

Buffet Lunch



Appetiser, Main Course and Dessert Buffet at \$68

Last Food and Beverage order at 2:30 pm (Monday - Friday)

Antipasti e Zuppe

Tavolo Degli Antipasti | 40

Cold Cuts, Marinated Seafood and Vegetables, Seasonal Leaves and Cheeses from the counter

Burrata di Putignano | 30  



Putignano Burrata Cheese with Salad, Modena Balsamico Caviar, 24 months-aged Parma Ham and Fresh Figs

Insalata di Finocchi, Olive e Arance | 23 

Thinly-sliced Marinated Fennel Salad with Taggiasca Olives, Fresh Orange Segments and Orange Dressing

Granchio Fritto | 32

Fried Soft Shell Crab with Beetroot Potatoes, Sautéed Baby Spinach and Aioli Dressing topped with Lemon Caviar

Gambero Scottato | 32  


Lightly-seared Tiger Prawns with Cannellini Bean Mousse Black Garlic Gel infused 'Mandarancio' Oil and 'Bronte' Pistachio Crumble

Zuppa di Patate e Cozze | 30

Yellow Potato Soup with Mediterranean Black Mussels, Avruga Caviar and Grilled Focaccia Bread

 *Gluten Free*

 *Vegetarian*

 *Indicated dishes can be made keto-friendly upon request.*

Please speak to our chefs upon ordering so we can accommodate your request in advance.

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

Pasta e Risotto

Spaghettoni alla Carbonara e Tartufo | 38

Spaghettoni Pasta with Crispy Pork Guanciale, 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 | 40

1 Year-aged Acquerello Rice cooked in Fish Brodetto with Lobster, Scallops, Tiger Prawns, Prosecco and Green Asparagus

Ravioli di Ricotta e Spinaci | 35

Ricotta and Spinach stuffed Ravioli tossed in Brown Ocelli Butter and Sage Sauce infused with Norcia Black Truffle and Toasted Piedmont Hazelnuts

Tagliolini al Granchio | 45

Egg Tagliolini Pasta tossed in Slow-cooked Crab Ragout with Fresh Datterini Tomatoes, Amalfi Lemon Zest and Crustacean Reduction

Spaghettoni alla Amatriciana | 36


Spaghettoni Pasta tossed in Crispy Pork Guanciale and San Marzano Tomato Sauce with Pecorino Romano DOP Cheese

Fregola allo Scoglio | 38

Traditional Sardinian Fregola Pasta tossed in Mediterranean Seafood San Marzano Tomato Sauce, Vermentino Wine and Fresh Basil

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Pesci e Carni

Zuppa di Pesce | 40  



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

Tentacolo di Polipo | 44 

Grilled Mediterranean Octopus Tentacle with Haricot Beans, Potato and Ligurian Basil Pesto

Pesce Spada alla Siciliana | 39 

Roasted Swordfish Cooked in San Marzano Tomato Sauce with Olives, Capers, Sun Dried Tomato, Chardonnay Wine and Pine Nuts

Bistecca di Manzo | 45  

Grass-fed Angus Beef Ribeye Tagliata with Baby Rocket Salad, Marinated Cherry Tomatoes and Grana Padano Shavings


Bombette alla Locorotondese | 45 

Wagyu Beef stuffed with Smoked Scamorza Cheese, Smoked Carrot Cream, Sautéed Kale, Jerusalem Artichoke Chips and Primitivo Wine Sauce



Stinco Agnello | 45

8-Hour Slow-cooked Lamb Shank with Mashed Potatoes, Fried Artichoke, Grilled Asparagus and Red Wine Sauce

Sharing

Aragosta | 108 (about 450g) 


Baked Live Whole Lobster with Ocelli Butter, Garlic, Chives and Vermentino Wine served with Fresh Truffle, Truffle Fries, Baby Rocket Salad and Marinated Cherry Tomatoes

Fiorentina | 198 (about 1kg)  

Charcoal-grilled 150 days Grass-fed Angus Beef T-Bone Steak with Marinated Seasonal Vegetables, Herbs and Black Garlic Roasted Baby Potatoes

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Pizza

Focaccina con Tartufo Nero e Robiola | 36 

Oven-baked Focaccia with Black Summer Truffle and Three Milk Robiola Cheese

Pizza Ortolana | 31 


Pizza with San Marzano Tomato Base topped with Zucchini, Eggplant, Bell Peppers and Burrata Cheese

Pizza Diavola | 29

Pizza with San Marzano Tomato Base, Mozzarella Cheese, Spicy Pork Salami, Calabrian Chilli and Oregano

Pizza con Prosciutto Crudo, Rucola e Parmigiano | 31

Pizza with San Marzano Tomato Base and Mozzarella Cheese topped with Parma Ham, Arugula and Parmesan Cheese

Pizza Margherita | 26 


Traditional Neapolitan Pizza with San Marzano Tomato Base, Mozzarella Cheese and Fresh Basil Leaves

Pizza Bianca Stracciatella e Mortadella e Rucola | 35

Focaccia Style Pizza with Fresh Stracciatella, Pistachio Pork Mortadella DOP and Rocket Salad

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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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Dolci

Dolci Dalla Pasticceria | 25

Signature Italian Homemade Gelati and Freshly-baked Mini Desserts from the counter

Tiramigiù | 14 

A Modern Take on the Traditional Tiramisu

Marsala and Mascarpone Sabayon, Savoirdi Biscuit Crumble, Espresso Coffee Gel, Valrhona Dark Chocolate and Coffee Ice Cream

Tortino al Cioccolato | 16 



Valrhona Chocolate Lava Cake with Tahitian Vanilla Gelato and berries

Insalata di Frutti Rossi | 14   

Red Berries Salad with Basil, Strawberry Nectar and Raspberry Sorbet

Crostata al Limone | 14


Almond Tart with Lemon Curd and Burnt Sugar Meringue

Selezione di Formaggi Italiani | 29  

Selection of Italian Hard Cheeses and Truffle Honey

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