

BASILICO

Chinese New Year's Eve Dinner

**Available from 6pm till 1030pm
(Last Food and Beverage order at 10pm)**

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, Buccianera, 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****

Chinese New Year's Eve Dinner 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

Tiger Prawn, Queen Scallop, Mediterranean Black Mussel and Clams

Pizza

Chef's Selection of Three Signature Pizzas

Pasta e Risotto

Chef's Pasta Special
Wagyu Beef Lasagna
Risotto

Live Carving Station

Prime Meat of the Day

Mains

Roasted Fish Fillet
Spicy Devilled Chicken
Char-grilled Angus Beef
Fish or Meat Stew
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****