

BASILICO

FATHER'S DAY BRUNCH

21 June 2026
12:00pm – 3:00pm
(Last order at 2:45pm)

At Basilico, Father's Day is marked with a generous brunch centered on fire, comfort, and bold Italian flavors. Enjoy premium grilled meats, hearty pasta and risotto, artisanal cheeses, and a selection of seasonal desserts.

With live grill stations, freshly prepared classics and Basilico's signature Cheese Room, the brunch unfolds as a convivial occasion where families gather, share, and linger in celebration of the fathers in their lives.

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

148 per adult
74 per child (6 to 12 years old)

Free flow sparkling, white and red wines, draught beer
Supplement from 80 per adult

BASILICO

BUFFET HIGHLIGHTS

ANTIPASTI

24 Months Prosciutto di Parma, Rock Melon, Salame Casalingo, Cooked Ham,
Pancetta Affumicata, Beef Bresaola

MARE

Poached Prawns

Snow Crab Leg

Scallop

Black Mussels

Clams

LIVE BEEF TARTARE STATION

Beef Tenderloin, Shallots, Capers, Dijon Mustard, Parsley, Sourdough Crostini

SELECTION OF SEASONAL SALADS

Tuscan Artichoke Salad, Chickpeas, Red Onion, Cherry Tomatoes, Herbed Vinaigrette

Smoked Duck, Grilled Peach, Frisée, Lemon, Mint

Salmon Gravlax, Fennel, Sicilian Citrus

SOUPS AND STEWS

Silky Leek and Potato with Black Truffle

Pappa al Pomodoro, Tuscan Bread, Ripe Tomato, Olive Oil, Oregano

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BUFFET HIGHLIGHTS

PIZZA

Pizza della Papà, Provolone, Gaeta Olives, Pancetta, Artichoke, Pecorino Romano DOP

PASTA & RISOTTO

Acquerello Risotto, Confit Porcini, Pinot Grigio

Wagyu Beef Lasagna alla Bolognese

LIVE PASTA

8-Hour Braised Beef Cheek, Pappardelle, Brown Butter, Sage, Grana Padano Cheese

MAINS

Australian Grass-Fed Tomahawk, Sirloin, Rump, Nonino Grappa Sauce

Pork Sausages, Pork Ribs, Crusco Pepper Chicken Wings

Oven-Baked Sole, Chardonnay, Orange, Cerignola Olives

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BUFFET HIGHLIGHTS

CHEESE ROOM

Over 40 artisanal Italian Aged Cheeses, Truffle Honey, Nuts, Assorted Dried Fruits
Birretta La Tometta, Lingot di Pecora

SOUTHERN FRESH CHEESES SELECTION

Cow and Buffalo Mozzarella, Italian Heirloom Tomatoes
Ciambella, Bocconcini
Smoked Ricotta from Campania, Infused Burrata from Puglia

FRUTTA

Selection of Fresh Locally Sourced Seasonal Fruits

DESSERTS

Rum Baba, Caramel Custard, Zeppole di San Giuseppe
Affogato, Vanilla Ice Cream, Chocolate, Frangelico
House-made Gelatos and Sorbetti

FROM OUR BARISTA

Espresso, Cappuccino, Latte, Americano, Babycino