

BASILICO

Brunch di Fine Settimana

**Available from 12pm till 3:30pm
(Last Food and Beverage order at 3:00pm)**

\$112 including free-flow Nordaq still and sparkling water, soft drinks and juices
\$56 for children aged 5 to 12 years old

Free-flow Alcohol Package

\$162 including free-flow of the above, Prosecco, Red and White Wines, and Draft Beer

\$192 including free-flow of the above and Duval-Leroy Brut Reserve Champagne

\$222 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 Veronello

Prestige Selection

Sparkling Wine

Champagne Brut, Rosé Prestige Premier Cru, Duval-Leroy

Champagne Blanc de Blancs Grand Cru, 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

Brunch di Fine Settimana Menu

Antipasti

Assorted Cold Cuts: 36 Months Parma Ham, Rock Melon,
Salame Milano, Salame Pugliese, Pancetta, Speck, Mortadella with Pistachio

Puglia Marinated Artichoke

Grilled Green Asparagus

Wild Mushroom Salad with Truffle Dressing

Wagyu Beef Carpaccio and Truffle

Primavera Pasta Salad

Caesar Salad

Seasonal Leaves: Rocket Salad, Radicchio and Spinach Salad

Seasonal Selection of Farm Aged Cheese with Truffle Honey, Nuts and Dried Fruit

Selection of Burrata and Buffalo Mozzarella Cheese
with Italian Heirloom Tomatoes, Basil Pesto and Aged Balsamico

Mare

Amalfi Lemon poached Lobster, Tiger Prawn, Queen Scallop and Taranto's Black Mussel

Soup

Wild Mushroom Soup with Truffle Infusion

Pizza

Daily Chef's Selection

Black Truffle Focaccia Mascarpone

Pasta

Daily Special from Basilico's Head Chef

Wagyu Beef Lasagna

Risotto

Truffle Risotto

Fegato Grasso

Pan-seared Foie Gras with Amarone Wine Reduction

Stewed

12-hours Slow Braised Lamb Leg with Baby Vegetables and Artichoke

Carving

Roman-style Crispy Pork Belly with Rosemary Jus

Mains

Spicy Devilled Chicken

Roasted Seabass with Saffron and Lemon Sauce

Char-grilled Angus Beef Ribeye with Wild Mushroom Ragout and Primitivo Wine

Roasted Vegetables

Dessert

Homemade Italian Desserts and Gelati

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

Dishes can be made Vegetarian-friendly or Vegan-friendly upon request