

# Mosella

## Saturday Brunch

12pm to 3pm

108 per adult

54 per child aged 8-12 years old

Inclusive of soft drinks, coffee and tea

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.




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

## 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

**Cured Beetroot Salmon 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

Kashmiri Lamb Rogan Josh

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

Mosella's signature desserts prepared by Executive 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

Vegetarian 

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