

Buffet Lunch



Appetiser, Main Course and Dessert Buffet at \$68

Last order for food and drinks is 2.30 p.m. (Monday to Friday)

Antipasti e Zuppe

Tavolo Degli Antipasti | 40

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

Burrata di Putignano | 30  

Creamy Putignano Burrata with Italian Heirloom Tomatoes and Pesto Dressing

Insalata di Finocchi, Olive e Arance | 23  



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 Vegetables

Insalata di Rucola | 23 

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

Zuppa di Funghi | 22  

Wild Forest 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 | 36

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 Sea Bass with Sautéed Spinach, Tomato Dressing and Baby Carrots

Polletto Arrosto | 36 

Roasted Spring Chicken with Seasonal Grilled Vegetables and Grain Mustard Sauce

Guancia di Manzo | 47  

Slow-cooked Wagyu Beef Cheek with Truffle Mashed Potatoes, Sautéed Broccolini and Amarone Wine 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 | 32 


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

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 | 33

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 ai Formaggi | 35


Traditional Neapolitan White Pizza with Italian Farmed Aged Cheeses including: Mozzarella, Provolone, Gorgonzola, Pecorino and Robiola

Pizza ai Funghi e Salsiccia Sarda | 29

Pizza with San Marzano Tomato Sauce, Mozzarella Cheese, Forest Mushrooms and Sardinian Pork Sausages

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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, Cucumber, Tomatoes and Chicken Broth

Singapore Hokkien Noodle | 25

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



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Dolci

Dolci Dalla Pasticceria | 22

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

Tiramisu' al Pistachio | 14 

A Modern Take on the Traditional Tiramisu – Marsala, Mascarpone and Pistachio Sabayon, Savoirdi Biscuit dip in Espresso Coffee served in a tall glass

Insalata di Frutti Rossi | 16   

Fresh Red Berries with Basil, Strawberry Nectar and Raspberry Sorbet

Crostatina di Fragole | 18



Fresh Strawberry Tart with Custard Cream and Bronte Pistachio Gelato

Millefoglie di Crema e Ciccolato | 18

Crispy Caramelised Pastry with Madagascar Vanilla Custard Cream, Chantilly and 70% Dark Chocolate

Semifreddo Arancia e Nocciole | 16


Orange Parfait with Toasted Piedmont Hazelnuts and Sicilian Orange

Selezione di Formaggi Italiani | 29  

Selection of Italian Hard Cheeses and Truffle Honey

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