

Mosella

Mother's Day Weekend Brunch 11 and 12 May | 12pm to 3pm

This Mother's Day weekend, treat your mother to a delightful feast and join us for a Mediterranean Brunch like no other. Experience a variety of sharing plates served tableside, along with Mediterranean delicacies at dedicated stations for unlimited enjoyment.

108 per adult


54 per child aged 8-12 years old

Inclusive of soft drinks, coffee and tea

Tableside Service

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

Salad Bar  
Assorted Garden Green Salad with Condiments
and Homemade Dressings

Hoisin Duck and Assorted Vegetables Asian Style Salad

Italian Style Octopus Salad

Tuscan Pasta Salad with Assorted Vegetables and Olives 

Marinated Tiger Prawn Salad

Smoked Salmon and Beetroot Cured Salmon
served with Condiments

Truffle Mortadella

Pistachio Mortadella

Parma Ham


Beef Bresaola

Soup of the Day

Assorted Breads

Mediterranean Specialties

Grilled Atlantic Lobster Eggs Benedict
Hollandaise Sauce, Avruga Caviar, Arugula

Gambas Al Ajillo 
Mediterranean Style Sauteed Prawn, Garlic, Chilli, Smoked Paprika

Grilled Hokkaido Scallop
Seaweed Butter Hollandaise, Piquillo Pepper Puree

Grilled Catch of the Day
Lemon Chimichurri

Cochinillo Asado 
Spanish Suckling Pig, Roasted Apple Puree

Grilled Chicken Thigh Skewer
Plum Marinated Chicken, Harissa Oil

New Zealand Lamb Chops
Aji Panca Miso

Japanese Sweet Corn  
Lime Miso Butter, Togarashi

Live Station

Salmon Wellington

Black Angus Beef Tenderloin
Port Wine Sauce


Fresh Pasta Selection prepared to order

Gluten-free  Vegetarian  Contains dairy 
Contains nut  Contains pork  Sustainably sourced 

If you have any food allergies or intolerance, please inform our service associates.

Asian Cuisine

Assorted Dim Sum

Vegetarian Samosa 

Fried Chicken Karaage

Mee Goreng Mamak

Palak Paneer 

Grilled Chicken Tandoori

Chilli Crab with Mantou

Vegetarian Egg Fried Rice 

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

Local Fruits Theme Station

Dessert Station

Exclusive Mother's Day desserts prepared by Pastry Chef Eunice Low

Mini Basque Cheesecake

Sexy Pink Lady

Mixed Berry Champagne Jelly, Almond Sponge,
Tahitian Vanilla Mousse

Red Berries Supreme

Strawberry Mousse, Mixed Berries Confit, Pink Shortbread

Like a Chocolate Mendant

Chocolate Moist Sponge, Praline Cream

Blackcurrant Sweetness

Chocolate Fudge with Blackcurrant Cremeux

Caramel Squirrel

Sea Salt Caramel Mousse, Hazelnut Dacquoise, Hazelnut Cream

Mother's Day Chocolate Bon Bon & Petit Fours

Rhubarb & Ginger Chocolate, Peach Oolong Chocolate,
Rose Chocolate, 68% Nama Chocolate

Mini Raspberry Rose Ispahan

Pink Champagne Panna Cotta


Yuzu and Strawberries Tart

Green Tea Matcha Passionfruit Financier

Double Raspberry Brioche

Pinkie Madeleine Tower

Chocolate Fountain with Condiments

Vegetarian 

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