

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

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

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
Rigatoni 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, Felsina, Toscana

Red Wine

Amarone della Valpolicella, Montresor
Barolo, Giacomo Fenocchio