

GALAXI BRUNCH MENU

ADULTS

\$ 28.00

LUXURY SELECTION

Fresh oysters

Tuna Tartare: with tender leaves of mixed greens and ginger Citronette

Smoked fish: a choice of tuna, salmon and /or marlin

Roast escalope of foie gras: pain brioche and fig jam with a hint of balsamic vinegar

Hand-sliced "Jamon Serrano"

Beef carpaccio on a bed of rocket leaves with Grana shavings

EGGS SELECTION

EGGS BENEDICT: Poached eggs in a delicate Hollandaise sauce served on toasted English muffin and Prague ham with Hash Brown potatoes, Grilled tomatoes, Mushrooms sautéed with garlic and parsley, Buttered asparagus

OMELETTES: Compose your special omelette, choosing among the following ingredients: ham, Emmental cheese, mushrooms, bell peppers, onion, smoked salmon with Hash Brown potatoes, Grilled tomatoes, Mushrooms sautéed with garlic and parsley, Buttered asparagus

PANCAKES... with fried eggs, sausages and crispy bacon or with maple syrup, whipped cream and delicious mixed berries

Waffel! with sliced banana, whipped cream and mouth-watering warm chocolate sauce

Maxi Croissant salato, prosciutto affumicato, Brie, lattuga, pomodori a fette, uova sode e insalata waldorf

PASTRY & BAKERY

Croissant, pain chocolat, danishs, muffins, donuts glassati

Panini bianchi, integrali, mini baguette, pane ai 6 cereali, pumpernickel, volknbrot

petit four, crostatine alla frutta,

FRESH SELECTION (BY TROLLEY)

Gioco di yogurt e muesli

Coppa di fragole fresche

crudité di verdure

Coppa di frutta tropicale e sorbetto al mango

KIDS SELECTION (no payment for kid's under 6 years of age)

\$ 12.00

Crostini con salmone e coccinella di pomodorini

Crocchette di pollo a forma di dinosauro

Tris di mini Hamburger con small potato

PANINI DECORATI CON FACCINA

BISCOTTI DECORATI

LECCA LECCA ASSORTITI

MARSHMALLOW ASSORTITI

LUXURY SELECTION (EXTRA ORDERS)

Fresh oysters

\$ 15.00

Tuna Tartare: with tender leaves of mixed greens and ginger Citronette

\$ 11.00

Smoked fish: a choice of tuna, salmon and /or marlin

\$ 11.00

Roast escalope of foie gras: pain brioche and fig jam with a hint of balsamic vinegar

\$ 11.00

Hand-sliced "Jamon Serrano"

\$ 15.00

Beef carpaccio on a bed of rocket leaves with Grana shavings

\$ 11.00

GALAXY - DINNER

APPETIZERS

Nigiri of grater amberjack and marinated anchovies accompanied by soy sauce and lime	\$ 7.50
Roasted scallops on a cream of zucchini and basil soup with porcini mushrooms and fried leeks	\$ 7.50
Chive-flavoured sea bass tartare with fresh goat's cheese, crispy sesame seed wafers and liquorice sensation	\$ 8.00
Quail's eggs sunny side up over lamb's lettuce, Parmesan cheese mousse black truffle	\$ 8.00
Foie Gras fresco arrostito , spugna alle nocciole e frizz ghiacciatissimo di ribes e zenzero	\$ 9.00
Duck breast bites glazed with teryaki sauce, over stracchino Cheese Bavarian cream and raspberries	\$ 7.50

PASTA & RICE

Riso 3 colori: risotto mantecato al grana padano, al pomodoro e quenelle di tartufo sferificato	\$ 7.50
Tagliolini all'Aragosta: tagliolini di pasta fresca, aragosta tranciata al cognac, salsa bisque e pomodoro concassée	\$ 9.00
Fregola sarda tipica pasta sarda con vongole veraci, pomodori ciliegino e bottarga di tonno	\$ 7.50
Fregola sarda - Typical pasta from Sardinia with carpet-shell clams, cherry tomatoes And tuna botargo	
Home-made tagliatelle with cured guanciale, red tropea onion and Pecorino di fossa sabayon	\$ 7.50

MAIN COURSES

Desalted salt cod tajine over turmeric scented shellfish and vegetable couscous	\$ 12.00
Turbot millefeuille layered with thyme oven-roasted tomato slices, accompanied by vanilla-flavoured potatoes and ginger Chantilly	\$ 12.00
Rack of lamb in a pistachio crust served on a bed of green pepper-flavoured mashed potatoes with a light sour cherry sauce	\$ 13.00
Angus beef tournedos on fanned-out caramelized belgian endives and port wine reduction	\$ 20.00

DESSERT

Supreme à la vanilla Bourbon	\$ 5.00
Cheesecake aux fruits rouges	\$ 5.00
Entremet aux 3 chocolats	\$ 5.00
Pavé au citron	\$ 5.00
Fresh fruit composition	\$ 5.00

GALAXY - DINNER

MENU "SATURNO"

\$ 24.00

ROASTED SCALLOPS ON A CREAM OF ZUCCHINI AND BASIL SOUP
RACK OF LAMB IN A PISTACHIO CRUST
PAVET AU CITRON

MENU "VENERE"

\$ 35.00

CHIVE-FLAVOURED SEA BASS TARTARE
DUCK BREAST BITES GLAZED WITH TERYAKI SAUCE
RISOTTO 3 COLORI
DESALTED SALT COD TAJINE
CHEESECAKE - FRUIT ROUGES

MENU "GALAXY"

\$ 59.00

NIGIRI OF GREATER AMBERJACK AND MARINATED ANCHOVIES
ROASTED SCALLOPS ON A CREAM OF ZUCCHINI AND BASIL SOUP
FREGOLA SARDA
TAGLIOLINI ALL'ARAGOSTA
TURBOT MILLEFEUILLE
ANGUS BEEF Tournedos
SUPREME VANILLE BOURBON
ONE GLASS OF WINE WITH EACH DISH