

# BASILICO

## *Festive Weekend Brunch*

### *Classic Selection*

\$118 including free-flow Nordaq still and sparkling water, soft drinks and juices  
\$59 for children aged 5 to 12 years old

### *Free-flow Alcohol Package*

\$168 including free-flow of the above, Prosecco, Red and White Wines, and Draft Beer  
\$198 including free-flow of the above and Duval-Leroy Brut Reserve Champagne  
\$228 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, Montresor  
Barolo, Giacomo Fenocchio

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

# *Festive Weekend Brunch Menu*

## *Mediterranean Antipasti Selection*

36 months-cured Parma Ham with Rock Melon,  
Modena Mortadella, Salami Milano, Cooked Ham, Pancetta and Speck

Putignano Burrata and Buffalo Mozzarella with Camone, Merinda and Datterini Tomatoes with Basil

Beetroot and Chive-marinated Smoked Salmon with Wild Rocket Salad and Lemon Mascarpone Dressing

Slow-cooked Mediterranean Baby Cuttlefish in Green Pea Stew with Caramelised Onions and Fresh Italian Basil

Pan-seared Foie Gras with Aged Balsamico

## *Seafood Platter*

Wild Dill and Amalfi Lemon-poached Queen Scallops, Boston Lobsters and Live Prawns

## *Pizza*

Focaccia with Robiola 'Three Milk' Cheese and Black Truffle

## *Pasta*

1 Year-aged Acquerello Risotto in Squid Ink and Calamari Ragout

## *Main Course*

Grilled Angus Beef Tenderloin with Heirloom Baby Vegetables

Traditional Cotechino with Castelluccio Lentils

Organic Yoghurt-marinated Salmon Roasted with Bronte Pistachio Crumble

Wood Oven-roasted Turkey Breast with Smoked Foie Gras,  
Emilia Romagna Pear and Piedmont Tomino Cheese Stuffing

## *Desserts*

Pandoro Tiramisu with Mascarpone Cream and Illy Espresso

Sicilian Pistachio Christmas Bauble

Amedei Dark Chocolate Salami

Christmas Nuts, Dried Fruits and Honey 'Spongata'

Ruby Raspberry Red Velvet Cake

Panettone with Vanilla Custard Sauce

## *Cheese*

Selection of Aged Italian Cheeses with Truffle Honey, Mostarda and Dried Fruit

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