

BASILICO

WEEKEND BRUNCH

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

Italian buffet with unlimited servings of antipasti, fresh seafood, carpaccio bar, live carving, Cheese Room and more inclusive of free flow soft drinks, juices, still and sparkling water

128 per adult | 64 per child (6 to 12 years old)

Free flow sparkling, white and red wines, draft beer – Supplement from \$50 per adult

BUFFET HIGHLIGHTS

ANTIPASTI

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

Marinated Seasonal Vegetables

Primavera Pasta Salad

Seasonal Leaves: Rocket Salad,
Radicchio and Spinach Salad

Selection of Burrata and Buffalo
Mozzarella Cheese with Italian
Heirloom Tomatoes, Basil Pesto and
Aged Balsamico

Daily Chef's Soup

MARE

Amalfi Lemon Poached Boston Lobster

Tiger Prawn

Queen Scallop

Taranto's Black Mussel

Clam

PIZZA

Daily Chef's Specials

Black Truffle Foccacia Mascarpone

BASILICO

PASTA E RISOTTO

Chef's Special
Wagyu Beef Lasagna
Truffle Risotto

STEW

12 Hour Slow Braised Lamb Leg,
Baby Vegetables

CARVING

Roman Style Crispy Pork Belly with Rosemary Jus

MAINS

Roasted Fish Fillet
Baked Chicken
Chargrilled Angus Beef
Stews
Roasted Vegetables

FORMAGGI

Seasonal Selection of over 40 Artisanal Italian Aged Cheeses
with Truffle Honey, Nuts and Dried Fruit

FRUTTA

Seasonal Fresh Fruits

DESSERT

Homemade Italian Desserts
and Gelati

BASILICO

FREE FLOW SELECTION

SPARKLING

CLASSIC

La Tordera, “A3” Asolo Prosecco Superiore Extra Brut NV

CHAMPAGNE

Charles Heidsieck Brut Réserve NV

PINNACLE

Charles Heidsieck Blanc de Blancs NV
Charles Heidsieck Rosé Reserve NV

WHITE WINE

Two Rivers of Marlborough, “Convergence” Sauvignon Blanc

RED WINE

Frescobaldi Castello Nipozzano, Chianti Ruffina Riserva

DRAFT BEER

Tiger

Classic – 50 per adult
Champagne – 80 per adult
Pinnacle – 110 per adult