

Basilissimo Set Lunch

Three-course menu at \$68

Plated Appetiser, Mini Sweet Selection or Cheese Platter with a choice of main course

Available from 12:00 pm – 2:30 pm (Monday - Friday)

Antipasti

Antipasto All'Italiana

Italian Selection of Antipasti: 24 Months-cured Parma Ham, Milano Salami, Pistachio Mortadella, Prosciutto Cotto, Aged Parmesan Cheese with Truffle Honey, Putignano Burratina, Buffalo Mozzarella with Heirloom Tomatoes, Wild Rocket, Marinated Artichokes and Marinated Vegetables

Main Course

A Choice of Main from the Pasta e Risotto or Pesci e Carni sections of our menu

Dessert

Chef's Plated Mini Sweets Selection

House-made Miniature Dessert Selection, Sorbet and Ice-cream from our Executive Pastry Chef Alex Chong

Or

Selezione di Formaggi Italiani

Selection of Italian Hard and Aged Cheeses and Truffle Honey



Gluten Free



Vegetarian



Indicated dishes can be made keto-friendly with minor tweaks.

Please speak to our chefs upon ordering so we can accommodate your request in advance.

Prices are in SGD, subject to 10% service charge and applicable government taxes.

Antipasti e Zuppe

Antipasto All'Italiana | 36

Italian Selection of Antipasti: 24 Months-aged Parma Ham, Milano Salami, Pistachio Mortadella, Prosciutto Cotto, Aged Parmesan Cheese with Truffle Honey, Putignano Burratina, Buffalo Mozzarella with Heirloom Tomatoes Wild Rocket and Marinated Artichokes

Capocollo e Burrata | 34

Putignano Burrata Cheese with Pork Capocollo, Aromatic Salad and Modena Balsamico Caviar

Insalata di Arucola e Parmigiano | 22

Rocket Salad, Pachino Tomatoes, Taggiasca Olives, Parmesan Shavings and Aged Balsamico Dressing

Tonno Croccante | 30

Nuts-Crusted Crispy Tuna Fillet with Pickled Red Cabbage and Green Asparagus

Fegato Grasso al Tartufo | 34

Pan-fried Foie Gras, Truffle Mascarpone Mousse, Toasted Ciabatta Bread and Amarone Wine Reduction

Zuppa di Funghi e Tartufo | 28

Wild Mushroom Soup with Slow-cooked Black Truffle Purée

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Pasta e Risotto

Spaghettoni alla Carbonara e Tartufo | 33


Spaghettoni Pasta with Crispy Pork Pancetta, Black Pepper, Parmesan, Black Truffle and Egg Yolk Sauce

Wagyu Beef Lasagna | 34

Basilico's Signature Lasagna with 12-hour Slow-cooked Wagyu Beef Ragout and Fontina Cheese Fondue

Risotto alla Pugliese | 38 

Carnaroli Rice with Lobster, Scallops, Tiger Prawns, Prosecco and Asparagus

Ravioli di Ricotta e Spinaci | 34 

Spinach and Ricotta Ravioli Tossed in Porcini Mushroom, Italian Spicy Sausage in 36 Months Aged Parmigiano Reggiano Sauce

Penne Senza Glutine all Ragu di Baccala' | 32 

Penne Pasta, Salted Cod Fish Ragout, Gaeta Olives, Capers and Fresh Heirloom Tomatoes

Spaghetti al Nero | 34

Spaghetti Pasta with Fresh Calamari Ragout and Squid Ink

Green Power | 32 

House-made Spinach Strigoli Pasta tossed in Basil Pesto, Green Spring Vegetables and Toasted Pine Nuts

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Pesci e Carni

Zuppa di Pesce | 38  



Southern Italian-style Seafood Stew with Sea Bass, Salmon, Mussels, Prawns, Scallops, Olives, Basil and Capers

