

# *Basilico's Risotto Del Giorno*

\$28 | Available from 12:00 pm – 2:30 pm (Monday - Friday)

Italian for "of the day," Basilico's Risotto Del Giorno is when you leave your meal in the good hands of our astute chefs.

Featuring the day's freshest market produce – from immaculate seafood to fork-tender beef cheeks – this hearty Italian staple is a reflection of our chefs' creativity and culinary prowess. The risotto starts with a base of acquerello, a variety of carnaroli rice that is toasted and aged for a year before packaging.

The grains are cooked to a creamy finish via the *mantecatura* method, what is considered the *real* secret behind a perfect risotto. Just as it's taken off the heat, a pat of excellent butter, a drizzle of extra virgin olive oil and shavings of aged Parmesan cheese are vigorously stirred in.

Try it to believe it. Just let us know if you have any dietary restrictions and we will take it from there.

## *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

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

 *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 in Porcini Mushroom, Italian Spicy Sausage in 36 month-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, 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 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 | 45  

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


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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, Cucumber, 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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Vegetarian

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

## Tiramigiù | 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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