

# BASILICO

## *Brunch di Fine Settimana*

**Available from 12pm till 3pm  
(Last Food and Beverage order at 3:00pm)**

\$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*

\$168 including free-flow of the above, Prosecco, Red and White Wine, and Draft Beer

\$198 including free-flow of the above and Duval-Leroy Brut Reserve Champagne

\$228 including free-flow of the above and Prestige selection of Champagne, Red and White Wine

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## *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, Buccienera, 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\**

# *Brunch di Fine Settimana Highlights*

## *Antipasti*

Assorted Cold Cuts: 36 Months Parma Ham, Rock Melon,  
Salame Milano, Prosciutto Cotto, Pancetta, Mortadella with Pistachio

Marinated Seasonal Vegetables

Angus Beef Carpaccio with Grana Padano Shaving and Lemon Dressing

Seasonal Leaves: Rocket Salad, Radicchio and Spinach Salad

Selection of Burrata including House infused with Truffle and Squid Ink

Artisanal Buffalo and Cow Mozzarella Cheese with Italian Heirloom Tomatoes

Daily Chef's Soup

## *Mare*

Amalfi Lemon Poached Boston Lobster, Tiger Prawn, Queen Scallop, Mediterranean Black Mussel and Clams

## *Pizza*

Daily Chef's Selection including:  
Black Truffle Focaccia Mascarpone

## *Pasta e Risotto*

Daily Special from Basilico's Head Chef

Wagyu Beef Lasagna

1 year old Acquarello Risotto tossed with Seasonal Mushroom and Truffle

## *Carving*

Roman-style Crispy Pork Belly with Rosemary Jus

## *Mains*

Baked Seabass in Guazzetto Sauce with Taggiasca Olive and Pantelleria Caper

Char-grilled Mustard and Chili marinated Chicken with Garlic Roasted Baby Potatoes

Roasted Truffle-marinated Angus Beef with Ocelli Butter and Camomile poached Carrot

## *Formaggi*

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

## *Dessert*

Homemade Italian Desserts and Gelati

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

***\*Dishes can be made Vegetarian-friendly or Vegan-friendly upon request\****