

LAVOITALIAN RESTAURANT
& ROOFTOP BAR

Champagne Brunch

SUNDAYS ONLY

12PM - 3PM

FOOD BUFFET ONLY \$98++*(Not inclusive of any beverages)***FOOD BUFFET ONLY \$38++***(Aged 6 to 12 years old only)***FOOD & BEVERAGE FREE FLOW***Choice of:*

DUVAL-LEROY BRUT CHAMPAGNE \$168++

PERRIER JOUËT CHAMPAGNE \$198++

RUINART BLANC DE BLANC CHAMPAGNE \$348++

Inclusive of:

SPECIALTY COCKTAILS

WINES BY THE GLASS

SPIRITS

BEER

NON-ALCOHOLIC

MENU IS SUBJECT TO CHANGES

All prices displayed are subject to prevailing goods
and services tax and 10% service charge



Champagne Brunch

FOOD MENU

CHEESE & CHARCUTERIE BOARD

MORTADELLA, PROSCIUTTO HAM, SALAMI
CHEESE SELECTION
BREADSTICK AND "LAVOSH" CRACKERS

READY MADE SALADS

GRILLED OCTOPUS SALAD
TUNA TARTARE
BURRATA

MIXED GREENS WITH CONDIMENTS

CUCUMBER
TOMATO
CROUTONS
PARMESAN CHEESE
HOUSEMADE VINAIGRETTE,
HONEY ROSEMARY VINAIGRETTE,
CAESAR DRESSING, OLIVE OIL

CACIO E PEPE

PANCETTA, CHILI FLAKES,
PARMESAN CHEESE, PARSELY

EGG STATION

MUSHROOM, ONION, PEPPER



Champagne Brunch

FOOD MENU

SEAFOOD SELECTION ON ICE

LOBSTER, SCALLOP, CLAMS
POACHED PRAWN, SEA CONCH

CONDIMENTS:

GARLIC AIOLI, COCKTAIL SAUCE,
THAI SWEET CHILI SAUCE, LEMON

LIVE CARVING STATION

CHEF'S SELECTION OF GRILLED MEAT


PIZZA

MARGHERITA (V)
SPINACH (V)
CARNE (CONTAINS PORK)

HOME-MADE FOCCACIA BREAD

MAINS

LAVO MEATBALL
LASAGNA
SALMON OREGANATO
CHICKEN DOMINIC
CHICKEN MARSALA
SUNDRIED TOMATO, CHICKEN SAUSAGE
PORK BACON
CREAMED SPINACH (V)
ROASTED ROSEMARY POTATOES





LAVO

ITALIAN RESTAURANT
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Champagne Brunch




FOOD MENU

DESSERTS


SORBET & GELATO
CHEF'S WEEKLY SELECTION

CHOCOLATE FOUNTAIN
MARSHMALLOWS & STRAWBERRIES

EGG TART
CHOCOLATE MUFFIN
BERRY TIRAMISU
ASSORTED DONUTS
BUDINO
LEMON TART
PISTACHIO TART



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SPECIALTY COCKTAILS

MIMOSA

PROSECCO, ORANGE JUICE

CLASSIC BLOODY MARY

VODKA, TOMATO JUICE, WORCESTERSHIRE SAUCE,
BLACK PEPPER, TABASCO, LEMON, OLIVES, CELERY

APEROL SPRITZ

APEROL, PROSECCO, CLUB SODA

LIMONITO

LIMONCELLO, RUM, MINT, LIME, TONIC WATER

DRAGON SPRITZ

VODKA, APEROL, PROSECCO, LEMON, SUGAR

SPICY MARGARITA

TEQUILA, COINTREAU, LIME, SUGAR,
CHILLI INFUSED BITTERS

CLASSIC NEGRONI

GIN, CAMPARI, SWEET VERMOUTH

NIGHT KING

JOHNNIE WALKER BLACK, AMARETTO,
LIME, HONEY ROSEMARY

ESPRESSO MARTINI

VODKA, KAHLUA, ESPRESSO

OLD FASHIONED

BOURBON, SUGAR, ANGOSTURA BITTERS





Champagne Brunch

WINES

ANSEMI CA'STELLE

PINOT GRIGIO, FRUILI VENEZIA GIULIA,
ITALY 2022

CECCHI, CHIANTI RISERVA

SANGIOVESE, TOSCANA, ITALY 2019

SPIRITS

ABSOLUT VODKA

WIDGES GIN

BACARDI LIGHT RUM

JOHNNIE WALKER BLACK WHISKEY

JOSE CUERVO TEQUILA

BEER

PERONI, ITALY

NON-ALCOHOLIC

COKE

COKE LIGHT

SPRITE

GINGER ALE

TONIC WATER

SODA WATER

ORANGE JUICE

CRANBERRY JUICE