

MAURI

SUNDAY BRUNCH MENU

Stuzzichino di Benvenuto

Welcome Snack

Waffles, Sour Cream, Siberian Caviar

Bubble Berry, Gin Infused Berries, Cranberry Juice, Berries Syrup, Prosecco

Piccola Colazione

Croissant, 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 Ruccola

Antipasti - Appetizer

Foie Gras & Barbabietola - Foie Gras Tart, Roasted Beetroot, Lemon

Aragosta - Yellowfin Tuna Tartar, Lobster, Black Rice Chip, Salmon Roe

Ricciola - Japanese Hamachi, Avocado Mousse, Ponzu Dressing, Caviar

Mauri Parmigiana - Eggplant, Tomato, Basil Oil, Parmesan Espuma

Homemade Pasta & Ravioli (A La Carte to Order)

Carbonara Ravioli - Jamón Ibérico, Pecorino, Mascarpone, Egg Espuma

Fusilli Al Ragu - Fusilli Pasta, "Neapolitan" Beef Ragoût, Smoke Ricotta Cheese

Risotto "Caprese" - Aquerello Carnaroli Rice, Fresh Burrata, Tomato Coulis, Basil Cream

Main Course (A La Carte to Order)

Branzino - Barramundi, Haricot Beans, Spinach, Asparagus, Taggiasca Olive

Pesce Spada - Swordfish Belly, Mushroom Texture & Consommé

Filetto Di Manzo - Smoked Black Angus Beef Tenderloin, Celeriac,

King Oyster Mushroom, Anchovies Cream, Primitivo Wine Jus

Formaggi

Selection of Artisanal Cheese (served on the table)

Dolci

Fine Selection of Desserts

Homemade Pralines and Petit Fours

680

Add cocktail free flow 590

Add regular wine free flow 690

Add premium wine free flow 890

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