



# Aria

I T A L I A N

## WEEKEND BRUNCH

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### ANTIPASTI & DOLCI FROM OUR COUNTER

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

Coffee and Tea Included

**\$668**  
per guest



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### I SECONDI

*(add on a main course to complete your brunch experience)*

<b>L'Uovo al Tartufo</b>	98
Sous vide Japanese Eggs, Celery Root Foam, 3g Fresh Australian Winter Truffle	
<b>Agnolotti al Provolone</b>	68
Cheese Stuffed Ravioli, Pumpkin Foam, Walnuts	
<b>Chitarra &amp; Finferli</b>	78
Spaghetti Chitarra, Pulled Duck Ragú, Chantarelle Mushrooms	
<b>Margherita</b>	58
Tomato Sauce, Mozzarella, Basil Pesto	
<b>Piccante</b>	78
Tomato Sauce, Mozzarella, 'Nduja, Spicy Salami, Pecorino Cheese	
<b>Wagyu Meatballs</b>	88
Tomato Sauce, Black Pepper, Provolone Cheese	
<b>Galletto alle Erbe</b>	128
Grilled Baby Chicken Herbs, Roasted Potatoes, Creamed Spinach	
<b>Grilled Special Daily Catch Fish</b>	138
Served on a Bed of Caciucco (Seafood Sauce) and Vegetables	
<b>Japanese Kagoshima Wagyu Rib Eye A4 &amp; Truffle Crisp</b>	208/100g
To Ensure a Good Cooking Result We Recommend at Least "200g"	

all prices are subject to 10% service charge





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## WEEKEND BRUNCH FREE FLOW PACKAGE

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

### “ARIA TIME”

Prosecco,  
Selected White Wine and Red Wine,  
Peroni Beer

**\$368**



### “WEEKEND MOOD”

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

**\$368**



### “CHAMPAGNE UPGRADE”

Premium Champagne

**\$128**

all prices are subject to 10% service charge

