

# Sophia

## SUNDAY BRUNCH MENU

FOOD .....138	HOUSE POURS .....168	CHAMPAGNE .....198
inclusive of unlimited soft drinks	inclusive of unlimited house red/white wines, prosecco, italian beers, mimosas and aperol spritzes	inclusive of unlimited r de ruinart brut champagne, house red/white wines, prosecco, italian beers, mimosas and aperol spritzes

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## SEAFOOD ON ICE

ALASKAN KING CRAB  
POACHED BOSTON LOBSTER  
POACHED PRAWN  
SAKOSHI BAY OYSTER  
MUSSELS  
CLAMS

*served with lemon wedges, onion mignonette, tabasco, aurora sauce*

## SEAFOOD CARPACCIO & TARTARE

### SCALLOP TARTARE

green apple, pomegranate

### AMBERJACK CARPACCIO

fennel, orange, kalamata olives

### BLUFIN TUNA CARPACCIO

strawberries, pickled onions, frisee, capers

*served with citrus & pink peppercorn citronette,  
passion fruit dressing, yogurt & herb*

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## MOZZARELLA BAR

### BUFFALO MOZZARELLA

### SMOKED PROVOLA

### STRACCIATELLA

### BURRATA

### GRILLED HEIRLOOM TOMATO

### MARMANDE TOMATO

### CHERRY TOMATO

### GAZPACHO

## SALAD & SOUP

MIXED SALAD

GREEK SALAD

TUNA TATAKI NIÇOISE SALAD

PORCINI MUSHROOM SOUP

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## ANTIPASTI

ARTICHOKE

GRILLED ZUCCHINI

OVEN-ROASTED CAPSICUM

PICKLED MUSHROOM

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## CHEESE

ARTISANAL ITALIAN CHEESE

*served with honey, crackers & selection of jams*

## CHARCUTERIE

BEEF BRESAOLA

PARMA HAM

MORTADELLA WITH PISTACHIO

ROSETTE SALAMI

SMOKED SALMON

SMOKED DUCK BREAST

arugula, poached pear, balsamic pearls

*served with olives, pearl onions, gherkins, chopped red onion, lemon wedges*

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## PASTA STATION

FRUTTI DI MARE GARGANELLI

RIGATONI BEEF BOLOGNESE

TRUFFLE PUMPKIN TORTELLI

POTATO GNOCCHI GRATIN

## CARVING STATION

LAVA STONE-GRILLED BEEF STRIPLOIN

OVEN-ROASTED POTATOES

MASHED POTATO

GRILLED ASPARAGUS

LENTIL STEW

GLAZED BABY CARROT

MUSHROOM RAGOUT

*served with red wine jus, black pepper sauce,  
mediterranean salsa, selection of mustards*

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## HOT SELECTION

ROMAN LAMB SHOULDER STEW

OVEN-ROASTED CHICKEN ALLA DIAVOLA

BEEF MEAT SKEWER

BARRAMUNDI GUZZETTO

GRILLED SQUID

CASSOEULA

## PIZZA

MARGHERITA

PROSCIUTTO E FUNGHI

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## BREAD

CIABATTA

MICHETTA

SESAME SEED LOAF

GRISSINI BREADSTICK

VENEZIANA

*served with salted & unsalted butter, tapenade, tomato tapenade,  
cheese spread, artichoke spread*

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## CHOCOLATE

TORTA TENERINA

64% CHOCOLATE & RASPBERRY MOUSSE CAKE

70% CHOCOLATE CHOUX PUFF

TURIN'S GIANDUJA MARBLE CAKE

ST. REGIS TEA BLEND CHOCOLATE TRUFFLE

BONET

## DESSERT

TIRAMISU

ST. HONORÉ

ESPRESSO & FLOWER SALT CARAMEL TARTLET

CROSTATA

ALMOND PANNA COTTA

STRAWBERRY ROLL

LIME MACARON

AMALFI LEMON TART

TORTA DI MELE

EXOTICA

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## GELATO

*Chef's choice of two flavours from the following:*

STRACCIATELLA

vanilla, chocolate chips

SPAGNOLA

cream, amarena cherry

CAFFÈ

coffee

ARANCIA SANGUINELLA SORBET

blood orange

Should you have any allergies, kindly inform our Hosts prior to placing an order.