

# BASILICO

## MOTHER'S DAY SUNDAY BRUNCH

Sunday, 10 May 2026  
12:00pm – 3:00pm  
(Last order at 2:45pm)

Celebrate Mother's Day the Italian way at Basilico, where laughter, flavors, and family come together in a convivial and joyful tribute to Festa della Mamma.

Savor seasonal antipasti, premium seafood on ice, handcrafted pastas and risottos, over 40 artisanal Italian cheeses, and elegant desserts paired with curated beverages. Moments of theatre, such as the tableside Mozzarella La Figliata—a giant mozzarella filled with fresh cream and baby mozzarella, adding a memorable flourish in a table brimming with fresh Italian flavors.

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 with Rock Melon, Salame Casalingo, Cooked Ham  
Pancetta Affumicata, Culatello

### MARE

Poached Prawns

Snow Crab Leg

Scallop

Black Mussels

Clams

### LIVE OYSTER STATION

USA Pacific Oyster

New Zealand Rock Oyster

### SELECTION OF SEASONAL SALADS

Zucchini Carpaccio, Lemon, Pine Nuts, Ricotta Salata

White Crab Meat Salad, Romaine Lettuce, Chives, Lemon, Chilli

Rocket and Strawberry Salad, 15-Year Aged Modena Balsamic Vinegar

### SOUPS AND STEWS

Creamed Carrot Soup, Orange, Ginger

Seafood Stew with Lobster, Black Mussels, Clams, Squid, Chilli

# BASILICO

## BUFFET HIGHLIGHTS

### PIZZA

Black Truffle Focaccia, Mascarpone, Robiola Tre Latti, Provolone Cheese  
Seafood Pizza, Baby Scallops, Shrimps, Octopus, Taggiasca Olives

### PASTA AND RISOTTO

1-Year Aged Acquarello Risotto, Champagne, Caviar, Violets  
Egg Tagliatelle, Locally Grown Wild Mushrooms, Norcia Black Truffle  
Wagyu Beef Lasagna alla Bolognese

### LIVE PASTA STATION

Angel Hair, Pistachio Pesto, Lemon Oil, Burrata Cheese

### MAINS

Lemon and Orange Roasted Whole Chicken, Grilled Bell Peppers, Chilli  
Roasted Australian Beef Sirloin, Marble Roasted Potatoes, Rocket and Lemon Sauce  
Crispy Slow-Roasted Porchetta, Dried Plums, Fennel Seeds  
Roasted Whole Turbot, Sautéed Green Beans, Cherry Tomatoes, Capers Butter

# BASILICO

## BUFFET HIGHLIGHTS

### CHEESE ROOM

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

Gran Truffle di Sardegna

Fontal

Prosecco and Pear—Infused Pecorino Toscano

Dark Chocolate—Infused Gorgonzola with Candied Orange

### SOUTHERN FRESH CHEESE SELECTION

Cow and Buffalo Mozzarella, Italian Heirloom Tomatoes

Ciambella, Bocconcini

Smoked Ricotta from Campania, Infused Burrata from Puglia

Mozzarellone La Figliata

### FRUTTA

Selection of Fresh Locally Sourced Seasonal Fruits

### DESSERTS

Rotating Traditional Spring Desserts

Strawberry Tiramisu

Chocolate, Hazelnut Tart

Affogato with Raspberry Sorbet, Prosecco, Lychee

House-made Gelatos and Sorbetti

### FROM OUR BARISTA

Espresso, Cappuccino, Latte, Americano, Babycino

# BASILICO

## FREE FLOW SELECTION

Inclusive of Italian sparkling, white and red wines, cocktail and beer

### CLASSIC – 80 per adult

Bellini

Ferrari Maximum Blanc de Blancs, NV

Planeta, La Segreta Grillo 2024

Tenute Rossetti, Chianti DOC 2023

Menabrea Draught Beer

### PRESTIGE – 110 per adult

Bellini

Champagne Billecart-Salmon Brut

Cantina Terlano, Chardonnay 2023

Castello del Terriccio “Tassinaiia,” Cabernet Sauvignon & Merlot 2021

Menabrea Draught Beer

### PINNACLE – 550 per adult

Bellini

Champagne Taittinger “Comtes de Champagne” 2012

Cantina Terlano, Chardonnay 2023

Castello del Terriccio “Tassinaiia,” Cabernet Sauvignon & Merlot 2021

Menabrea Draught Beer