

Mosella

Mediterranean Saturday Brunch featuring Spanish Flavours

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

Welcome Tapas

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

Urban Wellness Farm Salad Extravaganza

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

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 with Farm Eggs, Piquillo Pepper, Fava Beans, Green Olives, Lemony Dressing

Seafood Pipirrana Salad

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

Tuscan Panmolle Salad

Cherry Tomatoes, Burrata, Cucumber, Taggisca Olives, Basil, Caper, White Balsamic Reduction

Maple Glazed Smoked Duck And Peach Salad

Lambs' Lettuce, Bleu Saint Flour, Candied Walnut, Cranberry, Cider Vinaigrette

Oyster Bar

Huîtres De Céline N3

Oyster Céline Perfumed with Bubbly Cava Mas Sardana Brut Foam and Pineapple Pepper Relish

Butcher Charcuterie Board

Salchichón Ibérico de Bellota

Jamon De Bellota Ibérico

Mortadella

Foie Gras Terrine

Smoked Salmon and Beetroot Cured Salmon

Served with Condiments

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

Artisanal Fromagerie

An award-winning selection of Mediterranean cheeses - a curated collection to showcase the finest cheese. The flavours ranges from buttery and nutty to tangy and sharp, offering journey through the rich heritage of dairy artistry.

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 curated selection of hand-crafted bread varieties, Catalonia Pan De Cristal, Truffle-Infused Acacia Honey, aromatic herbs, roasted Provencal Garlic, candied nuts, and Seasonal Orchard Preserves. A sophisticated indulgence crafted for the most discerning palates.

Boulangerie

Jamón Serrano & Cream Cheese Puff
Tomato Olive “Pan Mediterranean” Bread
Chorizo & Manchego Spiral Danish
Artisan Bread Loaves & Rolls
Beurre D’Isigny Doux Panier & Sel Panier (Unsalted & Salted)

Pinsa Romana

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

Soup Of The Day

Chef Special

Live Cooking Station

Foie Gras De Canard Poêlé

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

Prosciutto Eggs Benedict

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

Josper Basque Grill Offerings

Grilled over binchotan charcoal and apple wood, each creation layers 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
Baked “Escargots” Snails, Gratinated With Garlic Herb Butter
Garlic Butter Grilled Half Shelled Scallops
Josper Grilled Octopus Tentacles With Smoked Romesco & Chimichurri

La Carne A La Parrilla

Josper Chargrilled Medallions of Marinated Kangaroos
Queensland Wagyu Tri Tip MS6/7
Whisky Butter Basted Australia Beef Tomahawk
Aji Amarillo Marinated Grilled Farm Chicken Thigh
Italian Pork Sausages
Tasmania Lamb Rump Cap with Salsa Verde
Garlic Miso Batallé Duroc Pork Jowl

Sauces

Pepper Corn Sauce | Morel Sauce | Chimichurri | Blue Cheese Sauce
Béarnaise Sauce | Fresh Horseradish | Red Wine Sauce

Grilled Catch Of The Day

Mediterranean Baked Norwegian Salmon Provençal

Kalamanta Olives, Anchovy, Caper, Onion, Capsicum, Tomato Passata And Herb Oregano

Spanish Paella Live Station

Catalan Fideuà Negra Con Galician Pulpo

Wheat Vermicelli Noodles, Galician Octopus, Red Prawns, Seabass, Black Mussel, Lemon, Sofrito, Squid ink,
Tomato, Piquillo Pimentón Peppers, Lobster Broth, Smoked Paprika Aioli

Mediterranean Specialties

Gambas Al Ajillo

Mediterranean Style Sauteed Prawn, Garlic, Chilli, Smoked Paprika

Estofado De Carne Con Vino Tinto

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

Chicken Marsala

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

Patatas Bravas

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

Escalivada Catalana

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

Penne Truffle Alfredo Tartufata

Assorted Wild Mushrooms, Garlic, Creamy Truffle Sauce, Fresh Parsley

Curated Artisanal Cheese Desserts

A Decadent Dessert Buffet, Where Savoury Beginnings Give Way to Sweet Indulgence Inviting Guests on A Journey of Flavour

“From Cheese to Sweetness—A Curated Artisanal Cheese Creation That Evolves into A Decadent Dessert Buffet, Where Savoury Beginnings Give Way to Sweet Indulgence Inviting Guests on A Journey of Flavour.”

“A Little Savoury, A Little Sweet—Our Cheese Creation Magically Transforms into A Dessert Buffet Finale.”

“Brie”

White Chocolate Vanilla Cheesecake With Lemon Confit Core

“Gorgonzola”

Velvety Blue Cheese Infused Cheesecake

“Burrata”

Burrata & Honey Cheesecake Cube With Pistachio Crumble

“Boule De Lille”

Basque Burnt Cheesecake Inspired By Aged French Mimolette, Caramelised Crust

“Parmigiano Reggiano”

Japanese Souffle Cheesecake With Subtle Parmesan Infusion

“Camembert”

Baked Vanilla Cheesecake With Normandy Camembert Cheese & Apricot Glaze

Fruit Petite Gateaux

Light, Elegant Fruit Desserts To Complement The Cheese Counter

“Strawberry”

Strawberry Compote, Vanilla Yoghurt Mousse, Vanilla Chiffon Sponge

“Blueberry”

Blueberry Confit, Lemon Mousse

“Fig”

Fig Balsamic Gel, Dark Chocolate Mousse

“Honey Grape”

Roasted Grape Compote, Honey White Chocolate Mousse

“Raspberry”

Raspberry Mousse, Almond Financier

Cheese Style Condiments & Components

Inspired by classic cheese accompaniments

Fig Jam, Pear Compote, Caramelised Apple Compote, Walnut Crunch, Pistachio Crumble, Cocoa Nib Crumble, Honeycomb

Dessert Crackers & Bread

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

Dessert Live Station

Valrhona Chocolate Raclette With Spanish Churros

Inspired by the warmth and indulgence of traditional raclette, this dessert transforms a solid block of chocolate into silky ribbons of molten richness. As the slab softens under gentle heat, warm chocolate is scraped à la minute directly onto crisp Spanish churros. Each churro, dusted with cinnamon that whispers tales of old Madrid, waits to be dipped and swirled until the chocolate cloaks every ridged strand. The result: every bite crackles, melts, and waltzes across the tongue in decadent harmony.