

BASILICO

Brunch di Fine Settimana

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

Classic Selection

\$112 including free-flow Nordaq still and sparkling water, soft drinks and juices
\$56 for children aged 5 to 12 years old

Free-flow Alcohol Package

\$162 including free-flow of the above, Prosecco, Red and White Wines, and Draft Beer
\$192 including free-flow of the above and Duval-Leroy Brut Reserve Champagne
\$222 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 Veronello

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

Brunch di Fine Settimana Menu

Antipasti

Puglia Artichokes, Marinated Peperonata, Grilled Eggplant and Olives
36 months-aged Parma Ham with Rock Melon, Milano Salami, Pistachio Mortadella and Prosciutto Cotto
Norcia Black Truffle Burrata & Buffalo Mozzarella with Italian Heirloom Tomatoes,
Wild Rocket, Basil Pesto and Aged Balsamico
Seasonal Selection of Cheeses with Truffle Honey, Nuts and Dried Fruit

Pizza

Neapolitan Pizza al Metro
with Campania's Mozzarella Fior Di Latte and San Marzano Tomatoes

Pasta

Daily Special from Basilico's Head Chef

Mare

Amalfi Lemon-poached Seafood Platter with
Lobster, Tiger Prawns, Queen Scallops and Taranto Black Mussels
(Single Serving) - Additional platter at \$38++ per person

Fegato Grasso

Pan-seared French Rougie Foie Gras with Amarone Wine Reduction
(Single Serving) - Additional platter at \$28++ per person

Mains

Roman-style Wild Fennel Seeds Crispy Korobuta Pork Belly with Sweet and Sour Cabbage
Char-grilled Angus Beef Ribeye with Wild Mushroom Ragout and Primitivo Wine

Dessert

Executive Pastry Chef's Signature Dessert Platter

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