

Mosella

Saturday Brunch

12pm to 3pm

Gather for a leisurely Saturday afternoon at Mosella for a convivial Mediterranean brunch feast, with a selection of freshly prepared appetisers served table side, alongside an array of appetisers, signature mains, exquisite desserts, chocolates and artisan cheeses at dedicated counters for limitless enjoyment.

108 per adult

54 per child aged 8-12 years old

Inclusive of soft drinks, coffee and tea

206 per adult

Inclusive of unlimited Aubert & Fils Champagne, La Marca Prosecco Rose, McGuigan Shiraz, Yvon Mau Sauvignon Blanc, Lime Margarita, Bloody Mary, Passionfruit Martini, Aperol Spritz, Tiger Beer



All prices are listed in Singapore Dollars (S\$) and subject to a 10% service charge and prevailing goods & services tax (GST).

Tableside Service

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

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

Antipasti

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

Truffle Mortadella

Pistachio Mortadella

Parma Ham

Beef Bresaola

Foie Gras Terrine

Pâté de Campagne

Baby Cornichons, Caper Berries, Pickled Baby Onions

Smoked Salmon and Beetroot Cured Salmon

Served with Condiments

Soup of the Day

Assorted Breads

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

Gluten-free  Vegetarian  Contains dairy 



Contains nut  Contains pork  Sustainably sourced 


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

Mediterranean Herb-Marinated Rotisserie Baby Chicken

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 Josper 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

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 Vendéenne, Vendée, 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

Vegetarian  Contains nuts 

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Dessert Station

Mosella's signature desserts prepared by Pastry Chef Eunice Low

Mini Basque Cheesecake

Royal Hazelnut Crunchy

Exotic Bavarois 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