



Convivio Weekend Buffet Brunch

One-Ninety Restaurant

(updated menu as of 3 June 2026)

Exclusively for KrisFlyer members:

Enjoy an exclusive **welcome drink of American Cocktail or Non-Alcoholic Limoncello Spritz** per person; *and*

An exclusive **Spaghetti Tossed in Crab Meat Sauce with San Marzano Tomato, Lemon Zest and Chardonnay Wine** dish per person

Exclusively for Mastercard Cardholders:

Enjoy **10% off the Beverage Pairing Menu** (U.P. \$55++) –
which includes Free-Flow Prosecco, Aperol Spritz, Red or White Wine

Zuppa

(Served to all at arrival)

“Vellutata di Patate e Porri”
Potato and Leeks Soup with Fried Shallots

SPIZZICO TABLE

Bread

Assorted Selection of Artisanal Bread
Pesto Focaccia
Rosemary Grissini
Pane Carasau
Artichokes Bread
Duck Fat Brioche
Ciriola

Affettati Station

Speck
Spicy Spianata
Coppa
Porchetta



Premium Chilled Seafood on Ice

Scallop
Tiger Prawn
Crayfish
Thousand Island
Lemon Wedges

Salad

Romain
Mesculine
Talula Farm Heirloom Tomatoes
Caesar Dressing
Lemon Dressing
Finest Extra Virgin Oil & Balsamic Selection

House Infused Sea Salt

Squid Ink
Lemon
Truffle
Pesto

Condiments

Basil Pesto Dip
Sun Dried Tomato Dip
Gorgonzola Dip
Capers
Cipolline Borrettane
Peperoncini Ripieni
Orange and Fennel Seeds Olives
Gardiniera
Sun Dried Tomatoes

Fresh Cheese

Zizzona di Battipaglia
La Figliata Stuffed Cow Milk Mozzarella
Giuncata with Citrus Zest
Tomini Marinati

House Marinated Cheese Trolley

House Marinated Cheeses Selection with Condiments
Crackers, Dry Fruits, Nuts, Honey, Jam, Fruit Mostarda, Fresh Grapes



Composed Salads (On rotation)

Young Carrot, Feta Cheese, Pistachio, Honey Citrus Drizzle
Pumpkin, Buffalo Mozzarella, Pomegranate, Toasted Seed, Balsamic Reduction
Shaved Fennel, Apple, Dill, Parmesan Shaving
Farm Fresh Vegetables & Saffron Pearl Couscous, Fine Herbs
Tuscan Panzanella Salad, Sourdough Crouton, Basil
Venetian Seafood Salad, Red Bell Pepper, Celery, Parsley
Faggiolini Green Beans, Sun Dried Tomato, Parmesan, Truffle Vinaigrette
Grilled Octopus, Fava Bean, Red Onion, Semi Dried Tomato, Mint
Stracciatella di bufala, Sweet and Sour Beetroot, Blackberry, Walnut, Arugula, Fig
Vinaigrette
Roasted Beef, Lentil, Cos Lettuce, Hazelnut

CREPELLE SALATA CORNER

Mushroom & Black Truffle Cream Sauce
Prawns Ragout and Bechamel
Ham Fontina Cheese

Individual Choice of "Secondo"

(Choice of one per person, served at the table)

Costina di Manzo

Braised Angus Beef Short Ribs with Baby Carrots, Apple Sauce Red Wine Reduction

Gnocchi alla Sorrentina

Potato Gnocchi Tossed In a San Marzano Tomato Sauce with Buffalo Mozzarella and Parmigiano Reggiano Cheese

Tonno Scottato

Seared Tuna with Fennel Salad, Orange Segments and Orange Sauce

Pinsa Romana

Sun Dried Tomato Paste, Fried Eggplant and Ricotta Salata Cheese

Pollo alla Diavola

Diavola Style Marinated Half Baby Chicken with Rosemary Roasted Potato



Dessert

Mini Black Forest Tart
Cherry Pistachio Torta
Tiramisu Cake
Vanilla Panna Cotta
Mini Lemone
Sfogliatelle
Berry Pavlova
Chocolate Torrone
Hazelnut Choux
Caramel Bomboloni
Assorted Chocolate Bonbon
Assorted Cookies
Fruit Salad