

BASILICO

Ferrari Trento Doc Super Brunch

**Available from 12pm till 3:30pm
(Last Food and Beverage order at 3:00pm)**

\$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

\$198 including free-flow of the above, Sparkling Wine, Red and White Wine and Draft Beer

Sparkling Wine

Ferrari Maximum Blanc de Blanc

White Wine

Farnese "Primo" Chardonnay / Malvasia IGT

Red Wine

Chianti DOCG Tenute Rossetti

Ferrari Trento Doc Super Brunch Highlights

Pasta

Gnocchi di Patate alla Pecorara con Ricotta di Pecora e Guanciale

Yellow Potato Gnocchi tossed in Sheep Ricotta Cheese with Pork Guanciale and Pecorino Romano

Ravioli di Coda alla Vaccinara con Burro e Salvia

32 Egg Yolk "Cappello del Prete" Ravioli Pasta stuffed with Slow-cooked Oxtail in Browned Ocelli Butter and Sage Sauce

Risotto

Risotto Aquerello con Zafferano Sardo, Bottarga, Aragosta, Asparagi, Pisellini e Riccio di Mare

Aged Acquerello Risotto with Sardinian Saffron, Red Mullet Roe, Asparagus, Baby Peas and Sea Urchin

Mains

Polipo Arrosto alla Griglia con Puree di Patate Ratte e Barbabietola, Fagiolini e Favette

Char-grilled Octopus, Ratte Potatoes, Beetroot Mousseline, Haricot Beans and Fava

Agnello alle Mandorle con Broccoletti e Marsala

Almond-crusted Lamb Chops with Oven-baked Broccoletti and Marsala Sauce

Cheese Room

Il Tavolo del Casaro

Selection of 50 Aged Cheeses in our dedicated cheese room

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

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

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