

BASILICO

FESTIVE WEEKEND BRUNCH

22 November to 28 December 2025

Saturdays and Sundays
12pm – 3pm
(Last order at 2:45pm)

This festive season, Basilico invites you to celebrate with a sumptuous brunch that captures the spirit of togetherness and the art of indulgence. Discover a lavish spread of festive roasts, handcrafted pastas, over 40 artisanal cheeses from our signature cheese room, and seasonal dolci, crafted with the warmth and generosity that define true Italian hospitality.

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

148 per adult
64 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

36 Months Parma Ham with Rock Melon, Salami Milano, Prosciutto Cotto,
Speck, Mortadella

MARE

Poached Boston Lobster
Tiger Prawn
Queen Scallop
Taranto's Black Mussels
Clams

OYSTER LIVE STATION

USA Pacific Oysters
New Zealand Rock Oysters

SELECTION OF SEASONAL SALADS

Organic Roasted Celeriac, Radicchio, Crusted Almonds, Walnut Oil
Spicy Roasted Pumpkin, Dates, Robiola Goat Cheese, Spinach
Black Angus Beef Carpaccio, Rocket, Mustard Vinaigrette, Parmigiano Reggiano

SOUPS AND STEW

Roasted Pumpkin Soup, Nutmeg, Cinnamon, Toasted Almonds
Broccoli and Gorgonzola Soup, Semolina Croutons
Slow Cooked Cotechino Salami, Lentil Stew

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BUFFET HIGHLIGHTS

PIZZA

Margherita, San Marzano Tomato Sauce, Fior di Latte Cheese

Porcini Mushrooms, Scamorza Cheese, Rosemary Oil

Black Truffle Focaccia Mascarpone, Robiola Tre Latti, Provolone Cheese

PASTA AND RISOTTO

Wagyu Beef Lasagna

Clams Spaghetti, Chardonnay White Wine Sauce, Fresh Parsley, Chili

Sweet Chestnuts and Beetroot Risotto, Castelmagno, Occelli Butter

Seafood Calamarata., Squid, Mussels, Prawns, San Marzano Tomatoes

LIVE PASTA STATION

Freshly Made Traditional Tortelli in Parmesan Aromatic Broth

LIVE GRILL STATION

Slow Roasted Porchetta, Stuffed Dry Prunes, Rosemary Apple Sauce

Clementine, Honey and Thyme Marinated Roasted Turkey Breast,

Chestnuts, Brussel Sprouts, Cranberry Sauce

MAINS

Roasted Whole Salmon Fillet, Broccolini, Lemon Dill Sauce

Spiced Braised Chicken Thighs alla Cacciatora, Bell Peppers, Taggiasche Olives

Woodfire Oven Roasted New Zealand Organic Sirloin, Duck Fat Roasted Potatoes

BASILICO

BUFFET HIGHLIGHTS

CHEESE ROOM

Over 40 Artisanal Italian Aged Cheeses ,Truffle Honey, Nuts, and Assorted Dried Fruits

Amaretto Infused Asiago served with Amaretto Crumble

Gin Infused Gorgonzola with Candied Fruit

SOUTHERN FRESH CHEESE SECTION

Cow and Buffalo Mozzarella Cheeses with Italian Heirloom Tomatoes

Selection of Infused Burrata: Truffle, Saffron, Freshly Grounded Pesto Genovese, Amarone Wine

2KG Trecciona di Buffala Caprese, Pomodoro Pendolino, Sun Dried Tomatoes, Basil

DESSERTS

Panettone and Pandoro, Chantilly Sauce

Panpepato

Housemade Gelati and Sorbetti

Affogato, Vanilla Gelato, Christmas Moka Coffee

Fresh Locally Sourced Seasonal Fruits

FROM OUR BARISTA

Espresso Corretto with Amaro del Capo

Homemade Gassosa al Caffè

Cappuccino, Latte, Americano, Babycino

Soft Drinks and Juices