

# BASILICO

## *Basilico Sunday Brunch*

### *Appetiser*

#### *Seafood Bar*

Amalfi Lemon-poached Alaskan King Crab  
King Scallops  
Marinated Tiger Prawns  
Boston Lobsters  
Spiny Lobsters  
Mussels

#### *Marinated Seafood and Vegetables*

Smoked Salmon with Avruga Caviar  
Green Asparagus  
Porcini Mushrooms and Truffle Salad  
Artichoke Salad with 24-year Aged Balsamic Vinegar  
Smoked Duck Salad with Palermo's Black Figs  
Wagyu Beef Carpaccio

#### *Salad Bar*

Assorted Greens with Dressings and Condiments

#### *Juice Bar*

Orange, Pineapple, Mango, Grapefruit  
Cranberry, Pink and Green Guava

#### *Cheeses and Tomatoes*

Buffalo Mozzarella  
Tomino  
Smoked Burrata  
Zizzona di Battipaglia  
Burrata di Corato with Basil Pesto  
Buffalo Treccia  
Smoked Mozzarella  
Bocconcini Cow's

(Assortment of Italian tomatoes: Datterino, Pachino, Camone, Merinda and Cuore di Bue)

### *Cold Cuts*

36-month Cured Parma Ham, Salami Milano, Salami Pugliese, Pancetta, Mortadella, Cooked Ham, Salami Calabrese and Homemade Dry Beef Bresaola with Black Truffle Dressing

### *Main Course*

#### *Carving*

Roasted Wagyu Beef Rump with Truffle Mustard  
Amarone Wine-braised Crispy Roasted Pork Belly

#### *Grill Station*

Scallop Gratin with Orange, Dill and Aperol Sabayon  
Grilled Chicken with Wine Sauce  
Grilled Lamb Chop with Artichokes, Dry Tomatoes and Olives  
Crispy Deep-fried Calamari and Tiger Prawns with Smoked Sea Salt

#### *Vegetable*

Rosemary-roasted Potatoes  
Spicy Broccoletti  
Baked Datterini Tomatoes with Basil and Oregano  
Assorted Grilled Vegetables

#### *Stew Item*

12-hour Braised Lamb Shank  
Roasted Pork Sausages and Castelluccio Lentils  
Braised Puglia-style Octopus  
Roasted Salmon with Saffron Clam Brodetto  
Roasted Chicken with Lemon and Pinot Grigio Wine  
Tuscan Cacciucco Soup  
Millefoglie of Eggplant, Fava Beans and Pork Stew  
Medley of Vegetables (Green Peas, Haricot Beans, Snow Peas)

#### *Pasta*

Barley Penne with Asparagus and Almond Pesto  
Wagyu Beef Lasagne with Aged Parmesan

#### *Pizza*

Truffle Focaccia  
Four-cheese Pizza  
Pork Ham & Porcini Mushroom Pizza  
Seafood Pizza with Spicy San Marzano Sauce

### *Cheese Room*

A fine selection of 40 regional Italian farm cheeses:

40-month Aged Red Cow Parmigiano  
Applewood-smoked Caciocavallo  
Three-milk Alba Robiola Cheese  
Barolo Wine-infused Pecorino  
Norcia's Black Truffle Caciotta

### *Live cooking*

Egg Tagliolini Pasta with Burrata, Black Truffle,  
Ocelli Butter and Sage Sauce

### *Dessert*

Amedei Chocolate Cake  
Grape Tart  
Banana and Caramel Cake  
Sfogliatelle Napoletane  
Tiramisu  
Vanilla Panna Cotta  
Bronte Pistachio Cake  
White Chocolate Cake

### *Gelati and Sorbet Counter*

Lemon and Basilico Sorbet  
Raspberry Gelato  
Mango Gelato  
Chocolate Gelato  
Strawberry Sorbet  
Vanilla Gelato  
Melon Sorbet

Kindly note that items are subject to change based on availability.