

# FAVOLA

## YOUR ULTIMATE ITALIAN SUNDAY BRUNCH

### MENU

#### INDIVIDUAL SERVED SEAFOOD ON ICE

(One Set For Two Persons)

- Hand-Picked Oysters, Alaska King Crab Platter  
Served with Condiments

#### SPECIAL SALAD

- Caesar Salad with Chicken and Crispy Bacon  
on Parmesan Wheel
- Truffle Duck Liver Pâté, Butter Roasted Brioche,  
Cherry & Blueberry Jam
- Rocket Salad, Parma Ham, Pomegranate Seeds,  
Brie Cheese, Honey, Walnut Pesto
- Green Peas, Curly Kale, Cacio E Pepe Dressing 
- Caprese Salad Bowl, Heirloom Tomatoes,  
Fresh Mozzarella, Basil 
- Ancient Wheat Salad with Sautéed Onion,  
Carrots, and Celery In Mustard Dressing 

#### SALAD BAR AND BREAD BASKET

- Charcuterie Meats
- Prosciutto Di Parma, Pancetta Crudo,  
Salami Piccante, Speck Ham, Mortadella

With Pickles: Black Olives, Green Olives, Pickled Shallots,  
Pearl Onions, Gherkins, Capers

#### CHEESES

- Garlic And Herb Infused Feta Cheese; House-Made Pepper Ricotta
- Pecorino Romano, Chiang Mai Burrata, Tommé De Chiang Rai,  
Taleggio, Parmigiano, Gorgonzola
- Seafood Selection on Ice
- Tiger Prawns, Black Mussels, Clams, Poached White Prawns,  
Blue Swimmer Crab, and Squid

#### SOUP

- Porcini Mushroom Soup

#### FAVOLA PIZZA

- Pizza Italian Mozzarella, Cherry Tomato, Pesto Sauce
- Pizza Mortadella Pistachio
- Focaccia Farcita
- Pizza Funghi 

#### MADE TO ORDER EGG MENU – BRUNCH SELECTION

- Eggs Benedict Classic
- Smoked Salmon Eggs Royale
- Truffle Scrambled Eggs Served on Brioche
- Poached Eggs with Asparagus and Parmesan

#### MADE TO ORDER PASTA

- Penne White Beef & Onion Ragout, Pecorino Cheese Shaves
- Orecchiette with Broccoli, Sausage,  
Anchovies, Parmigiano Cheese
- Tagliatelle with Bolognese Sauce
- Spaghetti Puttanesca Sauce with Olives,  
Cherry Tomatoes, Capers, Basil 

#### MADE TO ORDER MAIN COURSE

- Cod Fillet Served with Aromatic Dill Sauce
- Char-Grilled Duck Breast with Orange Sauce
- Grilled Lamb Chop Paired with Herb Chimichurri Sauce
- Plant-Based Meatballs, Slow-Cooked in  
a Classic Nonna-Style Recipe 

#### CARVING STATION

- A Signature Live-Carving Selection Featuring Premium  
Roasted Meats and Mediterranean Seafood
- Traditional Italian Porchetta, Classic Italian-Style  
with Aromatic Herbs and Spices
- Slow-Roasted Australian Black Angus Beef Picanha
- Oven-Baked Salmon Prepared Mediterranean-Style  
with Cherry Tomatoes, Capers, and Olives

#### SIDE DISH

- Sautéed Champignons with Bacon in Creamy Parsley Sauce
- Sweet Carrots Roasted And Glazed with Fragrant Honey
- Oven-Baked Baby Potatoes Tossed with Crispy Bacon
- A Selection of Marinated Seasonal Vegetables, Grilled Sicilian-Style

#### DESSERTS

- Caprese Cake – Classic Italian Almond Chocolate Cake From Capri
- Panna Cotta Shooter with Mango Chutney
- Sicilian Cassata – Sicilian Ricotta Cake Layered with Candied Fruit
- Assorted Biscotti
- Chocolate Profiteroles
- Chiang Mai Seasonal Fruit Pavlova
- Favola Tiramisu
- Italian Cannoli – Pass Around
- Double Dark Chocolate Tart
- Lemon Meringue Cake
- Assorted Seasonal Fresh Fruits

#### 196° LIQUID NITROGEN ICE CREAM BAR WITH CONDIMENTS AND TOPPINGS

- Chiang Mai Strawberry Nitro Ice Cream