

BASILICO

Weekday Lunch Table Buffet Service

\$65 including free-flow Nordaq still and sparkling water

Antipasti

Camone, Merinda and Datterino Tomatoes with Basil Pesto
Putignano Burrata and Buffalo Mozzarella with Aged Balsamico
36 month-cured Parma Ham, Prosciutto Cotto, Mortadella, Salami and Rock Melon
Marinated Seasonal Grilled Vegetables with Aged Balsamic Vinegar
Puglia Seafood Salad with Tiger Prawns, Queen Scallops, Baby Calamari and
Mediterranean Octopus with Amalfi Lemon Dressing and Fennel
Apple Wood Smoked Salmon with Tropea Red Onion and Capers

First Course

Authentic Neapolitan Pizzetta Margherita with Fresh Basil, Mozzarella and San Marzano Tomatoes
Chef's Pasta of the Day

Main Course

Baked Seabass Fillet with Fresh Aromatic Herbs
Char-grilled Angus Beef Sirloin and Roasted Turkey Breast with Cranberry Sauce
Roasted Baby Potatoes, Grilled Vegetables

Desserts and Cheese

Alphonso Mango Cheese Cake with Coconut Snow Ball
Willamette Raspberry Milk Chocolate Pinwheel Fudge Cake
Toadstool Sicilian Pistachio Frangipane Cherry Tart
Espresso Tiramisu with Mascarpone Cream
Zeppolina with Vanilla Custard and Amarena Sour Cherries
Selection of Italian Cheeses with Truffle Honey

Kindly note that menu items are subject to change based on availability
Prices are in SGD, subject to 10% service charge and applicable government taxes

Antipasti

Antipasto All'Italiana | 36

Italian Selection of Antipasti: 24 Months-aged Parma Ham, Milano Salami, Pistachio Mortadella, Prosciutto Cotto, Aged Parmesan Cheese with Truffle Honey, Putignano Burratina, Buffalo Mozzarella with Heirloom Tomatoes, Wild Rocket and Marinated Artichokes

Burrata con Insalata di Pomodori | 28

Putignano Burrata Cheese with Heirloom Tomato Salad, Marinated Taggiasca Olives and Extra Virgin Basil Olive Oil

Robiola e Prosciutto di Parma | 27

24 month-aged Parma Ham, Three Milk Robiola Cheese, Raspberries, Rocket and Raspberry Vinaigrette

Fegato Grasso al Tartufo | 34

Pan-fried Foie Gras, Truffle Mascarpone Mousse, Toasted Ciabatta Bread and Amarone Wine Reduction

Crudo di Tonno e Quinoa | 28

Black Pepper-crusted Yellow Fin Tuna Tagliata with Organic Quinoa, Green Asparagus and Sun-Dried Tomatoes

Insalata di Arucola e Parmigiano | 20

Rocket Salad, Pachino Tomatoes, Taggiasca Olives, Parmesan Shavings and Aged Balsamico Dressing

Zuppe

Caciucco di Frutti di Mare | 28

Tuscan-style Seafood Soup with Mussels, Clams, Calamari, Prawns and Toasted Ciabatta Bread

Zuppa di Funghi e Tartufo | 26

Wild Mushroom Soup with Slow-cooked Black Truffle Purée



Gluten Free



Vegetarian



Indicated dishes can be made keto-friendly with minor tweaks. Please speak to our chefs upon ordering so we can accommodate your request in advance

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Pasta e Risotto

Spaghettoni alla Carbonara e Tartufo | 33


Spaghettoni Pasta with Crispy Pork Pancetta, 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

Gnocchi di Patate Viola | 31

Purple Potato Gnocchi in Pumpkin Sauce, Wild Forest Mushrooms and Pork Pancetta Crumble

Risotto alla Pugliese | 38 

Carnaroli Rice with Lobster, Scallops, Tiger Prawns, Prosecco and Asparagus

Ravioli di Ricotta e Spinaci | 33 

Spinach and Ricotta Ravioli tossed in Amarone Wine-braised Treviso Radicchio and 36 month-aged Parmigiano Reggiano with Toasted Almonds

Penne Senza Glutine all Ragu di Baccala' | 32 

Penne Pasta, Salted Cod Fish Ragout, Gaeta Olives, Capers and Fresh Heirloom Tomatoes


Tagliatelle alla Bolognese | 35

Egg Tagliatelle Pasta with Wagyu Beef Bolognese and Aged Parmesan Cheese

Green Power | 30 

House-made Spinach Strigoli Pasta tossed in Basil Pesto, Green Spring Vegetables and Toasted Pine Nuts

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Pesci e Carni

Zuppa di Pesce | 38  


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

Tentacolo di Polipo | 38 



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

Branzino Al Cartoccio | 38  

Sea Bass cooked in Parchment Paper with Wild Clams, Pachino Tomatoes, Olives, Capers Spring Onions and Asparagus

Filetto di Manzo | 44  

Grilled Angus Beef Tenderloin, Grilled Green Asparagus, Sautéed Seasonal Mushrooms and Parmesan Shavings

Bombette alla Locorotondese | 42  

Wagyu Beef stuffed with Smoked Scamorza Cheese, Wild Rocket, Cherry Tomatoes, Roasted Rosemary Potatoes and Primitivo Wine Sauce

Abbacchio alla Romana | 40  

Grilled Roman-style Lamb Chops with Crispy Artichokes and Balsamic Roasted Radicchio

Pentolone Di Carne (for 2 pax) | 88

Char-grilled and Hay-Smoked Wagyu Beef Bombette, Lamb Chops, Pork Collar Fillet with Seasonal Vegetables and Garlic Roasted New Potatoes



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Pizza

Focaccina con Tartufo Nero e Robiola | 30 

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

Pizza Ortolana | 31 

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

Pizza Diavola | 29

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

Pizza con Prosciutto Crudo, Rucola e Parmigiano | 31

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

Pizza Margherita | 26 

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

Pizza ai Funghi e Salsiccia Sarda | 28

Pizza with San Marzano Tomato Sauce, Mozzarella Cheese, Forest Mushrooms and Sardinian Sausages

Pizza al Tonno | 29

Pizza with Tuna, Capers, Pachino Tomatoes and Red Onions



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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, Cucumber, 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

Chef's Plated Mini Sweets Selection | 14

Signature Italian Homemade Gelati, Freshly-baked Tarts and Fresh Mini Pastries

Tiramigiu | 12 

A modern take on the traditional Tiramisu

Marsala and Mascarpone Sabayon, Savoiard Biscuit Crumble, Espresso Coffee Gel, Bitter Valrhona Chocolate and Coffee Ice Cream

Budino alle Pere con Gelato alla Vaniglia | 14  

Tuscan Poached Pear Pudding, Vanilla Gelato and Caramelised Walnuts

Insalata di Frutti Rossi | 10   

Red Berries Salad with Basil, Strawberry Nectar and Bronte Pistachio Gelato

Tartelletta di Frutta Secca e Gelato alla Vaniglia | 12

Roasted Tree Nut Tart, Caramelised Fudge, and Vanilla Gelato

Affogato Al Caffè | 10

House-made Tahitian Vanilla Gelato with Illy Espresso

Selezione di Formaggi Italiani | 26  

Selection of Italian Hard Cheeses and Truffle Honey



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