WHEN GEOGRAPHY MEETS GASTRONOMY:
BASILICO’S LATITUDINAL BASILISSIMO DINNER MENU
USING PARALLELS TO MAP OUT A UNIQUE ITALIAN DINING EXPERIENCE
AT REGENCY SINGAPORE, A FOUR SEASONS HOTEL

SINGAPORE, December 2017 – Through the years, guests have been dining on annual thematic Basilissimo dinner menus at Basilico, Regent Singapore’s flagship Italian restaurant. Come 2018, the culinary journey continues with quarterly menus that are inspired by the Earth’s lines of latitude; following the bands between parallels to showcase the abundance of fresh Italian produce in creative dishes and wine pairings.

To start, Executive Chef Angelo Ciccone uses coordinates from the 36th to 40th parallels to define the first quarter’s menu, which focuses on the regions of Sicily, Sardinia and Calabria.

One of the main course highlights is Chef’s Fregola Sarda con Bottarga with scallops, tiger prawns, mussels and Italy’s salted delicacy, the red mullet roe. Also on the menu is the Tonno alla Siciliana; a refreshing yet slightly tangy pan-seared lemon-crusted tuna loin with salmoriglio, fennel and orange salad, candied olives and Pantelleria capers. Diners are invited to enjoy a tender slow-cooked duck breast with braised lupini beans, sweet red tropea onions and red plum stew, among other standout dishes being offered for the season.

To complement the dishes, Basilico Restaurant General Manager Mauro Serrajotto, a certified sommelier, has specially curated a small list of 20 wines for the perfect pairing.

Basilico’s hearty sharing platters* will also see a refresh with three new options catering to the meat lover, seafood fan or vegetarian.

**Pentolone di Carne (Sardinia)**
Hay-smoked grilled beef tenderloin, lamb chop and scamorza-stuffed wagyu beef served with Sardinian vegetables and aged balsamic vinegar
Pentolaccia di Pesce (Calabria)
Hay-smoked grilled sea bass, prawns, octopus, artichoke, bell peppers and roasted baby potatoes

Tortelloni agli Asparagi (Sicily)
Asparagus tortelloni with San Marzano tomatoes, eggplant, fresh basil and Sicilian pecorino

The Basilissimo dinner comprises an appetiser and dessert buffet, along with an à la carte main course selection.

$92 per person
$127 per person, inclusive two glasses of house wine
$147 per person, inclusive three glasses of house wine

* Sharing platters can be selected as a main course with minimum of two diners.

The Cheese Room (January 1 to 31)
Italy is known around the world for having some of the best cheeses, with well over 450 varieties, and possibly more. For a limited one-month only special in January, Basilico will be introducing a Cheese Room that will feature an extensive buffet of 30 Italian farm cheeses.

The dining experience starts off with the antipasti buffet, before diners are served Basilico Head Chef Luca Beccalli’s cheesy main course daily special. Pan-roasted Tomino cheese with truffle, or smoked scamorza parmigiana are just some of the options Chef has on the menu.

Once main courses are done, the Cheese Room awaits with its must-try house-made gorgonzola infusions such as chocolate and truffle; spicy pepperoncino; primitivo wine; cherry wood-smoked; and pistachio with Marsala wine, among other delicious selections; ending the evening on a decadently rich note.

$58 per person for antipasti buffet, cheese room selection and a main course
$68 per person for cheese room selection and dessert buffet
$98 per person for antipasti buffet, cheese room selection and free flow of prosecco, wines and beers

Fact Sheet

Basilico, Level 2

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Breakfast: 6:30 to 10:30 a.m. (Monday to Saturday)
7 to 10:30 a.m. (Sunday)

Lunch: 12 to 2:30 p.m. (Monday to Saturday)
12 to 3 p.m. (Sunday)

Dinner: 6:30 to 10 p.m.

Seating Capacity
200 guests (indoor, including two private dining rooms which can accommodate up to 10 guests each)
32 guests (alfresco)

Note: Prices quoted above are in SGD, subject to 10% service charge and applicable government taxes.
BASILICO’S BASILISSIMO CALENDAR 2018

January 4 to April 1: 36th to 40th parallels
Sicily, Sardinia and Calabria

April 2 to July 1: 40th to 42nd parallels
Campania, Puglia, Basilicata, Molise and Lazio

July 2 to September 30: 42nd to 45th parallels
Toscana, Umbria, Marche, Liguria and Emiglia

October 1 to December 31: 45th to 47th parallels
Piemonte, Valle D’Aosta, Lombardia, Veneto, Trentino and Friuli

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About Basilico
With an emphasis on fresh, seasonal and authentic Italian cuisine, and offering both à la carte and buffet options, our award-winning Basilico restaurant combines culinary drama with exquisite design. Highlights include a rotisserie, espresso bar, walk-in wine cellar and an alfresco style-dining at the terrace overlooking the pool, capturing the informality of Italian culture to perfection.

About Regent Singapore, A Four Seasons Hotel
As the world’s leading operator of luxury hotels, Four Seasons Hotels and Resorts currently manages 106 properties in 44 countries. Open since 1982, Regent Singapore, A Four Seasons Hotel, provides a preferred address for both business and leisure travellers, and the highly personalised, anticipatory service that Four Seasons guests expect and value around the world. Recent awards and honours include Condé Nast Traveler Readers’ Choice Awards 2015 - #1 Hotel in Singapore, ASEAN Green Hotel Award and Smart Travel Asia’s Best in Travel (Business Hotel) Award. For more information on Regent Singapore, A Four Seasons Hotel, visit www.regenthotels.com/Singapore or check us out on www.facebook.com/RegentSingapore.

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