

Mosella

Olive Inspired Mediterranean Saturday Brunch

Grazing Station

SELECTION OF REGIONAL ORGANIC GREENS

CONDIMENTS & DRESSINGS

Cherry Tomatoes, Cucumbers, Pickled Beets, Green Olives, Organic Carrots, Baby Radish, Celery, Sunflower Seeds, Walnuts, Pumpkin Seed, Dried Cranberry

Manuka Chia Seed Vinaigrette, Thousand Island, French, Ranch, Aged Modena Balsamic, Artisan Extra Virgin Olive Oil

WHITE BEAN SALAD

Piquillo Pepper, Fava Beans, Green Olives, Arugula, Citrus Dressing

SEAFOOD PIPIRRANA SALAD

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

MOSELLA CAESAR

baby gem lettuce, aged Manchego, boquerones caesar dressing, croutons & almonds

BUTCHER CHARCUTERIE BOARD

Salchichón Ibérico de Bellota
Jamon De Bellota Ibérico
Mortadella
Foie Gras Terrine
Smoked Salmon

Condiments

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

OLIVE TASTING

Gordal, Manzanilla, Kalamata, Castelveterano, Cerignola, Leccino
Fresh Oranges, Grapes, Figs, Extra Virgin Olive Oil, Charcoal & Fruit Baguette

Artisanal Fromagerie

An Award-Winning Selection of 5 Mediterranean Cheeses. A Curated Collection to Showcase the Finest Cheese. The Flavours Can Range from Buttery and Nutty to Tangy and Sharp. Offering A Journey Through the Rich Heritage of Dairy Artistry

HONEYCOMB & QUINCE PASTE

Dried Fruits, Piquillo Pimento Jam, Assorted Nuts, Aged Balsamic

BOULANGERIE

Olive Tapenade Escargot
Spinach & Feta Roll
Manchego & Rosemary Twist
Tomato & Oregano Focaccia
Artisan Bread Loaves & Rolls
Beurre D'Isigny Doux Panier & Sel Panier (Unsalted &Salted)

Chef Attended Station

OYSTER BAR

HUÎTRES DE CÉLINE N3

Oyster Céline, Verjus Mignonette, Pineapple Relish

JAMON IBERICO DE BELLOTA

100% Iberian & 48 month aged, cristal bread, extra virgin olive oil

TRUFFLE EGGS BENEDICT

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

Josper Basque Grill Offerings

Finished In Josper Basque Grill with Binchotan Charcoal and Apple Wood, Layering Bold Smoke with A Whisper of Apple -Wood Fragrance. Charcoal Embers Meet Apple Wood Smoke-Where Bold Fire and Gentle Fragrance Come Together.

MARISCOS A LA BRASA

COASTAL GEM EXTRAVAGANZA

Grilled Boston Lobster, Salpicon Style
Josper Grilled Octopus Tentacles with Smoked Romesco & Chimichurri
Gambas Al Ajillo ; Garlic, Chilli, Smoked Paprika

LA CARNE A LA PARRILLA

Chargrilled Medallions of Marinated Kangaroo
Ras Al Hanout Beef Bone In Prime Rib
Grilled Free Range Chicken Thighs
Chorizo Sausages
Tasmanian Lamb Rump Cap with Salsa Verde
Garlic Batallé Duroc Pork Jowl

SAUCES

Pepper Corn Sauce | Porcini Jus | Chimichurri | Horseradish

GRILLED CATCH OF THE DAY

Baked Norwegian Salmon Provençal

Kalamata Olives, Anchovy, Capers, Onion, Capsicums, Tomato Passata

PAELLA STATION

Paella Mariscos

selection of regionally sourced seafood; king prawns, calamari, mussels, sofrito, saffron

&

Paella Chorizo

saffron bomba Rice, cage free, grilled chicken breast, lima beans, piquillo peppers, chorizo sausage

Mediterranean Specialties

FRITTATA

Castelvetroano Olives, Roasted Red Pepper, Manchego

WILD MUSHROOM PENNE

Porcini Crema, Sundried Tomatoes, Spinach

CHICKEN MARBELLA

Oven Roasted Chicken, Green Olives, Prunes & Capers

ESCALIVADA CATALANA

Roasted Vegetables, Aubergine, Piquillo Peppers, Zucchini, Shallots, Thyme

ESTOFADO DE CARNE CON VINO TINTO

Braised Beef Shortrib, Padron Peppers, Caramelized Cipollini

PINSA ROMANA

Traditional Flatbread Pinsa, Smoked Burrata & Wild Mushroom Truffle

The Olive Harvest Dessert Table

OLIVE GROVE

Olive oil mousse, green apple compote, almond sponge

AMALFI LEMON CAKE

Lemon olive oil sponge, lemon cream, candied orange

BURNT BASQUE CAKE

Cherry Compote, Infused Olive Oil Drizzle

DARK CHOCOLATE TART

Extra Virgin Olive Oil & Dark Chocolate Ganache, Sea Salt Caramel

GREEK YOGHURT DELIGHT

Greek yoghurt mousse, honey rosemary gel, pistachio crumble

STRAWBERRY & BASIL MILLE FEUILLE

Vanilla crème légère, strawberry basil confit

APRICOT & ROSEMARY FINANCIER

LEMON VERBENA MADELEINES

'HERB GARDEN' PETITE FOURS

Olive Oil Macaron | Olive Truffle | Rosemary Honey Pate de Fruit | Peach & Thyme Marshmallow

DESSERT LIVE STATION

Olive Oil Macaron | Olive Truffle | Rosemary Honey Pate de Fruit | Peach & Thyme Marshmallow | Churros & Dulce de Leche

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

Includes welcome canapés

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)