

Sophia

SUNDAY BRUNCH MENU

FOOD138	HOUSE POURS168	CHAMPAGNE198
inclusive of unlimited soft drinks	inclusive of unlimited house red/white wines, prosecco, italian beers, mimosas and aperol spritzes	inclusive of unlimited r de ruinart brut champagne, house red/white wines, prosecco, italian beers, mimosas and aperol spritzes

SEAFOOD ON ICE

ALASKAN KING CRAB
POACHED BOSTON LOBSTER
POACHED PRAWN
SAKOSHI BAY OYSTER
MUSSELS
CLAMS

served with lemon wedges, onion mignonette, tabasco, aurora sauce

SEAFOOD CARPACCIO & TARTARE

SCALLOP TARTARE

green apple, pomegranate

AMBERJACK CARPACCIO

fennel, orange, kalamata olives

YELLOWFIN TUNA CARPACCIO

strawberries, pickled onions, frisee, capers

*served with citrus & pink peppercorn citronette,
passion fruit dressing, yogurt & herb*

MOZZARELLA BAR

BUFFALO MOZZARELLA

SMOKED PROVOLA

STRACCIATELLA

BURRATA

GRILLED HEIRLOOM TOMATO

MARMANDE TOMATO

CHERRY TOMATO

GAZPACHO

SALAD & SOUP

MIXED SALAD

GREEK SALAD

TUNA TATAKI NIÇOISE SALAD

PORCINI MUSHROOM SOUP

ANTIPASTI

ARTICHOKE

GRILLED ZUCCHINI

OVEN-ROASTED CAPSICUM

PICKLED MUSHROOM

CHEESE

ARTISANAL ITALIAN CHEESE

served with honey, crackers & selection of jams

CHARCUTERIE

BEEF BRESAOLA

PARMA HAM

MORTADELLA WITH PISTACHIO

ROSETTE SALAMI

SMOKED SALMON

SMOKED DUCK BREAST

arugula, poached pear, balsamic pearls

served with olives, pearl onions, gherkins, chopped red onion, lemon wedges

PASTA STATION

FRUTTI DI MARE GARGANELLI

RIGATONI BEEF BOLOGNESE

TRUFFLE PUMPKIN TORTELLI

POTATO GNOCCHI GRATIN

CARVING STATION

LAVA STONE-GRILLED BEEF STRIPLOIN

BAKED MEDITERRANEAN BRANZINO

OVEN-ROASTED POTATOES

MASHED POTATO

GRILLED ASPARAGUS

LENTIL STEW

GLAZED BABY CARROT

MUSHROOM RAGOUT

*served with red wine jus, black pepper sauce,
mediterranean salsa, selection of mustards*

HOT SELECTION

ROMAN LAMB SHOULDER STEW

OVEN-ROASTED CHICKEN ALLA DIAVOLA

BEEF MEAT SKEWER

GRILLED SQUID

CASSOEULA

PIZZA

MARGHERITA

PROSCIUTTO E FUNGHI

BREAD

CIABATTA

MICHETTA

SESAME SEED LOAF

GRISSINI BREADSTICK

VENEZIANA

*served with salted & unsalted butter, tapenade, tomato tapenade,
cheese spread, artichoke spread*

CHOCOLATE

TORTA TENERINA

64% CHOCOLATE & RASPBERRY MOUSSE CAKE

70% CHOCOLATE CHOUX PUFF

TURIN'S GIANDUJA MARBLE CAKE

ST. REGIS TEA BLEND CHOCOLATE TRUFFLE

BONET

Menu items are subject to change. Should you have any allergies, kindly inform our Hosts prior to placing an order.
All prices are in Singapore dollars and subject to 10% service charge and prevailing taxes.

DESSERT

TIRAMISU

VANILLA & PANDAN CAKE

ESPRESSO & FLOWER SALT CARAMEL TARTLET

CROSTATA

ALMOND PANNA COTTA

STRAWBERRY ROLL

LIME MACARON

AMALFI LEMON TART

TORTA DI MELE

EXOTICA

GELATO

Chef's choice of two flavours from the following:

STRACCIATELLA

vanilla, chocolate chips

SPAGNOLA

cream, amarena cherry

CAFFÈ

coffee

ARANCIA SANGUINELLA SORBET

blood orange

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