



**SUNDAY CHAMPAGNE  
BRUNCH MENU**

**SUNDAYS ONLY**

**12PM - 3PM**

**FOOD**

**A LA CARTE**

**BEVERAGES**

**SPECIALTY COCKTAILS**

**WINES BY THE GLASS**

**BEERS & NON-ALCOHOLIC BEVERAGES**

# ALA CARTE

## SUNDAY CHAMPAGNE BRUNCH 12:00 NOON TO 3:00 PM

### FOOD ONLY

A LA CARTE BUFFET \$88++ · KIDS (4YRS - 10 YRS) \$38++

### FOOD AND BEVERAGE FREE FLOW

FREE FLOW VEUVE CLICQUOT CHAMPAGNE & BUFFET MENU \$158++

FREE FLOW MOËT ROSÉ CHAMPAGNE & BUFFET MENU \$188++

FREE FLOW DOM PÉRIGNON CHAMPAGNE & BUFFET MENU \$398++

### RAW BAR

#### BY THE PIECE

#### EACH - 30 GRAM

*Shrimp Cocktail*

*Tabby*

*Green Lipped Mussel*

*Tuna Ceviche*

*Scallop Ceviche*

*Snow Crab Leg*

*Chilled Lobster (half)*

*Half Shell Scallop*

*Truffle Crab Salad*

### SALUMI & FORMAGGI

#### EACH - 30 GRAM

#### EACH - 50 GRAM

*Soppressata*

*Mortadella*

*Burrata*

*Fontina*

*San Daniele Prosciutto*

*Calabrese Salami*

*Gorgonzole Dolce*

*Grana Padano*

#### CONDIMENTS

*Sourdough Toast, Whole Grain Mustard,  
Honeycomb, Candied Nuts, Seasonal House Made Jam*

### SALAD & SOUP

#### CLASSIC CAESAR

*Romaine Lettuce, Parmigiano Cheese, Garlic Croutons*

#### BEET SALAD

*Goat Cheese, Toasted Almond, Sun Dried Tomato Vinaigrette*

#### ORGANIC MIXED GREEN

*House Lettuce Mix, Shaved Apples, Red Wine Vinaigrette*

#### GAZPACHO

*Seasonal*

### PIZZA

#### MEATBALL

*Wagyu Meatball, Tomato Agridolce, Ricotta, Capsicum*

#### MARGHERITA

*Fresh Mozzarella, Tomato, Basil*

#### BREAKFAST

*Sunny Side Up Egg, Cotechino, Caramelized Onions, Mozzarella*

#### CARNE

*Salami, Prosciutto, Tomato, Pepperoncini, Gorgonzola*

[BACK TO CONTENTS ▶](#)

PLEASE ALERT THE RESTAURANT TO ANY FOOD ALLERGIES

ALL PRICES DISPLAYED ARE SUBJECT TO PREVAILING GOODS AND SERVICES TAX AND 10% SERVICE CHARGE

# ALA CARTE

## BREAKFAST

### LAVO'S EGG BENEDICT

*Asparagus, Prosciutto, Sauce Maltaise*

### 2 EGGS SERVED YOUR WAY

*(Sunny Side Up, Over Easy, Scrambled, Poached)*

### OMELLETE

*Choice Of*

*(Cheddar Cheese, Tomato, Onion, Ham, Bacon)*

### BANANA PANCAKE

*Plantain Chips, Rosemary Maple Syrup, Nutella Powder*

### STRAWBERRY WAFFLE

*Strawberry Gelato, Strawberry Balsamic Jam*

### CHICKEN & WAFFLE

*Whiskey Maple Syrup, Basil Watermelon, Hot Sauce*

## LUNCH

### MINI LAVO MEATBALL

*Fresh Ground Imperial Wagyu, Veal,  
Italian Sausage served with Fresh Whipped Ricotta*

### EGGPLANT PARMIGIANA

*Marinara, Mozzarella, Parmigiana*

### CHARRED OCTOPUS

*Celery, Endive, Fennel, Oregano, Red Wine Vinaigrette*

### SPAGHETTI WITH TOMATO & BASIL

*Onion, Garlic, Olive Oil*

### PENNE CARBONARA

*Prosciutto, Bacon, Onion, Romano Cheese*

### SALMON OREGANATO

*Seasoned Breadcrumbs, Lemon, White Wine, Garlic*

### ROASTED BARRAMUNDI

*Fresh Heirloom Tomato, Butter, Crispy Portabello*

### IBERICO PORK CHOP

*House Steak Sauce, Roasted Garlic, Grilled Lemon*

### PRIME HANGER STEAK

*House Steak Sauce, Roasted Garlic, Grilled Lemon*

### FOIE GRAS

*Seasonal*

## SIDES

**HOUSE BACON**

**HOME FRIES**

**SOURDOUGH TOAST**

## DESSERTS

### SORBET

*House Made Seasonal Flavours*

### GELATO

*House Made Seasonal Flavours*

### EGG TART

### CHOCOLATE MUFFIN

### BERRY TIRAMISU

### ASSORTED DONUTS

### SEASONAL FRUIT PLATTER

**BACK TO CONTENTS ▶**

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## SPECIALTY COCKTAILS

### LAVO MULE

STOLICHNAYA, LIME, HOMEMADE GINGER SYRUP

### VOODOO ECONOMICS

ST. GERMAIN, GRANNY SMITH APPLE JUICE, PROSECCO

### DRAGON SPRITZ

STOLICHNAYA, APEROL, DRAGON FRUIT

### @MOJITO

PLANTATION DARK RUM, KAFFIR LIME LEAVES,  
CALAMANSI, MINT, GULA MELAKA

### L'ESPRESSO

STOLICHNAYA VANILLA, CRÈME DE CACAO,  
KAHLUA, FRANGELICO, COFFEE ESPUMA

### MIDTOWN NEGRONI

GORDON'S GIN, AMARO MONTENEGRO, CINZANO DRY

### BLOODY MARY

STOLICHNAYA, TOMATO JUICE, CHILLI PADI, LEMON JUICE,  
WORCHESTIRE SAUCE, HORSERADISH

### MIMOSA

CA'VESCOVO BRUT, ORANGE JUICE

[BACK TO CONTENTS](#) ▶

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## WINES BY THE GLASS

### WHITE

ANSELMI

CA'STELLA, PINOT GRIGIO, FRIULI, ITALY, 2019

### RED

TERRAZAS DE LOS ANDES

RESERVA CABERNET SAUVIGNON, MENDOZA, ARGENTINA, 2018

## BEERS & NON-ALCOHOLIC BEVERAGES

### BEERS

HEINEKEN (HOLLAND)

### NON-ALCOHOLIC BEVERAGES

ORANGE JUICE

LIME JUICE

APPLE JUICE

CRANBERRY JUICE

[BACK TO CONTENTS](#) ▶

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