

BASILICO

Christmas Dinner

Classic Selection

\$138 including free-flow Nordaq still and sparkling water, soft drinks and juices
\$69 for children aged 5 to 12 years old

Free-flow Alcohol Package

\$188 including free-flow of the above, Prosecco, Red and White Wines, and Draft Beer
\$218 including free-flow of the above and Duval-Leroy Brut Reserve Champagne
\$248 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, Montresor
Barolo, Giacomo Fenocchio

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

Christmas Dinner Menu

Mediterranean Antipasti Selection

36 months-cured Parma Ham with Rock Melon,
Bologna Mortadella, Salami Milano, Cooked Ham, Pancetta and Speck
Buffalo Mozzarella with Camone, Merinda and Datterini Tomatoes with Basil
Squid Ink-infused Putignano Burrata with Smoked Salmon and Salmon Roe
Marinated Mediterranean Octopus Salad with Baby Potatoes, Green Beans and Pesto Dressing
Black Angus Beef Carpaccio with Arugula, Parmesan Shavings and Truffle Dressing
Pan-seared Foie Gras with Aged Balsamico

Seafood Platter

Baked Queen Scallops with Avruga Caviar, Lemon Dressing and Truffle-infused Green Asparagus
Catalan-style Poached Boston Lobsters

Pizza

Focaccia with Robiola 'Three Milk' Cheese and Black Truffle

Pasta

Cavatelli Pasta 'Allo Scoglio' with Prawns, Mussels, Clams, Bay Scallops and Calamari
1 Year-aged Acquerello Risotto with Roasted Chestnuts, Castelmagno Cheese and Pork Guanciale Crumble

Main Course

Wood Oven-roasted Wagyu Beef Sirloin with Seasonal Mushrooms and Green Pepper Sauce
Baccala Fish Stew with Taggiasca Olives and Pantelleria Capers in Pachino Tomato Sauce
Roasted Turkey Breast with Smoked Foie Gras, Emilia Romagna Pear and Piedmont Tomino Cheese Stuffing

Desserts

Pandoro Tiramisu with Mascarpone Cream, Illy Espresso and Bitter Cocoa
Sicilian Pistachio Christmas Bauble
Amedei Dark Chocolate 'Tronchetto di Natale' Yule Log
Christmas Nuts, Dried Fruits and Honey 'Spongata'
Wild Berry and Vanilla Custard Tart with Vin Brule Gel and Candied Orange Zest
Panettone with Vanilla Custard Sauce
'Struffoli Napoletani' Sweet Fritters with Organic Acacia Honey

Cheese

Selection of Aged Italian Cheeses with Truffle Honey, Mostarda and Dried Fruit

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