



## La Dolce Vita: Italian Brunch Highlights

Discover a brunch experience inspired by the heart of Italy and the vibrancy of the Mediterranean. At **Mosella**, classic brunch favourites are elevated with refined flavours, fresh seasonal ingredients, and a touch of modern creativity, inviting you to unwind and indulge.

### Freshly Served

Enjoy a selection of signature appetisers prepared to order

#### **Atlantic Irish Oyster N3**

Perfumed with Citrus Campari Limoncello Foam

#### **Battuto Di Tonno**

Italian Style Tuna Tartare, Avruga Caviar, Cress

#### **Insalata Di Polpo**

Tender Octopus, Potato, Celery, Cherry Tomatoes, Lemon Dressing

#### **Grilled Peach And Ricotta Salad**

Arugula, Caramelised Walnuts, Ricotta Crumble,  
Honey Mustard Vinaigrette

#### **Italian Tartina Duo On The Day**

Showcases expertly and curated selection of handcrafted tartina, featuring artisanal ingredients and bold Mediterranean to crafted for an elegant and indulgent brunch dining

### Appetisers

#### **Garden Salad Bar**

Assorted Garden Greens (Baby Gem, Baby Spinach, Arugula, Mesclun Salad)

#### **Homemade Dressing**

(Lemon Dressing, Caesar Dressing, French Dressing, Balsamic Glaze, Extra Virgin Olive Oil)

#### **Panzanella Salad with Aged Balsamic Vinaigrette**

#### **Provençal Seafood Salad with Tarragon, Piquillo Pepper and Citrus Vinaigrette**

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**Smoked Duck and Fennel Salad with Pomegranate Dressing**

**Endive Salad with Caramelised Orange, Stilton Blue, Candied Walnut and Honey Mustard Vinaigrette**

### **ANTIPASTI**

Roasted Herb-Marinaded Red Capsicum, Marinated Sundried Tomatoes, Baby Mozzarella, Roasted Artichokes, Confit Aubergine, Taggiasca Olives, Sicilian Green Olives, Zucchini Alla Scapece

### **BUTCHER CHARCUTERIE BOARD**

Prosciutto Di Parma

Bresaola

Soppressata

Salami

Mortadella with Pistachio Olimpica

Smoked Salmon and Beetroot Cured Salmon

### **Condiments**

Baby Cornichons, Caper Berries, Pickled Pearl Onions,

Grain Mustard, Chutney

## Artisanal Italian Cheese Station

An award-winning selection of Italian Cheese is a curated collection to showcase the finest cheese, the flavours can range from buttery and nutty to tangy and sharp, offering a journey through the rich heritage of dairy artistry

### **Condiments**

Honeycomb

Selection of Honey

Membrillo Quince Jelly, Dried Fruits, Cracker,

Assorted Dried Nuts, Briny Olives

### **La Panetteria**

Focaccia

Rosemary Cruffins

Artisan Bread Rolls

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### Soup Of The Day

A soul-warming Italian creation featuring the freshest seasonal ingredients, simmered to perfection with rich Mediterranean flavours

### Carving Station

From our grill and jospier oven

#### Rotisserie Porchetta

**Roasted Suckling Pig with Calvados Scented Apple Purée  
and Salsa Verde**

**Garlic Rosemary Spices Rub Wagyu Beef Tomahawk  
with Barolo Truffle Jus**

#### Abbacchio Al Forno Alla Romana

(Roman Style Roasted Leg of Lamb with Rosemary Jus)

**Served with Assorted Mustard, Horseradish and Mint Jelly**

#### Grilled Catch Of The Day

Sea Salt Crushed Baked Whole Norwegian Salmon Piccata

Served with Lemon Caper Scented Clam Jus

### Pasta Live Station

#### Sicilian Cavatelli Alla Bottarga

Homemade Pasta with Smokey Pancetta, tossed in a Black Truffle-infused Italian Cheese Fondue made from 10 varieties of cheese.

Flambéed with Del Professore Crocodile Vodka and finished in a 24-Month aged Grana Padano Cheese Wheel

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### Live Cooking Station

#### **Spanner Crab & Mentaiko Benedict**

Vodka Scramble Egg, Umami Sea Urchin Hollandaise, Avruga Caviar, Sustainable Shiso Cress

#### **Pinsa Romana Evolution**

Traditional Flatbread Pizza, Quattro Formaggi, Capricciosa Tomato Sauce, Medley Seafood, Salami, Mortadella, Mushroom Funghi, Sausage and Sustainable Garden Vegetables

### Mediterranean Specialties

#### **Gambas Al Ajillo**

Mediterranean Style Sauteed Prawn, Garlic, Chilli, Smoked Paprika

#### **Slow Braised Beef Cheeks**

Served with Peruvian Dark Chocolate Port Sauce, Star Anise, Caramelised Cipollini and Soft Polenta

#### **Capesante Gratinata**

Trio Italian Cheese Baked Sea Scallop with Saffron Cream Sauce and Lemon Zest

#### **Branzino All' Acqua Pazza**

Seabass, Olives, Fennel, Cherry Tomato, Capers, Tomato, Garlic Gremolata

#### **Parmigiano Di Melanzane**

Aubergine, Zucchini, Capsicum Smoked Scamorza, Parmesan, Passata, Pesto Genovese

#### **Italian Chicken Fra Diavolo**

Fresh Basil, White Wine, Garlic, Parmigiano Reggiano and Spicy Pomodoro Sauce

#### **Rafanata**

Crispy Potato Frittata, Smoked Pecorino Cheese and Roasted Vine Tomatoes

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### PASTICCERIAS

Indulge in a delightful selection of handcrafted desserts, curated by talented Chef Eunice. Each creation blends exquisite flavours, premium ingredients and artistic presentation to satisfy your sweet cravings. Get ready to taste the magic! This indulgent spread transforms classic sweets into extraordinary edible creations, blending fantasy, nostalgia and gourmet artistry

**Chocolate and Amarena Cherry**

**Cannoli Reimagined**

**Modern Cassata Sicilian**

**Deconstructed Tiramisu Sphere**

**Gorgonzola Cheesecake Bites with Fig Compote**

**Pistachio and White Chocolate Panna Cotta**

**Olive Oil and Sea Salt Tartlets**

**Strawberry and Balsamic Layer Cake**

**Affogato Inspired Mousse Chocolate Cup**

**Limoncello Gelee with Mixed Berries**

**Ricotta and Pear Mini Crostatas**

**Italian Macaron Tower**

**Tropical Fresh Fruits Platter**

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### Live Station

#### **Floating Prosecco 'Clouds'**

Edible Prosecco Foam with hints of Elderflower and Blood Orange

#### **Italian Artisan Gelato Pozzetti**

Choice of Premium Gelato, Waffle, Cone and Condiments

### Beverages

#### **Taittinger Champagne Free Flow Package | 118++ per person**

Taittinger Brut Réserve  
Podere Edoardo, Chianti  
Pizzolato, Pinot Grigio Venezia  
Bottega Prosecco  
Selection of Boutique Gins

#### **Champagne & Wine Free Flow Package | 98++ per person**

Podere Edoardo, Chianti  
Pizzolato, Pinot Grigio Venezia  
Bottega Prosecco  
Aubert et Fils Champagne

#### **Wine & Gin Free Flow Package | 68++ per person**

Podere Edoardo, Chianti  
Pizzolato, Pinot Grigio Venezia  
Bottega Prosecco

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