

# *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 and 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

## *Festivo*

Ravioli di Cotechino | 32

Braised Pork Cotechino and Lentil Ravioli cooked in Butter and Sage Sauce with Winter Black Truffle, Beef Reduction and Parmigiano Reggiano Foam

Baccala Mantecato | 42

Slow-cooked Salted Cod Fish with Yellow Potatoes, Whipped Milk and Emulsified Occelli Butter topped with Crispy Focaccia and Avruga Caviar

Tacchino di Natale | 42

Turkey Roulade with Foie Gras, Porcini Mushroom and Chestnut Stuffing, Oven-roasted Brussels Sprouts, Baby Carrots and Champagne Cranberry Sauce

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

Nut-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

 *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*

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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 with Porcini Mushrooms and Italian Spicy Sausage in 36 month-aged Parmigiano Reggiano Sauce

Penne Senza Glutine all Ragù di Baccalà' | 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



 Gluten Free

 Vegetarian

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# Pesci e Carni

Zuppa di Pesce | 38  



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

Tentacolo di Polipo | 45 

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 Sirloin Tagliata with Green Asparagus and Roasted Garlic Baby Potatoes 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 | 45  

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


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 Vegetarian


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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 Prawns, 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, Cucumbers, Tomatoes and Chicken Broth

### Singapore Hokkien Noodle | 25

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



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Keto

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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, Savoiardi 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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