



Convivio Weekend Buffet Brunch

One-Ninety Restaurant

(updated menu as of 2 Aug 2025)

Exclusively for KrisFlyer members:

Enjoy an exclusive **welcome drink of Aperol Spritz** (Aperol, Prosecco, and Soda Water) per person; and

An exclusive **Tiger Prawn Risotto with San Marzano Tomato Sauce and Lemon Zest** dish per person

Exclusively for Mastercard Cardholders:

Add-on a **KrisFlyer-exclusive Sgroppino cocktail at \$18++**
(Sgroppino is a refreshing Italian Lemon after-meal Cocktail, made using a combination of lemon sorbet, prosecco, limoncello, and grappa); and/or

Enjoy **10% off the Beverage Pairing Menu** (U.P. \$48++) –
which includes Free-Flow Prosecco, Aperol Spritz, Red or White Wine

ZUPPA

Served upon arrival

Ceci E Rosmarino Soup

BREAD STATION

Served with Bordier Butter Selection

Focaccia With Datterini Tomato and Oregano, Rosemary Grissini, Altamura, Schiacciata, Ciriola

DIPS

Olive, Artichoke, Red Capsicum

Menu items may be updated from time to time; and are subjected to changes without prior notice.



POLENTA STATION

Romanesco
Italian Sausage, Pecorino Romano Cheese

Balsamic-Braised Radicchio
with Gorgonzola

AFFETTATI STATION

Aged Parma Ham
with Rock Melon

Salami

Mortadella

Beef Bresaola

SEAFOOD ON ICE

Served with Thousand Island Dressing and Lemon Wedges

Scallops

Tiger Prawns

Crayfish

SALAD BAR

Greens
Cos Lettuce, Rocket

Condiments
Camone Tomato, Roma Tomato

Dressings
Caesar, Extra Virgin Olive Oil, Balsamic Vinaigrette, Lemon



CHEESE TROLLEY

House Marinated Cheese Selection with Condiments

Crackers, Dry Fruits, Nuts, Honey, Jam, Fruit Mostarda, Grapes

FRESH CHEESE

Trecciona di Bufala, Truffle-infused Ricotta, Burrata

COMPOSED SALADS

On weekly rotation

Caprese

With Fresh Basil

Marinated Green Asparagus

Sour Cream, Chives

Quinoa

Roasted Vegetables, Raspberry Vinegar

Baked Radicchio

with Balsamic Vinegar

Panzanella

Calamari

Vegetables, Lemon Dressing

Avocado

Smoked Salmon, Cress

Mediterranean-Style Marinated Anchovies

Cannellini Beans

Pickled Onion, Tiger Prawn

Baby Octopus

Potato, Cherry Tomato, Parsley, Vinegar]

Borlotti Beans

Red Onion, Tuna



SECONDO

One per person served tableside (in addition to the Tiger Prawn Risotto exclusive dish)

Timballo Di Melanzane

Baked Aubergine, Mozzarella, Parmesan, Black Truffle Foam

Calamari Fritti

Fried Squid, Lemon Wedges, Tartar Sauce

Saltimbocca

Red Wine–Marinated Beef Tenderloin, Parma Ham Crumble, Crispy Sage

Cotoletta Di Pollo

Fried and Baked Chicken Breast, Tomato Sauce, Mozzarella Cheese

Rigatoni Salsiccia Panna E Piselli

Rigatoni, Cream-Based Sauce with Sausage, Green Peas and Parmigiano Reggiano

Pinsa Romana

Scapece-Style Courgette, Stracciatella, Cherry Tomatoes

DESSERT BUFFET

Seasonal Tropical Fruit Salad

Rum Baba

Sicilian Cannoli

Ricotta Sfogliatelle

Lemon and Cream Bigne

Maritozzi

Zeppola

Tiramisu Shooter

Madagascar Panna Cotta

Zippa Inglese Shooter

Cherry Torta



Pear and Ricotta Torta

Black Forest Cake

Seasonal Jam Crostata

Pine Nut and Custard Torta Della Nonna

Chocolate Pralines