

BASILICO

Brunch di Fine Settimana

Classic Selection

\$83 including free-flow Nordaq still and sparkling water, soft drinks and juices

\$41.50 for children aged 5 to 12 years old

Free-flow Alcohol Package

\$131 including free-flow of the above, Prosecco, Red and White Wines, and Draft Beer

\$161 including free-flow of the above and Duval-Leroy Brut Reserve Champagne

\$191 including free-flow of the above and Prestige selection of Champagne, Red and White Wines

Luxury Brunch di Fine Settimana

Luxury Selection

\$108 including free-flow Nordaq still and sparkling water, soft drinks and juices

\$54 for children aged 5 to 12 years old

Free-flow Alcohol Package

\$156 including free-flow of the above, Prosecco, Red and White Wines, and Draft Beer

\$186 including free-flow of the above and Duval-Leroy Brut Reserve Champagne

\$216 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 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, Montesor
Barolo, Giacomo Fenocchio

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

Brunch di Fine Settimana Menu

Antipasti

Camone, Merinda and Datterini Tomatoes with Basil Pesto
Putignano Burrata and Buffalo Mozzarella
36 months-cured Parma Ham and Rock Melon
Mediterranean Antipasti Selection

First Course

Oven Baked Truffle Focaccia
Porcini Mushroom and Black Truffle Risotto

Main Course

Grigliata Mista

Grilled Angus Beef Tenderloin and Seabass with Roasted Vegetables and Rosemary Baby Potatoes

Desserts

House Made Miniature Dessert Selection, Sorbet and Ice-cream from our Executive Pastry Chef Alex Chong

Luxury Brunch di Fine Settimana

All the selections of Brunch di Fine Settimana

Seafood Galore

Poached Boston Lobster, Slipper Lobster,
Tiger Prawns and Queen Scallop with Thousand Island Dressing

Wagyu Beef Carpaccio with Wild Rocket and Aged Parmesan Cheese
Pan Roasted Foie Gras with Balsamico
Grilled Lamb Chops

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