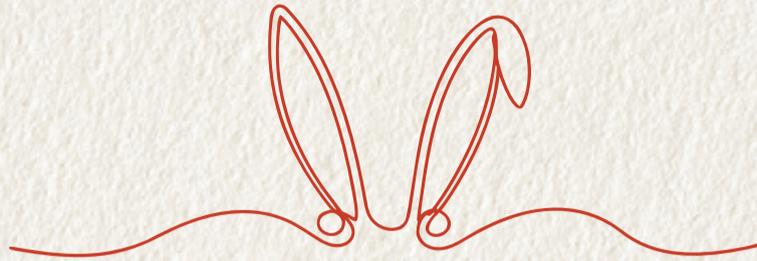


# Mosella



## Mediterranean Easter Brunch

5<sup>th</sup> April 2026, Sunday

Adult \$128++ Kids (8-12 years old) \$64++

### Welcome Tapas

Thoughtfully crafted small bites offered by our service team upon arrival. Seasonal, chef driven bites—light, vibrant, and designed to spark your appetite from the very first moments.

### Urban Wellness Farm Salad Extravaganza

Mesclun, Arugula, Baby Spinach, Romaine, Radicchio, Endive and Pea Shoots

#### Condiments

Cherry Tomato, Telegraph Cucumber, Pickled Beet, Green Olive, Organic Carrot, Baby Radish, Celery, Sunflower Seeds, Walnuts, Pumpkin Seeds and Dried Cranberries

#### Dressing

Manuka Chia Seed Vinaigrette, Thousand Island, French, Ranch, Aged Modena Balsamic, Organic Coconut Ginger Vinaigrette and Artisan Extra Virgin Olive Oil

### Appetizers

#### Mediterranean Gammon Ham Salad

Caramelised Peach, Cornichon, Bocconcini and Tangy Honey Mustard Vinaigrette

#### Sicilian Charred Octopus Salad

Marble Potatoes, Datterini Tomatoes, Kalamata Olives, Cilantro and Oregano Lemon Dressing

#### Spring Harvest Garden Quinoa Salad

Garbanzo Beans, Capsicum, Walnuts, Feta Cheese and Citrus Mint Vinaigrette

#### Easter Devilled Free Range Eggs

Saffron Piquillo Egg Mimosa, Smoked Pimentón Dust and Chives

#### Huevos Rellenos de Atún

Spanish Style Devilled Eggs with Tuna, Arbequina Olive Oil, Dulce Pimentón and Sundried Tomatoes

### Oyster Bar

Huîtres de Céline N°3

Oyster Céline perfumed with Cava Mas Sardana Brut foam and Pineapple Relish

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## Butcher Charcuterie Board

Salchichón Ibérico de Bellota, Salami, Mortadella  
Foie Gras Terrine, Smoked Salmon and Beetroot Cured Salmon

### Served with Condiments

Baby Cornichons, Caper Berries, Pickled Baby Onions, Assorted Chutneys and French Mustards

## Artisanal Fromagerie

A curated selection of award-winning Mediterranean cheeses—ranging from buttery and nutty to tangy and sharp—showcasing the rich heritage of dairy craftsmanship.

### Honeycomb and Selection of Honey

Membrillo Quince Paste  
Dried Fruits, Cracker, Piquillo Pimento Jam, Assorted Nuts, Aged Balsamic and Briny Olives

## Artisan Fromage Camembert Indulgence Table

An exquisite wheel of artisan Camembert delicately baked until its heart turns irresistibly silky. Presented with hand crafted breads, Catalonian Pan de Cristal, Truffle Infused Acacia Honey, Aromatic Herbs, Roasted Provençal Garlic, Candied Nuts, and Seasonal Orchard Preserves. A sophisticated indulgence crafted for the most discerning palates.

## Boulangerie

Hot Cross Bun  
Chocolate Brioche Knot  
Pistachio Spiral  
Ham & Comté Pithivier  
Beurre d'Isigny Doux Panier & Sel Panier (Unsalted & Salted)

## Quiche Station

Norwegian Smoked Salmon, Spinach & Gruyère Quiche  
Porcini Mushroom & Vine Tomato and Asparagus Quiche (V)

## Pinsa Romana

Traditional flatbread Pinsa with Quattro Formaggi and Capricciosa Tomato Sauce  
Salami, Mortadella and Burrata Pinsa

## Soup of the Day

**Roasted Carrot Velouté**  
with Za'atar Spice and Saffron

## Live Cooking Station

### Foie Gras De Canard Poêlé

Escalope Of Foie Gras, Crispy Cinnamon Brioche, Tawny Port Onion Compote, Raspberry Gel and Smoked Salt

### Lobster Benedict

Grilled Atlantic Lobster, Truffle Béarnaise, Poached Eggs & Local Farm Cress

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## Josper Basque Grill Offerings

Finished in the Josper Basque Grill with Binchotan charcoal & apple wood, layering bold smoke with a whisper of apple-wood fragrance. Charcoal embers meet applewood smoke—where bold fire and gentle fragrance come together.

