

BASILICO

Il Capodanno Cinese al Basilico

**Available from 12pm till 3pm
(Last Food and Beverage order at 2:30pm)**

Classic Selection

\$168 including free-flow Nordaq still and sparkling water, soft drinks and juices
\$84 for children aged 5 to 12 years old

Free-flow Alcohol Package

\$208 including free-flow of the above, Prosecco, Red and White Wines, and Draft Beer
\$238 including free-flow of the above and Duval-Leroy Brut Reserve Champagne
\$268 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

Red Wine

Chianti Classico, Boccanera, Toscana

Prestige Selection

Sparkling Wine

Champagne Brut, Rosé Prestige Premier Cru, Duval-Leroy
Champagne Blanc de Blancs Grand Cru, Duval-Leroy

White Wine

Gavi, Marchesi di Barolo 2020

Red Wine

Merlot, Sangiovese, Cabernet Sauvignon Le Volte dell' Ornellaia

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

Il Capodanno Cinese al Basilico Highlights

Antipasti

Assorted Cold Cuts: 36 Months Parma Ham, Rock Melon, Salame Milano, Prosciutto Cotto, Pancetta, Mortadella with Pistachio
Marinated Seasonal Vegetables
Primavera Pasta Salad

Seasonal Leaves: Rocket Salad, Radicchio and Spinach Salad

Selection of Burrata and Buffalo Mozzarella Cheese with Italian Heirloom Tomatoes, Basil Pesto and Aged Balsamico

Daily Chef's Soup

Mare

Amalfi Lemon Poached Boston Lobster, Tiger Prawn, Queen Scallop, Taranto's Black Mussel and Clams

Pizza

Daily Chef's Selection

Black Truffle Focaccia Mascarpone

Pasta e Risotto

Daily Special from Basilico's Head Chef

Wagyu Beef Lasagna

Truffle Risotto

Carving

Roman-style Crispy Pork Belly with Rosemary Jus

Mains

Roasted Seabass

Spicy Devilled Chicken

Char-grilled Angus Beef

Roasted Vegetables

Asian Counter

Crispy Money Bag with Sweet Chili Sauce

Seafood Fried Rice with Tiger Prawns and Scallops

Boston Lobster and Fish Maw Soup with Blu Crab Meat and Crab Roe

Truffle Honey infused Char Siew

Ginger and Soy steamed Seabass

Roasted Duck with Hoisin Sauce

Braised Baby Abalone and Stir-fried Broccoletti with Oyster Sauce and Crispy Shallot

Formaggi

Seasonal Selection of over 40 Artisanal Italian Aged Cheeses with Truffle Honey, Nuts and Dried Fruit

Dessert

Executive Pastry Chef's Signature Chinese New Year Dessert

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