



ROBERTO'S SIGNATURE BRUNCH

Summer Edition



Crudo Bar

(Sharing)

Carpaccio di Salmone (S)(D)(G)

Citrus marinated smoked salmon, kumquat, beetroot, yuzu gel, wasabi mayonnaise, avocado cream

Tartare di Manzo (D)(E)

Hand-cut Angus beef tartare, cucumber, marinated egg yolk, Dijon mustard, chives, shallots, lemon zest, extra virgin olive oil

Ostriche Fines de Claire (S)(G)

French Oysters - Fines de Claire, served with mango & kimchi

Antipasti

(Sharing)

Insalata di Mare (S)(G)

Wild seabass, Argentinian prawns, Patagonian squid, sour onion petals, red capsicum, zucchini, panzanella emulsion

Burrata Pugliese (D)

Apulian burrata, cherry tomatoes, avocado, purple & white cauliflower, yellow zucchini, thyme-marinated watermelon

Pinsa Regina (D)(G)

Roman-style pinsa, fresh mozzarella, cherry tomatoes, rocket, Grana Padano, sundried tomato, 25-years aged balsamic vinegar

Main Course

(Choose One)

Tagliolini Freschi al Datterino (G)(D)(E)(N)(V)

Homemade tagliolini pasta, datterino tomato confit, buffalo stracciatella, toasted pistachio, fresh basil

Branzino alla Mediterranea (G)(D)

Wild seabass fillet served with smoked eggplant salad, datterino tomatoes, Sicilian olives, verjus sauce

Cotoletta di Pollo con Caprese (G)(D)

Panko-golden fried chicken supreme, basil velouté, datterino cream, marinated heirloom tomato, buffalo mozzarella, fresh basil

Costina di Angus (G)(D)(N)

Slow-cooked Angus short ribs, sautéed kale, asparagus, pak choi, roasted sesame dressing, teriyaki glaze

Dolci

(Sharing)

Selezione di Dolci Amalfitani (D)(N)(G)(E)

A refined selection of traditional Amalfi Coast desserts



D - Dairy / E - Egg / H - Homemade Pasta / N - Nuts / S - Shellfish / V - Vegetarian

Our Chefs will do their best to accommodate your dietary requirements, please inform your waiter.



Cocktails

Aperol Spritz

Aperol, Prosecco, soda

Kingston Negroni

Bacardi carta blanca, Campari bitters, Martini rosso, vita coconut water

Espresso Martini

Stolichnaya vodka, coffee liqueur, espresso, vanilla syrup

Limoncello Fizz

Bottega limoncello, fresh lemon juice, bottega Millesimato brut, soda water

Amaretto Sour

Amaretto Disaranno, Bacardi black, fresh lemon juice, sugar syrup

Gin & Sonic

Beefeater gin, homemade grapefruit & thyme cordial, soda & tonic water

Spirits

Bacardi Gold Rum

Jose Cuervo Tequila

Absolut Blue Label Vodka

Tullamore D.E.W Irish Whiskey

Beefeater London Dry Gin

Wines & Beers

Bodegas Torres Viña Sol Original, Catalunya, Spain

Nederburg Rosé, Western Cape, South Africa

Canaletto Montepulciano d'Abruzzo DOC, Abruzzo, Italy

Selected House Beer

Mocktails

Watermelon & Mint Fizz

Fresh watermelon, mint, Agave syrup, Togarashi powder, Yuzu, sparkling water

Lychee Colada

Fresh pineapple, lychee purée, coconut syrup, fresh Lime

Upgrade

NV Laurent-Perrier "La Cuvée" Champagne Brut, Tours-sur-Marne, France

