

BASILICO

EASTER BRUNCH

Sunday, 31 March 2024
12pm – 3pm
(Last order at 2:45pm)

Italian buffet with unlimited antipasti, fresh seafood, seafood bar,
live carving, Cheese Room and more

178 per adult | 84 per child (6 to 12 years old)
Free flow sparkling, white and red wines, draft beer – Supplement from \$60 per adult

BUFFET HIGHLIGHTS

ANTIPASTI FREDDI

Assorted Cold Cuts
36 Months Parma Ham, Salame Milano,
Coppa, Prosciutto Cotto, Pancetta,
Mortadella with Pistachio

Black Angus Beef Carpaccio
Tomato Arugula, 16 Months Old Shaved
Parmesan, Pickled Quail Egg

House-Infused Burrata
with Selection of Italian Tomatoes
Black Truffle Burrata, Beetroot Burrata,
Saffron Burrata, Amarone Wine infused
Burrata, Pesto Burrata and Mozzarella
Cheese

MARE

Poached Boston Lobster alla Catalana

Tiger Prawn with Cocktail Sauce
Steam-Baked Scallop with Avruga Caviar,
Cucumber and Green Apple

Norwegian Salmon Gravlax with Fennel
Salad and Sicilian Citrus

Marinated Anchovies with Gremolata

Tuna Carpaccio with Marinated White
Carrot Spaghetti and Pistachio

Seabass Carpaccio with Taggiasca Olives,
Potato and Green Beans

BASILICO

ZUPPA

Seasonal Mushroom Soup,
Norcian Black Truffle

Lobster Brodetto
Chickpea, Gnocchetti Sardi
Pepata di Cozze, Clams

Green Pea Soup, Fresh Mint,
Amalfi Lemon Zest

FEGATO GRASSO

Pan-Seared Foie Gras,
Wild Berries, Balsamico Jam

PIZZA, PANE & FOCACCIA

Pizza Romana, Amatriciana Sauce, Buffalo
Mozzarella, Fresh Basil Leaves

Oven Baked Truffle Focaccia Stuffed with
Mascarpone, 24 Months Aged Parmigiano
Reggiano, Truffle

Pizza Sarda, Braised Lamb Shoulder
Sfilacci, Parmesan Potato Puree, Pecorino
Sardo Fondue

Baked Casatiello Bread
Egg, Salami, Cheese

FROM THE GRILL

Char-Grilled Angus Beef Rib Eye, Rosemary Roasted Potato

Chianti Braised Lamb Shank, Borlotti Beans, Cavolo Nero and Orange Zest

Chicken alla Cacciatora, Bell Peppers, Capers, Bay Leaves

Roasted Halibut Fillet, Chamomile Poached Baby Carrots, Caper Butter Sauce

CHEESE ROOM

Homemade Grano Arso Pappardelle,
Beef Shin Ragout, Crispy Sage

Over 40 Artisanal Italian Aged Cheeses,
Truffle Honey, Nuts, Dried Fruit

DOLCE

Semifreddo Profiterole

Risotto Pudding with Orange

La Colomba Pasquale

BASILICO

FREE FLOW SELECTION

SPARKLING

CLASSIC

Botter, Prosecco “Barocco” Brut Nature

CHAMPAGNE

Charles Heidsieck Brut Réserve NV

PINNACLE

Charles Heidsieck Blanc de Blancs NV

Charles Heidsieck Rosé Réserve NV

WHITE WINE

Livio Felluga, Friulli Colli Orientali Chardonnay

RED WINE

Tenuta San Guido, “Guidalberto”

DRAFT BEER

Tiger

Classic – 60 per adult

Champagne – 80 per adult

Pinnacle – 110 per adult