

BASILICO

Christmas Brunch

**First Seating available from 11am till 115pm
(Last food and beverage order at 1pm)**

**Second Seating available from 145pm till 4pm
(Last food and beverage order at 345pm)**

\$238 including free flow Nordaq still and sparkling water, soft drinks and juices
\$88 for children aged 5 to 12 years old

Free Flow Alcohol Package

\$278 including free flow of the above, Prosecco, Red and White Wine, and Draft Beer

\$308 including free-flow of the above and Duval-Leroy Brut Reserve Champagne

\$338 including free-flow of the above and Prestige selection of Champagne, Red and White Wine

Free Flow Selection

Sparkling Wine

Prosecco Extra Dry, Astoria Lounge NV, Veneto
Champagne Brut, Duval-Leroy NV

White Wine

Pinot Grigio, Sartori, Veneto

Red Wine

Chianti Classico, Buccienera, Toscana

Prestige Selection

Sparkling Wine

Champagne Brut, Rosé Prestige Premier Cru, Duval-Leroy
Champagne Blanc de Blancs Grand Cru, Duval-Leroy

White Wine

Gavi, Marchesi di Barolo 2020

Red Wine

Merlot, Sangiovese, Cabernet Sauvignon Le Volte dell'Ornellaia

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

Christmas Brunch Highlights

Antipasti

Buffalo Zizzona di Battipaglia Mozzarella Cheese
Angus Beef Carpaccio with Crispy Golden Potato and Gorgonzola Dressing

Seafood Bar

Poached Boston Lobster, Steamed Baby Octopus, Mediterranean Mussels, White Clams and Snow Crab

Risotto

1 Year Old Acquerello Risotto with Saffron, Green Asparagus and Tiger Prawns

Live Cooking

Yellow Potato Gnocchi with Castelmagno and Walnut Cream Sauce

Main Course

Mustard and Truffle Infused Lamb Leg with Roasted Baby Potato
Campari and Amalfi Lemon Marinated Whole Roasted Turkey, stuffed with Blood Orange,
Fresh Basil, Cerignola Green Olive and Pecorino Romano

Cheese Room

A fine selection of over 50 regional Italian artisanal cheeses including house-made specials:

Gorgonzola Dark Chocolate & Chilly
Gorgonzola White Chocolate and Truffle
Gorgonzola Saffron and Beer
Gorgonzola Amarone Wine
Gorgonzola Balsamico

Desserts

Torroncino Tart with Caramelized Noto Almond Nibs
Strawberry and Prosecco Sgroppino
Chestnut and Apple Log Cake

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