

BASILICO

FESTIVE WEEKDAY LUNCH

From 24 November 2025 to 2 January 2026

Mondays to Fridays
12pm – 2:30pm
(Last order at 2:15pm)

This festive season, Basilico invites you to celebrate with a sumptuous lunch that captures the spirit of togetherness and the art of indulgence. Discover a lavish spread of festive roasts, handcrafted pastas, premium cheeses and seasonal dolci, crafted with the warmth and generosity that define true Italian hospitality.

Italian buffet with unlimited antipasti, mozzarella and burrata bar, live carving, and more.

68 per adult
34 per child (6 to 12 years old)

BASILICO

BUFFET HIGHLIGHTS

ANTIPASTI

24 Months Prosciutto di Parma with Rock Melon,
Pistacchio Mortadella di Modena, Cooked Ham

SELECTION OF SEASONAL SALADS

Organic Roasted Celeriac, Radicchio, Crusted Almonds, Walnut Oil
Spicy Roasted Pumpkin, Dates, Robiola Goat Cheese, Spinach
Anchovies, Blood Orange, Baby Gem, Fresa Chili

SOUPS AND STEW

Wagyu Beef Meatballs in Barolo San Marzano Tomato Sauce
Roasted Pumpkin Soup with Nutmeg, Cinnamon and Toasted Almond
Slow Cooked Cotechino Salami with Lentil Stew

SOUTHERN FRESH CHEESE SECTION

Cow and Buffalo Mozzarella Cheeses
Smoked Ricotta
Infused Burrata
Italian Heirloom Tomatoes: Ciliegino Pachino, Cuore di Bue, Roma Tomatoes

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BUFFET HIGHLIGHTS

PIZZA

Margherita, San Marzano Tomato Sauce, Fior di Latte Cheese, Basil
Porcini Mushrooms, Scamorza Cheese, Rosemary Oil

PASTA

Wagyu Beef Lasagna
Clams Spaghetti, Chardonnay White Wine Sauce, Fresh Parsley, Chili

LIVE GRILL STATION

Grilled New Zealand Lamb Leg, Pomegranate, Yogurt Chutney
Slow Roasted Porchetta, Stuffed Dry Prunes, Rosemary Apple Sauce

SECONDI

Roasted Beef Rump, Red Wine, Grilled Red Peppers
Roasted Pork Belly, Fennel Seeds, Apple Sauce
Roasted Turkey Breast, Giblet Sauce, Cranberry

FORMAGGI

Artisanal Italian Aged Cheeses, Truffle Honey, Nuts, Assorted Dried Fruits

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BUFFET HIGHLIGHTS

DESSERTS

Selection of Traditional Desserts

Rum Baba

Ricotta and Vanilla Tart, Toasted Almond Flakes

Sfogliatelle Napoletane

Housemade Gelati and Sorbetti

Panettone

FROM OUR BARISTA

Espresso Corretto with Amaro del Capo

Homemade Gassosa al Caffè

Cappuccino, Latte, Americano, Babycino