

BASILICO

New Year's Eve Dinner

Classic Selection

\$169 including free-flow Nordaq still and sparkling water, soft drinks and juices
\$84.50 for children aged 5 to 12 years old

Free-flow Alcohol Package

\$219 including free-flow of the above, Prosecco, Red and White Wines, and Draft Beer
\$249 including free-flow of the above and Duval-Leroy Brut Reserve Champagne

\$279 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

New Year's Eve Dinner Menu

Mediterranean Antipasti Selection

36 months-cured Parma Ham with Rock Melon,
Bologna Mortadella, Salami Milano, Cooked Ham, Pancetta and Speck

Italian-style 'Insalata di Mare' with Prawns, Calamari,
Octopus, Cuttlefish, Scallops and Fresh Amalfi Lemon Dressing

Putignano Burrata and Buffalo Mozzarella with Camone, Merinda and Datterini Tomatoes with Basil

House-cured Gravlox Seabass Carpaccio with Tomato Crudaiola Sauce and Aromatic Salad

Pan-seared Foie Gras with Aged Balsamico

Seafood Platter

Steamed Snow Crabs with Amalfi Lemon Dressing

Poached Boston Lobster with Fresh Cress Salad and Sicilian Citrus Aioli

Pizza

Focaccia with Robiola 'Three Milk' Cheese and Black Truffle

Pasta

Gnocchetti Sardi with Slow Cooked Pork Sausage,

Wild Forest Mushroom Ragout and 24 month-aged Parmigiano Reggiano 'Vacche Rosse' Foam

1 year-aged Acquerello Risotto with Lobster, Asparagus, Wild Fennel and Bellavista Prosecco

Main Course

Wood Oven-roasted Turkey Breast with Smoked Foie Gras,
Emilia Romagna Pear and Piedmont Tomino Cheese Stuffing

Truffle Mustard-crusting Wagyu Beef Sirloin with Roasted Ratte Potatoes, Fresh Herbs and Black Garlic

Slow Cooked Traditional Cotechino with Castelluccio Lentils Stew

Whipped Salted Cod Fish and Yellow Potatoes with Avruga Caviar

Desserts

Pink Champagne Macarons

Black Velvet Cream Cheese Cake

Rum Baba with Vanilla Whipped Cream

Piedmonte Hazelnut Praline Cake

Bronte Pistachio Tiramisu

Raspberry Bigne' Craquelin

Panettone with Vanilla Custard Sauce

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****