Mosella

Olive Inspired Mediterrancean

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

Mediterrarnean Specialties

FRITTATA
Castelvetrano 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)