

Mosella

Champagne Buffet Brunch

12pm to 3pm

108 Per Adult

54 Per Child Aged 6-12 Years Old

Inclusive of soft drinks, coffee and tea

Freshly Served

Enjoy a selection of signature appetisers prepared to order

Amelie Fine de Claire Oyster N3

Bloody Mary Foam, Wafu Sauce

48 Months Iberico Ham

Spanish Crystal Bread, Tomato

Burrata & Heirloom Tomatoes

Arugula, Fennel Compote, Basil Oil, Candied Walnuts, Pedro Ximenez

Hamachi Tiradito

Japanese Yellow Tail, Mandarin & Truffle Ponzu, Crispy Quinoa, Garlic Chips

Appetisers

Soup of the Day

Assorted Breads

Antipasti

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

Salad Bar

Assorted Garden Greens (Baby Gem, Baby Spinach, Arugula, Mesclun Salad) with Dressings and Homemade Dressing (Lemon Dressing, Caesar Dressing, French Dressing, Balsamic Glaze, Extra Virgin Olive Oil)

Smoked Duck and Assorted Vegetables Salad

Italian Style Octopus Salad

Tuscan Pasta Salad with Assorted Vegetables and Olives





Marinated Tiger Prawn Salad

Truffle Mortadella

Pistachio Mortadella

Parma Ham

Beef Bresaola

Gluten Free  Vegetarian  Contains dairy  Contains nut 

If you have any food allergies or intolerance please inform our service associates.
All prices are listed in Singapore Dollars (S\$) and subject to a 10% service charge and prevailing goods & services tax (GST).

Foie Gras Terrine

Smoked Salmon and Beetroot Cured Salmon

Served with Condiments

Pâté de Campagne

Baby Cornichons, Caper Berries, Pickled Baby Onions

Mediterranean Specialties

Gambas Al Ajillo

Mediterranean Style Sauteed Prawn, Garlic, Chilli, Smoked Paprika

Grilled Hokkaido Scallop

Seaweed Butter Hollandaise, Piquillo Pepper Puree

Baked Sea Branzino

Fennel, Tarragon Butter Sauce

Traditional Italian Beef Lasagna

Beef Ragout, San Marzano Tomato Sauce, Parmesan

Grilled Catch of the Day

Lemon Chimichurri

Cochinillo Asado

Spanish Suckling Pig, Roasted Apple Puree

Stuffed Turkey Roulade with Spinach, Garlic and Herbs

Braised Beef Cheek in Cabernet Sauvignon Red Wine Jus

Spinach & Ricotta Ravioli, Sage Butter, Pine Nuts, Creamed Spinach, Confit Cherry Tomatoes

Rosemary Roasted Potato

Carving Station

From our Grill and Jospier Oven

Black Angus Beef Tenderloin





Herb-Marinated Australian Wagyu Tomahawk

Charcoal Grilled New Zealand Lamb Rack

Assorted Mustard and Condiments

Salmon Wellington

Puff Pastry, Spinach, Dill Sauce

Contains pork  Vegetarian  Contains nut  Sustainably sourced 

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Live Station

Signature Dish

Tuscan-Style Saffron Risoni with Boston Lobster in Cacciucco Livornese Sauce Tossed in 24 Months Grano Padano Wheel

Selection of Fresh Pasta of the Day

Seafood Marinara Tomato sauce, White Cream Truffle Sauce, Pesto Sauce

Pan Seared Foie Gras

Apple Chutney, Toasted Brioche Bread, Aged Balsamic

Grilled Atlantic Lobster Egg Benedict

Hollandaise, Avruga Caviar, Arugula

Artisanal Cheese Station

*European Premium Cheese Selection with Condiments,
Walnut-Raisin Bread Grissini and Crackers*

Cantal with Salers Milk, Cantal, Cow Milk

Sainte-Maure de la Dragonnière, Indre et Loire, Goat Milk

Livarot Normandy, Cow Milk

Comte 14 Months, Jura, Cow Milk

Pecorino Sardo al Tartufo, Italy, Sheep Milk

Persille du Beaujolais, Rhone, Cow Milk

Ossau-Iraty PDO, Pyrenees Atlantiques, Sheep Milk

Tommette Vendeenne, Vendee, Cow and Goat Milk

Honeycomb and Selection of Honey

Fruits Station

Freshly-Cut Seasonal Fruits of the Day


Verrine Station

Berries Yogurt

Bircher Muesli

Coconut Chia Seeds Pudding

Mango & Chia Seeds

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Dessert Station

Mosella's signature desserts prepared by Pastry Chef Eunice Low

Mini Basque Cheesecake

Royal Hazelnut Crunchy

Exotic Bavaois Mousse Cake

Ivory Yuzu Financier

Caramel Banana Tart

Summer Berries Mousse

Poached Pear Cinnamon

Assorted Chocolate Bon Bons

Assorted Italian Macaron

Rainbow Donut

Selection of Cookies

Chocolate Fountain with Condiments

2.5-hour Free-flow Beverage Package

Champagne | 98 per adult

Aubert & Fills Champagne

La Marca Prosecco Rose

Red & White Wine

Aperol Spritz

Tiger Draught Beer

Gin | 68 per adult

Selection of Gins

Premium Fever-Tree Tonics

Premium Dried and Fresh Garnishes


Prosecco | 58 per adult

Cinzano Prosecco

Red & White Wine

Tiger Draught Beer

** Optional premium Gin top-up at 38 per adult.*

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