

# LUCE

## MOTHER'S DAY SUNDAY CHAMPAGNE BRUNCH BUFFET

12 MAY 2024, 12:00P.M. - 3:00P.M.

### ADULTS

### CHILDREN

**\$188<sup>++</sup>**

Free-flow Baudet-Jouette Champagne,  
Aperol Spritz, selected cocktails, wines,  
soft drinks, coffee and tea

**\$68<sup>++</sup>**

For ages 6 to 11 years old

**\$168<sup>++</sup>**

Free-flow Prosecco, Peroni Beer,  
soft drinks, coffee and tea

**\$38<sup>++</sup>**

For ages 3 to 5 years old

**\$128<sup>++</sup>**

Free-flow soft drinks, juices,  
coffee and tea



*All prices are subject to 10% service charge and prevailing government taxes*

# SEAFOOD, SASHIMI & SUSHI

## Seafood on Ice

Two types of Seasonal Live Oysters, Boston Lobster, Snow Crab,  
Black Mussel, Australian Yabby, Tiger Prawn, Sea Whelk

*Mignonette Sauce, Tabasco, Bloody Mary Cocktail Sauce, Lemon Wedge*

## Sashimi and Sushi

Ahi Tuna, Swordfish, Norwegian Salmon, with an array of sushi and maki selection

*Wasabi, Japanese Shoyu, Pickled Ginger*

# SALAD BAR

## Baby Romaine Lettuce / Mixed Green Salad

Cherry Tomato, Cucumber, Broccoli, Shitake Mushroom, Corn Kernel, Quinoa, Feta,  
Parmesan Flakes, Quail Egg, Yellow Capsicum, Mixed Olives, Sunflower Seeds,  
Pumpkin Seeds, Crispy Youtiao, Edamame and Red Radish

*Dressings: Caesar, French Vinaigrette, Japanese Sesame, Extra Virgin Olive Oil,  
Grape Seed Oil, Avocado Oil, Aged Balsamic Vinegar, Champagne Vinegar*

# CHARCUTERIE

## Cold Cuts

Mortadella, Prosciutto Cotto, Rosette, Parma Ham, Iberico Ham

*served with Pickled Gherkins, Caperberries, Piparras Pepper*

## Artisanal Cheeses

Taleggio, Gorgonzola Dolce, Provolone, Aged Manchego, Murcia al Vino, Camembert,  
Brie de Meaux, Bleu d'Auvergne, Morbier, Crottin de Chavignol

*Dried Fruits, Selection of Premium Nuts, Fig Jam,  
Orange Marmalade, Oats Crackers, Plain Crackers*

# BREAD BASKET

**Whole Bread, Mini Hard Rolls, Mini Soft Rolls, Grissini**

served with choice of salted and unsalted Eclairé “Baratte” butter

# SOUP

**Zuppa del Giorno**

*Hot Seasonal Vegetable Soup*

**Double-boiled Chinese Herbal Soup**

*Yellow Chicken, Red Date, Goji Berries*

# CHILLED DELIGHTS

**Miso Salmon and Seasoned Wakame**

*Pickled kumquat, Sesame seed*

**“Asian Style” Marinated Tuna**

*Smoked Avruga Caviar, Salted Egg Fish Skin*

**Chilled Wasabi Prawns**

*Tobiko Fish Roe, Mango Salsa*

**Japanese Lobster Salad**

*Tamago, Seaweed*

**Foie Gras Mousse with Duck Breast**

*Strawberries, Matcha Tea, Lavash*

**Gazpacho of the Day**

# APPETISERS

## **Norwegian Smoked Salmon Platter**

Assorted Blinis, Egg Mimosa, Crème Fraiche

## **Beef Pastrami And Provolone Cheese Croissant**

Truffle Mayonnaise, Lettuce

## **Smoked Duck and Pomegranate Salad**

Walnut, Quinoa, Navel Orange, Thai Lettuce, Cherry Tomato, Potato

## **Seared Tuna Niçoise Salad**

Boiled Egg, Anchovy, Tomato, Beans, Fingerling Potato, Capsicum, Olives, Baby Cos, Soya-glazed Tuna Loin

## **Caprese Salad**

Buffalo Mozzarella, Heirloom Tomato, Fresh Basil

## **Parma e Melone**

Parma Ham, Arugula and Rock Melon

# LIVE STATIONS

## **Cacio E Pepe Risotto in Parmesan Cheese Wheel**

'Acquerello' Rice, Black Pepper, Vegetable Stock, Mantecato, Pecorino

## **Signature InterContinental Prawn Noodle Soup**

Tiger Prawn, Fish Cake, Bean Sprout, Quail Egg, Yellow Noodle, Fragrant Prawn Broth

## **Roasted Australian Angus Prime Rib**

Rosemary Fingerling Potatoes, Vine Tomatoes, Red Wine Jus, Mustard Selection

## **BBQ-glazed St. Louis Pork Ribs**

Grilled Pineapple

## **Roasted Lamb Leg**

Corn on the Cob, Baby Carrot, Lamb Jus, Mint Sauce

# PINSA

## Classic Margherita

Tomato Sauce, Mozzarella, Fresh Basil

## Cinque Formaggi

Mozzarella, Parmesan, Gorgonzola, Scamorza, Provolone, Acacia Honey

## Funghi

Black Truffle, Button Mushroom, Smoked Scamorza, Cream

## Melanzane

Tomato Sauce, Mozzarella, Eggplant, Grana Padano, Basil

## Diavola

Tomato Sauce, Mozzarella, Spicy Salami, 'Nduja

## Mortadella

Tomato Sauce, Mozzarella, Mortadella Di Bologna, Arugula

## Cotto E Gorgonzola

Cooked Italian Ham, Tomato Sauce, Mozzarella, Gorgonzola Dolce

## Tonno E Cipolle

Premium Tuna in Oil, Tomato Sauce, Scamorza, Red Onion

# PASTA

## Penne alla Luciana

Baby Octopus, Red Wine, Red Chilli, Grana Padano

## Gnocchi di Patate, Tartufo Nero e Parmigiano Reggiano

Potato Gnocchi, Arugula, Parmesan Cheese in Truffle Cream Sauce

## Rigatoni alla Norma

Rigatoni Pasta, Fried Aubergine, Tomato Sauce, Parmesan

# ITALIAN SPECIALTIES

## **Angus Beef Polpette**

Homemade Meatball, Fresh Tomato Sauce, Basil, Parmesan

## **Italian Style Lamb Stew**

Slow-cooked New Zealand Lamb Shoulder, Vegetables, Mustard and Rosemary

## **Kurobuta Pork Spezzatino**

Slow-cooked Pork Neck, Seasonal Vegetables, Fresh Herbs

## **Pork Salsiccia and Peppers Skillet**

Italian Sausage, Red Capsicum, Tomato, Fennel Seed, Italian Seasoning

## **Creamy Boneless Chicken Stroganoff**

Button Mushroom, Dijon Mustard, Sour Cream, Chicken Thigh

## **Oven-baked Norwegian Salmon**

Fennel, Dill, Citrus, Sauce Vierge

## **Halibut alla Puttanesca**

Olive Tomato Sauce, Black Mussels, Capers, Fresh Herbs

## **Potato Dauphinois au Gratin**

Cream, Thyme, Nutmeg, Parmesan

## **Truffle and Zucchini Egg Frittata**

Egg Tortilla with White Truffle essence and sliced Zucchini

## **Caponata di Melanzane**

Eggplant, Carrot, Celery, Fennel, Red and Green Capsicum,  
Tomato Sauce, