

BASILICO

Chinese New Year Brunch di Fine Settimana

Classic Selection

\$128 including free-flow Nordaq still and sparkling water, soft drinks and juices
\$64 for children aged 5 to 12 years old

Free-flow Alcohol Package

\$176 including free-flow of the above, Prosecco, Red and White Wines, and Draft Beer
\$206 including free-flow of the above and Duval-Leroy Brut Reserve Champagne
\$236 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, Fèlsina, Toscana

Red Wine

Amarone della Valpolicella, Montesor
Barolo, Giacomo Fenocchio

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

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Menu Highlights

Antipasti

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

Camone, Merinda and Datterini Tomatoes with Basil Pesto

Putignano Burrata and Buffalo Mozzarella

36 months-cured Parma Ham and Rock Melon

Mediterranean Antipasti Selection

Roasted Pork Belly

First Course

Oven Baked Truffle Focaccia

Porcini Mushroom and Black Truffle Risotto

Signature Crab Laksa

Lobster Congee with Pork Meatballs

Main Course

Griglia Mista

Grilled Lamb Chop and Angus Beef Sirloin with Roasted Rosemary Baby Potatoes

Steamed Seabass with Soy Sauce and Marinated Asparagus

Desserts

Vanilla Mascarpone Cream

Sea Salt Caramel Fudge

Puff Pastry Texture with Exotic Sorbet

Sicilian Pistachio Tea Cake with Amarena Cherry Confit

Young Coconut Panna Cotta with Mango Green Lime Salsa

Amedei Dark Chocolate Cake with Caramel Roasted Nut

Lemon Yuzu Tart with Citrus Meringue

Selection of Aged Italian Cheeses with Mostarda

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