

Aria

ITALIAN

WEEKEND BRUNCH

ANTIPASTI & DOLCI FROM OUR COUNTER

Selection of Fresh Cooked Worldwide Seafood, Premium Charcuterie & Cheese,
Hearty Salad Whimsically Dressed, Artisanal Dessert

I SECONDI

(choose one)

EGG

Organic Taiyouran Eggs

Pan Fried: Parmigiano, Mozzarella,
Tomato Sauce

Soft Boiled: Grilled Toast, Avocado Mousse,
Red Radish, Pistachio

PASTA

Tagliatelle Anatra & Cantarelle

Homemade Tagliatelle,
Pulled Duck & Chantarelle Mushrooms

Gnocchi di Patate

Butter, Bolognese & Parmigiano

FISH

Special Daily Catch

Grilled: French Beans, Salmoriglio

Paper Baked: Lightly Spicy Tomato Sauce
Mediterranean Style

PINSA

Margherita Imperfetta

San Marzano, Piennolo,
Burrata, Basil Pesto

Calabrese

Tomato Sauce, Mascarpone,
'Ndujia, Pecorino

MEAT

Le Polpette di Wagyu

Wagyu Meatball, Tomato Sauce,
Black Pepper & Ricotta Cheese

Agnello & Carote

Australian Lamb Saddle,
Charred Carrots, Celery Root

Japanese Kagoshima Wagyu Rib Eye Steak & Truffle Crisp

(+\$218/100g)

to ensure a good cooking result
we recommend at least 200g

DESSERT

Piccola Pasticceria and Aria Final Cuddles

A Sweet Treat for Journey's End

\$888

per person

all prices are subject to 10% service charge



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TABLESIDE SERVICE

Choice of meat, fish or others delicacy carved or prepared
on the table for you from our Culinary Team

“ARIA TIME”

FREE FLOW PACKAGE

Prosecco, Selected White Wine and Red Wine, Peroni Beer

\$368



“WEEKEND MOOD”

FREE FLOW PACKAGE

LKF Aperitif, LKF Cuvée Elixir G&T,
LKF Cuvée Royal V&S, LKF Cocktails

\$368



“CHAMPAGNE UPGRADE”

FREE FLOW PACKAGE

Premium Champagne

\$128

all free-flow packages are served from 12pm to 3pm

all prices are subject to 10% service charge

