

MAURI

MAURI SUNDAY BRUNCH

Stuzzichino di Benvenuto

Welcome Snack

Waffles, Sour Cream, Siberian Caviar
Bellini, Prosecco, Peach Liqueur, Peach Purée

Piccola Colazione

Croissants, Chocolatine, Muffin, Bomba, Bread, Butter and Jam

Yogurt & Frutta

Raspberry, Blueberry, Greek Yogurt, Honey and Granola

Uova – Egg (A la Carte to Order)

Slow Cooked Egg Benedict, Pork Belly Pastrami, Hollandaise Sauce
Scramble Egg, Spanish Chorizo, Baby Rucola

Antipasti – Appetizer

Foie Gras – Foie Gras Mousse, Beetroot
Salmon – Atlantic Salmon Tartar, Squid Ink Crackers, Salmon Roe
Ricciola – Raw Hamachi, Ponzu Dressing, Avocado Mousse, Raspberry
Oyster Tempura – Japanese Oyster Tempura, Cucumber Pickle, Wasabi Mayo

Homemade Pasta & Ravioli (A la Carte to Order)

Carbonara Ravioli – Jamon Iberico, Pecorino, Mascarpone, Egg Espuma
Fusilli al Ragu – Fusilli Pasta “Neapolitan” Beef Ragout, Smoked Ricotta Cheese
Risotto – Acquerello Carnaroli Rice, 24 Months Parmigiano Reggiano, Slow Cooked Wagyu Beef Cheek

Main Course (A la carte to Order)

Branzino all’ Acqua Pazza – Barramundi, Potato, Olive, Tomato, Seafood Ragout, Basil Oil
Filletto di Manzo – Smoked Black Angus Beef Tenderloin, Parsnip, Carrot & Ginger Jus
Pollo “all Romana” – Roasted Chicken, Iberico Ham, Portobello Mushroom, Potato Maccarie

Formaggi

Selection of Artisanal Cheese (serve on the table)

Dolci

Fine Selection of Desserts
Homemade Pralines and Petit Fours

Sunday Brunch IDR 680.000++

*All prices are in thousand Rupiah
Subject to prevailing 10% government tax and 8% service charge*