

# BASILICO

## *National Day Brunch*

### *Classic Selection*

\$108 including free-flow Nordaq still and sparkling water, soft drinks and juices  
\$54 for children aged 5 to 12 years old

### *Free-flow Alcohol Package*

\$156 including free-flow of the above, Prosecco, Red and White Wines, and Draft Beer  
\$186 including free-flow of the above and Duval-Leroy Brut Reserve Champagne  
\$216 including free-flow of the above and Prestige selection of Champagne, Red and White Wines

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## *Free flow Selection*

### **Sparkling Wine**

Prosecco Extra Dry, Astoria Lounge NV,  
Veneto  
Champagne Brut, Duval-Leroy NV

### **White Wine**

Pinot Grigio, Sartori, Veneto  
Chardonnay, Farnese, Abruzzo

### **Red Wine**

Chianti Classico, Felsina Toscana  
L'Appassione Valpolicella, Sartori, Veneto

## *Prestige Selection*

### **Sparkling Wine**

Champagne Brut, Rosé Prestige Premier Cru, Duval-Leroy  
Champagne Blanc de Blancs Grand Cru 2006, Duval-Leroy

### **White Wine**

Sauvignon Blanc, Basaricò, Adriano Marco & Vittorio  
Chardonnay, I Sistri, Felsina, Toscana

### **Red Wine**

Amarone della Valpolicella, Montesor  
Barolo, Giacomo Fenocchio

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

# *National Day Brunch Menu*

## *Antipasti*

Camone, Merinda and Datterini Tomatoes with Basil Pesto  
Putignano Burrata and Buffalo Mozzarella  
36 months-cured Parma Ham and Rock Melon  
Mediterranean Antipasti Selection

## **Seafood Galore of**

Poached Boston Lobsters, Tiger Prawns, Queen Scallops  
Wagyu Beef Carpaccio with Wild Rocket and Aged Parmesan Cheese  
Pan-roasted Foie Gras with Balsamico

## *First Course*

Oven Baked Truffle Focaccia

## *Main Course*

Porcini and Black Truffle Risotto  
Fresh Cavatelli Pasta sauteed in Spicy Crab Ragout  
Wood Oven-roasted Stingray with Taggiasche Olives, Pantelleria Capers and Pachino Tomatoes

## **Grigliata Mista**

Grilled Lamb Chops, Angus Beef Tenderloin, Roasted Vegetables and Roasted Rosemary Potatoes

## *Desserts*

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

*\*Kindly note that menu items are subject to change based on availability\**