



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 Gratinato

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 Free Flow Package | 68++ per person

Podere Edoardo, Chianti
Pizzolato, Pinot Grigio Venezia
Bottega Prosecco

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