

# Basilissimo "Frigantissimo"

Three-course dinner with antipasti buffet, dessert buffet and your choice of main at \$92

With a glass of Prosecco at \$112 | Wine pairing with two glasses at \$132 or three glasses at \$152

## Main Course

Ravioli al Cacao

75% Dark Chocolate Ravioli filled with Thyme-cured Pork Collar and Aged Parmesan Cheese in Boston Lobster Broth and Tarragon Emulsion

Saltimbocca di Tacchino

Roasted Turkey Breast with Parma Ham and Sage-roasted Chestnuts, Sweet and Sour Pumpkin and Spicy Modena Candied Fruit

Bigoli Cotti In Brodetto Di Pesce

Bigoli Pasta cooked in Langoustine Soup with Red Onions, Oregano and Chardonnay Wine Sauce

Branzino e Gambero Rosso al Cioccolato Bianco

Poached Sea Bream, Raw Mazzara Del Vallo Prawns, Almond Purée, Torched Cucumber, Roasted Black Taggiasche Olives, Bergamot and White Chocolate Sauce

Filetto di Salmone Scottato in Padella

Pan-seared Salmon Steak with Cauliflower Purée, Salt-baked Heirloom Beetroot and Liquorice Oil

Sgombro Reale al Beccafico

King Mackerel Fillet served over Traditional Tuscan Tomatoes and Cucumber Salad sprinkled with White Balsamic Vinegar

Scamone d'Agnello Risotto allo Zafferano Croccante

Slow-cooked Lamb Rump with Crispy Saffron Risotto, Baby Carrots, Asparagus and Gremolata Emulsion

Cervo al Cioccolato

Slow-cooked Venison Loin with Purple Potato Purée, Wild Mushrooms, Amedei Chuao Chocolate and Primitivo Wine Sauce

## For Two

Pentolone di Carne

Hay-smoked Grilled Beef Tenderloin, Lamb Chop and Scamorza-stuffed Wagyu Beef served with marinated Seasonal Vegetables and Aged Balsamic Vinegar

Pentolaccia di Pesce

Smoked Sea Bass Fillet, Savoy Cabbage, Pumpkin, Beetroot and Grapes

Tortelloni ai Porcini

Porcini Tortelloni with Parmigiano Vacche Rosse Fondue and Norcia Black Truffle

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