

# BASILICO

## *Christmas Eve Dinner*

**Available from 630pm till 1030pm  
(Last Food and Beverage order at 10pm)**

\$258 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*

\$298 including free-flow of the above, Prosecco, Red and White Wine, and Draft Beer  
\$328 including free-flow of the above and Duval-Leroy Brut Reserve Champagne  
\$358 including free-flow of the above and Prestige selection of Champagne, Red and White Wine

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## *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, Buccianera, 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 Eve Dinner Highlights*

## *Antipasto*

Home Infused Burrata including Pesto, Truffle, Squid ink, Saffron Beetroot  
Beetroot and Dill Infused Norwegian Smoked Salmon with Apple and walnuts Salad  
Truffle Marinated Green Asparagus with Caciocavallo Shavings

## *Seafood Bar*

Boston Lobster, Baby Octopus, Mediterranean Mussels, White Clams, Snow Crab

## *Caviar Station*

Avruga – Tobiko – Salmon – Lumpfish with Assorted Condiments

## *Risotto*

1 Year Old Acquerello Risotto with Beetroot and Robiola sauce and Hazelnut

## *Live Cooking*

Yellow Potato Gnocchi with Tiger Prawn Ragout and Bottarga

## *Main Course*

Campari and Amalfi Lemon Marinate Whole Roasted Turkey, Stuffed with Blood Orange,  
Fresh Basil, Cerignola Green Olive and Pecorino Romano  
Crispy Skin Roman Porchetta with Wild Fennel Seeds

## *Cheese Room*

A fine selection of Over 50 regional Italian farm cheeses including house-made specials:

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

## *Dessert*

Raspberry Chocolate and Puglia Black Fig Mousse Cake  
Golden Chocolate and Williams Pear Log Cake  
White Peach and Prosecco Sgroppino  
Traditional Panettone with Vanilla and Vin Santo Custard

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

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