**Whisky Butter Basted Australian Beef Tomahawk**  
with Port Wine Jus

**Aji Amarillo Charred Farm Chicken Sabroso**  
with Aji Verde Sauce

**Rosemary Garlic Butter Tasmania Lamb Boneless Leg**  
with Mustard Jus

Served with Assorted French Mustard, Horseradish and Mint Jelly

## Grilled Catch of the Day

**Mediterranean Baked Norwegian Salmon Provençal**  
Kalamanta Olives, Anchovy, Caper, Onion, Capsicum, Tomato Passata and Herb Oregano

## Spanish Live Cooking Station

**Catalan Paella de Mariscos**  
Arroz Rice, Galician Octopus, Red Prawns, Seabass, Black Mussels, Lemon, Sofrito, Tomato, Piquillo Pimentón Peppers, Lobster Broth and Smoked Paprika Aioli

**Truffle Infused Duck Ragù Tagliatelle**  
Tawny Port Wine Jus, Orange Zest, Tossed in 24 - Months - Aged Grana Padano Wheel

## Mediterranean Specialties

**Gambas Al Ajillo**  
Mediterranean Style Sautéed Prawns, Garlic, Chilli and Smoked Paprika

**Estofado De Carne Con Vino Tinto**  
Braised Beef Cheeks with Spain Bodegas Red Wine, Padron Pepper and Caramelized Cipollini

**Chicken Marsala**  
Chicken Escalope, Button Mushroom, Fresh Thyme, Garlic and Marsala Cream Sauce

**Zaruelas de Mariscos**  
Catalan Seafood Stew, Piquillo Pepper, Saffron Infused Tomato Broth and Herb Pesto

**Patatas Bravas**  
Crispy Russet Potatoes, Garlic Aioli, Smoked Paprika Dust and Spicy Bravas Sauce

**Escalivada Catalana**  
Roasted Vegetables, Aubergine, Piquillo Peppers, Zucchini, Shallots, Thyme, Arbequina Olive Oil, Cherry Tomatoes, Garlic and Fruity Sherry Vinegar

**Penne Truffle Alfredo Tartufata**  
Assorted Wild Mushrooms, Garlic, Creamy Truffle Sauce and Fresh Parsley

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## La Patisserie

### “Building Spring Joy”

A playful Easter dessert experience inspired by construction, discovery, and imagination.  
Children can build their own dessert at the interactive Build & Discover live station  
—complete with hidden Easter eggs.

### Spring Citrus Brick

Lemon Cheese Mousse, Yuzu Curd and Almond Sablé

### Chamomile Honey Flower

Chamomile-infused Milk Chocolate Mousse, Wild Honey Centre Core and Honey Chiffon Sponge

### Dark Chocolate & Olive Cube

70% Dark Chocolate Mousse, Olive Oil Emulsion and Cocoa Nib Crunch

### Pistachio Black Tea Robot

Pistachio Mousse, Black Tea Gel and Pistachio Sponge

### Brown Butter Vanilla Duck

Brown Butter Mousse and Madagascar Vanilla Cream

### Coconut Pineapple Smiley

Coconut Mousse, Pineapple Compote and Toasted Coconut Croustillant

### Carrot Cake Spice Block

Spiced Carrot Sponge and Cream Cheese Mousse

### Yoghurt Rhubarb Pop

Yoghurt Parfait and Rhubarb Compote

### Milk Bar Chocolate Malt Cake

Milk Chocolate Mousse, Malted Milk Crunch and Hazelnut Praline Base

### Vanilla Berry Tiramisu Cup

Vanilla Mascarpone Cream and Berries Compote

### Easter Chocolate Construction Yard

Assorted Easter Chocolate bonbons, Cocoa Soil, Brown Sugar Crumble and Hidden Easter Eggs

## Dessert Live Station

### “Build & Discover”

A Playful Easter Dessert Playground  
Build your dessert—choose a sponge “block” base, layer with creamy fillings and crunchy “construction soil,”  
discover hidden Easter eggs, and watch our chef finish it with freshly churned liquid nitrogen ice cream  
—a fun and magical Easter treat for kids.

## Fresh Tropical Fruit Station

Selection of Seasonal Fresh Fruits

