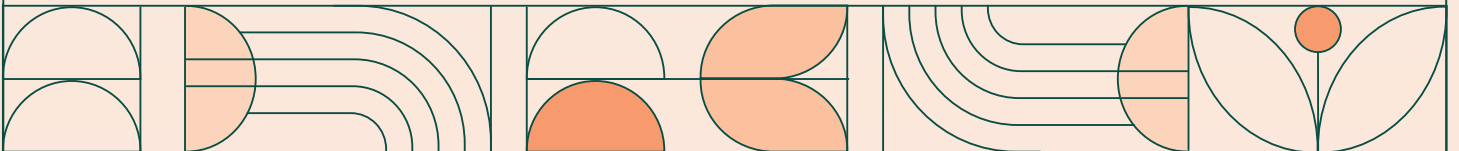
Buffalo Mozzarella, Mortadella, Pistachio

Natale

Buffalo Mozzarella, Smoked Turkey, Brussels Sprout, Truffle

PER I BAMBINI

Pizzette di Sfoglia, Chicken Nuggets, French Fries, Pasta Alfredo, Cheese Sandwich, Egg Sandwich



DESSERT

Live Station

Brûlée Panettone Pudding, Nitrogen Vanilla Bourbon Cream, Vanilla Sauce

Gelato Station

Five Spice Gelato, Baileys Espresso Gelato, Redcurrant Morello Cherry Sorbet, Lemon Sorbet

Desserts

Prego-Misu

Vanilla Cream Cannoncini

Chestnut Gingerbread Gâteaux

Nutella Sfogliatella

Rum & Raisin Fruit Cake

Black Forest Log

Stollen

Festive Cookie & Macaron

Mince Fruit Pie

Chiller

Red Wine Cinnamon Poached Pear

Apple Cardamon Trifle

Chocolate Raspberry Cup

Hibiscus Gelee with Lychee Compote

FRUIT BAR

Fresh Fruit

Watermelon, Rock Melon, Honeydew, Pineapple, Dragon Fruit

Whole Fruits

Rambutan, Peach, Plum, Longan, Rose Apple