

# BASILICO

## *Brunch di Fine Settimana*

### *Classic Selection*

\$88 including free-flow Nordaq still and sparkling water, soft drinks and juices  
\$44 for children aged 5 to 12 years old

### *Free-flow Alcohol Package*

\$132 including free-flow of the above, Prosecco, Red and White Wines, and Draft Beer  
\$158 including free-flow of the above and Duval-Leroy Brut Reserve Champagne  
\$188 including free-flow of the above and Prestige selection of Champagne, Red and White Wines

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## *Luxury Brunch di Fine Settimana*

### *Luxury Selection*

\$115 including free-flow Nordaq still and sparkling water, soft drinks and juices  
\$57.50 for children aged 5 to 12 years old

### *Free-flow Alcohol Package*

\$159 including free-flow of the above, Prosecco, Red and White Wines, and Draft Beer  
\$185 including free-flow of the above and Duval-Leroy Brut Reserve Champagne  
\$215 including free-flow of the above and Prestige selection of Champagne, Red and White Wines

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

# *Brunch di Fine Settimana*

## *Menu Highlights*

### *Antipasti*

Camone, Merinda and Datterino Tomatoes with Basil Pesto  
Putignano Burrata and Buffalo Mozzarella  
36 months-cured Parma Ham, Prosciutto Cotto, Mortadella, Salami and Rock Melon  
Mediterranean Antipasti Selection  
Selection of Aged Italian Cheeses  
Beetroot and Chives Marinated Smoked Salmon with Wild Arugula Salad  
Crispy Pork Belly with Smoked Duck Pate

### *First Course*

Oven Baked Truffle Focaccia  
Paccheri Pasta with Salted Codfish Ragout, Pachino Tomatoes and Taggiasca Olives

### *Main Course*

Oven Baked Seabass with Sicilian Citrus and Capers  
Angus Beef Sirloin with Roasted Vegetables and Rosemary Potatoes  
Cotechino Modena IGP Warm Carpaccio with Purple Potatoes and Balsamico Extra Vecchio

### *Trolley Service*

Roasted Turkey with Brussels Sprouts, Baby Carrots, Sweet Potatoes and Cranberry Sauce

### *Dessert*

Chilled Sicilian Yuzu Pudding with Mango Compote  
Shooting Star Burnt Sugar Pecan Nut Choux Puffs  
Tahitian Vanilla and Hazelnut Mille-Feuille Snowflakes  
Triple Berries Cheese Cake Icing Wreath

## *Luxury Brunch di Fine Settimana*

*All the selections of Brunch di Fine Settimana &*

### **Seafood Galore**

Poached Alaskan King Crab with Aperol and Grapefruit  
Poached Slipper Lobster with Amalfi Lemon and Fresh Basil Dressing  
Tiger Prawns, Queen Scallops

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\***

## *Free flow Selection*

### **Sparkling Wine**

Prosecco Extra Dry, Astoria Lounge NV, Veneto  
Champagne Brut, Fleur de Champagne 1er Cru, Duval-Leroy

### **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, Fèlsina, Toscana

### **Red Wine**

Amarone della Valpolicella, Montresor  
Barolo, Giacomo Fenocchio