

# BASILICO

## *Brunch di Fine Settimana*

### *Classic Selection*

\$83 including free-flow Nordaq still and sparkling water, soft drinks and juices  
\$41.50 for children aged 5 to 12 years old

### *Free-flow Alcohol Package*

\$131 including free-flow of the above, Prosecco, Red and White Wines, and Draft Beer  
\$161 including free-flow of the above and Duval-Leroy Brut Reserve Champagne  
\$191 including free-flow of the above and Prestige selection of Champagne, Red and White Wines

---

## *Luxury Brunch di Fine Settimana*

### *Luxury 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

---

## *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\***

## *Brunch di Fine Settimana 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

### *First Course*

Oven Baked Truffle Focaccia  
Porcini Mushroom and Black Truffle Risotto

### *Main Course*

#### **Grigliata Mista**

Grilled Angus Beef Sirloin and Seabass with Roasted Vegetables and Rosemary Baby Potatoes

### *Desserts*

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

## *Luxury Brunch di Fine Settimana*

All the selections of Brunch di Fine Settimana

#### **Seafood Galore**

Poached Boston Lobster, Slipper Lobster,  
Tiger Prawns and Queen Scallop with Thousand Island Dressing

Wagyu Beef Carpaccio with Wild Rocket and Aged Parmesan Cheese  
Pan Roasted Foie Gras with Balsamico  
Grilled Lamb Chops

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