

Mosella

Mediterranean Mother's Day Brunch

10 May 2026, Sunday

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

URBAN FARM SALAD EXTRAVAGANZA

Mesclun Salad, Arugula, Baby Spinach, Romaine, Radicchio, Endive

Condiments

Cherry Tomato, Telegraphic Cucumber, Pickled Beet, Green Olive, Organic Carrot, Baby Radish, Celery, Sunflower Seed, Walnuts, Pumpkin Seed, Dried Cranberry

Dressing

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

APPETIZERS

Ensaladilla Rusa

Spanish Potato Salad, Farm Eggs, Piquillo Pepper, Fava Beans, Green Olives, Lemon Dressing

Seafood Pipirrana Salad

Octopus, Prawns, Capsicum, Cumin, Cilantro, Tomato, Cucumber, Citrus Vinaigrette

Tuscan Panmolle Salad

Cherry Tomatoes, Burrata, Cucumber, Taggiasca Olives, Basil, Capers, White Balsamic Reduction

Maple-Glazed Smoked Duck & Peach Salad

Lamb's lettuce, Bleu Saint Flour, candied walnut, cranberry, cider vinaigrette

OYSTER BAR

Huîtres de Céline N3

Oyster Céline, bubbly Cava Mas Sardana Brut foam, pineapple pepper relish

BUTCHER CHARCUTERIE BOARD

Salchichón Ibérico de Bellota, Jamón de Bellota Ibérico, Mortadella, Foie Gras Terrine, Smoked Salmon, Beetroot-cured Salmon

Served with Condiments

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

ARTISANAL FROMAGERIE

Award-winning Mediterranean cheeses ranging from buttery and nutty to tangy and sharp, celebrating the rich heritage of dairy artistry.

Honeycomb and Selection of Honeys

Membrillo Quince Paste

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

PINSA ROMANA

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

SOUP OF THE DAY

Chef's Special

LIVE COOKING STATION

Prosciutto Eggs Benedict

Parma Ham, Truffle Béarnaise, Poached Eggs, Local Farm Cress

Smoked Salmon Eggs Benedict

Red onion marmalade, avocado, hollandaise

JOSPER BASQUE GRILL OFFERINGS

Finished in Jospier Basque grill with Binchotan charcoal and apple wood, layering bold smoke with a whisper of apple-wood fragrance. Charcoal embers meet apple wood smoke—where fierce fire and gentle aroma come together in perfect harmony.

MARISCOS A LA BRASA – COASTAL GEM EXTRAVAGANZA

Grilled Boston Lobster, Torched Thermidor

Gambas al Ajillo

Butter Grilled Half Shelled Scallops

Jospier Grilled Octopus Tentacles With Smoked Romesco & Chimichurri

LA CARNE A LA PARRILLA

Queensland Wagyu Tri Tip MS6/7

Aji Amarillo Marinated Grilled Farm Chicken Thigh

Italian Pork Sausages

Tasmania Lamb Rump Cap with Salsa Verde

Double-Smoked Ham with Sherry Glaze

Sauces

Peppercorn | Morel | Chimichurri | Horseradish | Red Wine

CATCH OF THE DAY

Mediterranean Salmon Provençal

Kalamata olives, Anchovy, Caper, Onion, Capsicum, Tomato Passata, Oregano

MEDITERRANEAN SPECIALTIES

Spanish Paella

Galician Octopus, Red Prawns, Seabass, Black Mussels, Lobster Broth, Smoked Paprika Aioli

Stofado de Carne con Vino Tinto

Braised Beef Cheeks with Spain Bodega Numanthia, Padron Pepper, Caramelized Cipollini

Chicken Marsala

Escalope, Button Mushroom, Thyme, Garlic, Marsala Cream Sauce

Patatas Bravas

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

Escalivada Catalana

Roasted Aubergine, Piquillo peppers, Zucchini, Shallots, Thyme, Arbequina Olive Oil, Cherry Tomatoes, Garlic, Fruity Sherry Vinegar

Penne Truffle Alfredo Tartufata

Wild Mushrooms, Garlic, Creamy Truffle Sauce, Fresh Parsley

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BOULANGERIE

La Couture Raspberry Croissant

Blooming Brioche Rosette

Truffle Mushroom Cruffin

LA PÂTISSERIE

BLOOMING ELEGANCE: A TRIBUTE TO HER

Cherry Blossom Pearl

Cherry Blossom Mousse, Raspberry Gel Insert, Almond Sponge

Butterfly Citrus Couture Tartlet

Amalfi Lemon Curd, Milk Chocolate Crèmeux, Cocoa Shortcrust

Strawberry “Haute Bag”

Strawberry Mousse, Strawberry Rhubarb Compote, Vanilla Chiffon Sponge

Pistachio Garden Moss Cake

Pistachio Mousse, Orange Blossom, Apricot Confit

Raspberry Rose Swan Choux

Raspberry Rose Crème Légère, Raspberry Confit, Choux Pastry

Vanilla Daisy Bloom

Chamomile - Infused White Chocolate Mousse, White Peach Compote, Vanilla Sable

Matcha & Black Sesame

Matcha Green Tea Mousse, Black Sesame Crèmeux, Rice Puff Crispy

Chocolate Couture

70% Guanaja Chocolate Ganache, Hazelnut Praline Crunch, Salted Caramel

Poached Pear & Jasmine

Jasmine Tea Infused Panna Cotta, Poached Pear, Vanilla Thyme Crumble

Assorted Blooms & Jewels

An elegant collection of handcrafted chocolate bonbons inspired by florals & gemstones

Dessert Crackers & Bread

Vanilla Sable Biscuits, Almond Biscotti, Brioche Crisps, Butter Shortbread Fingers

DESSERT LIVE STATION

Golden Mimosa Cloud

A light and refreshing citrus dessert served in a champagne glass;
mango orange gelee, citrus compote, champagne espuma.

FRESH TROPICAL FRUIT STATION