Tentacolo di Polipo | 38 



Grilled Mediterranean Octopus Tentacle with Haricot Beans, Potatoes and Ligurian Basil Pesto

Branzino Al Cartoccio | 38  



Sea Bass cooked in Parchment Paper with Wild Clams, Pachino Tomatoes, Olives, Capers, Spring Onions and Asparagus

Filetto di Manzo | 44  

Grilled Angus Beef Tenderloin Tagliata with Green Asparagus and Roasted Garlic Baby Potato in Green Pepper Sauce

Bombette alla Locorotondese | 42  

Wagyu Beef stuffed with Smoked Scamorza Cheese, Wild Rocket, Cherry Tomatoes, Roasted Rosemary Potatoes and Modena Balsamic Emulsion

Agnello | 42  

Grilled Lamb Chops with Saffron Mashed Potato, Fried Artichokes and Red Wine Reduction

Wagyu | 80 (Add 30\$ for Basilissimo)

Pan-seared Australian Wagyu Beef, Roasted Cauliflower, Green Zucchini Carpaccio, House-made Almond Milk Foam, Pistachio Powder, 24K Gold and Primitivo Wine Sauce

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Pizza

Focaccina con Tartufo Nero e Robiola | 33 

Oven-baked Focaccia with Black Summer Truffle and Three Milk Robiola Cheese

Pizza Ortolana | 31 


Pizza with San Marzano Tomato Sauce, Zucchini, Eggplant, Bell Peppers and Burrata Cheese

Pizza Diavola | 29

Pizza with San Marzano Tomato Sauce, Mozzarella Cheese, Spicy Pork Salami, Calabrian Chilli and Oregano

Pizza con Prosciutto Crudo, Rucola e Parmigiano | 31

Pizza with San Marzano Tomato Sauce, Mozzarella Cheese, Parma Ham, Arugula and Parmesan Cheese

Pizza Margherita | 26 

Traditional Neapolitan Pizza with San Marzano Tomato Sauce, Mozzarella Cheese and Fresh Basil Leaves

Pizza ai Funghi e Salsiccia Sarda | 29

Pizza with San Marzano Tomato Sauce, Mozzarella Cheese, Forest Mushrooms and Sardinian Sausages



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Local Favourites

Singapore Laksa | 24

Rice Vermicelli with Prawn, Fish Cake, Dried Bean Curd and Bean Sprouts in Spicy Coconut Broth

Yee Pin Mei Fun | 24

Regent Singapore's Signature Rice Vermicelli Soup with Sliced Freshwater Fish

Famous Singapore Chicken Rice | 27

Choice of Steamed or Roasted Chicken served with Chicken Rice, Cucumber, Tomato and Chicken Broth

Singapore Hokkien Noodle | 25

Combination of Wok-fried Egg Noodles and Rice Noodles with Squid, Prawn, Pork Belly, Chive and Bean Sprouts

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Dolci



Chef's Plated Mini Sweets Selection | 14

House Made Miniature Dessert Selection, Sorbet and Ice-cream from our Executive Pastry Chef Alex Chong

Tiramigiu | 12 

A modern take on the traditional Tiramisu


Marsala and Mascarpone Sabayon, Savoirdi Biscuit Crumble, Espresso Coffee Gel, Bitter Valrhona Chocolate and Coffee Ice Cream

Budino alle Pere con Gelato alla Vaniglia | 14  

Tuscan Poached Pear Pudding, Vanilla Gelato and Caramelised Walnuts

Insalata di Frutti Rossi | 10   

Red Berries Salad with Basil, Strawberry Nectar and Bronte Pistachio Gelato

Tartelletta di Frutta Secca e Gelato alla Vaniglia | 12 

Roasted Tree Nut Tart, Caramelised Fudge, and Vanilla Gelato

Affogato Al Caffè | 10


House-made Tahitian Vanilla Gelato with Illy Espresso

Selezione di Formaggi Italiani | 26  

Selection of Italian Hard Cheeses and Truffle Honey

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