

Buffet Lunch



Appetiser, Main Course and Dessert Buffet at \$68

Last Food and Beverage order at 2:30 pm (Monday - Friday)

Antipasti e Zuppe

Tavolo Degli Antipasti | 40

Cold Cuts, Marinated Seafood and Vegetables, Seasonal Leaves and Cheeses from the counter

Burrata di Putignano | 30  

Creamy Putignano Burrata with Italian Heirloom Tomato and Pesto Dressing

Insalata di Finocchi, Olive e Arance | 23  



Thinly-sliced Marinated Fennel Salad with Taggiasca Olives, Fresh Orange Segments and Orange Dressing

Prosciutto e Melone | 25

24-months Dry-aged Parma Ham with Rock Melon and Pickled Vegetable

Insalata di Rucola | 23 

Wild Rocket Salad with Cherry Tomatoes, Taggiasca Olives, Aged Parmesan Cheese and Aged Balsamic Vinegar

Zuppa di Funghi | 22  

Forest Wild Mushroom Soup with Black Truffle Infusion

 *Gluten Free*

 *Vegetarian*



Indicated dishes can be made keto-friendly with minor tweaks.


Please speak to our chefs upon ordering so we can accommodate your request in advance.

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

Pasta e Risotto

Wagyu Beef Lasagna | 34

Basilico's Signature Lasagna with 12-hour Slow-cooked Wagyu Beef Ragout and Fontina Cheese Fondue

Risotto alla Pugliese | 40 

1 Year-aged Acquerello Rice cooked in Fish Brodetto with Lobster, Scallops, Tiger Prawns, Prosecco and Green Asparagus

Orecchiette al Pomodoro | 28 

Orecchiette Pasta with San Marzano Tomato Sauce, Fresh Basil and Parmigiano Reggiano Cheese

Tortellacci Ricotta e Spinachi | 32

Ricotta and Spinach Ravioli with Spicy Kurobuta Pork Ragout and Mushrooms

Tagliatelle Bolognese | 35

Tagliatelle Pasta tossed in Traditional Beef Bolognese Ragout and Aged Parmesan Cheese

Pesci e Carni

Salmone al Vapore | 36

Poached Salmon with Haricot Beans, Broccoli, Wild Rice and Pesto Dressing

Branzino Arrosto | 37 

Roasted Seabass with Sautéed Spinach, Tomato Dressing and Baby Carrot

Polletto Arrosto | 36 

Roasted Baby Chicken with Seasonal Grilled Vegetables and Grain Mustard Sauce

Filletto di Manzo | 46


Char-grilled Angus Beef Tenderloin with Grilled Asparagus, Roasted Baby Potatoes and Rosemary Jus

Agnello Sardo | 46

Sardinian Lamb Chops with Roasted Artichokes, Parmesan Mashed Potatoes and Thyme Jus

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Pizza

Focaccina con Tartufo Nero e Robiola | 36 

Oven-baked Focaccia with Black Summer Truffle and Three Milk Robiola Cheese

Pizza Ortolana | 31 


Pizza with San Marzano Tomato Base topped with Zucchini, Eggplant, Bell Peppers and Burrata Cheese

Pizza Diavola | 29

Pizza with San Marzano Tomato Base, Mozzarella Cheese, Spicy Pork Salami, Calabrian Chilli and Oregano

Pizza con Prosciutto Crudo, Rucola e Parmigiano | 31

Pizza with San Marzano Tomato Base and Mozzarella Cheese topped with Parma Ham, Arugula and Parmesan Cheese

Pizza Margherita | 26 

Traditional Neapolitan Pizza with San Marzano Tomato Base, Mozzarella Cheese and Fresh Basil Leaves

Pizza Bianca Stracciatella e Mortadella e Rucola | 35

Focaccia Style Pizza with Fresh Stracciatella, Pistachio Pork Mortadella DOP and Rocket Salad

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Local Favourites

Singapore Laksa | 24

Rice Vermicelli with Prawns, Fish Cake, Dried Bean Curd and Bean Sprouts in Spicy Coconut Broth

Yee Pin Mei Fun | 24

Regent Singapore's Signature Rice Vermicelli Soup with Sliced Freshwater Fish

Famous Singapore Chicken Rice | 27

Choice of Steamed or Roasted Chicken served with Chicken Rice, Cucumbers, Tomatoes and Chicken Broth

Singapore Hokkien Noodle | 25

Combination of Wok-fried Egg Noodles and Rice Noodles with Squid, Prawns, Pork Belly, Chives and Bean Sprouts



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Dolci

Dolci Dalla Pasticceria | 25

Signature Italian Homemade Gelati and Freshly-baked Mini Desserts from the counter

Tiramigiù | 14 

A Modern Take on the Traditional Tiramisu

Marsala and Mascarpone Sabayon, Savoirdi Biscuit Crumble, Espresso Coffee Gel, Valrhona Dark Chocolate and Coffee Ice Cream

Tortino al Cioccolato | 16 



Valrhona Chocolate Lava Cake with Tahitian Vanilla Gelato and berries

Insalata di Frutti Rossi | 14   

Red Berries Salad with Basil, Strawberry Nectar and Raspberry Sorbet

Crostata al Limone | 14


Almond Tart with Lemon Curd and Burnt Sugar Meringue

Selezione di Formaggi Italiani | 29  

Selection of Italian Hard Cheeses and Truffle Honey

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