

# BASILICO

## *New Year's Day*

### *Appetisers*

Camone, Merinda and Datterino Tomatoes with Basil Pesto  
Putignano Burrata and Buffalo Mozzarella  
36 months-cured Parma Ham and Rock Melon  
Mediterranean Antipasti Selection  
Poached Alaskan King Crab with Aperol and Grapefruit  
Poached Slipper Lobster with Amalfi Lemon and Fresh Basil Dressing  
Beetroot and Chives Marinated Smoked Salmon with Wild Arugula Salad  
Selection of Aged Italian Cheeses

### *First Course*

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

### *Main Courses*

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 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

*\*Please note that items are subject to change due to availability\**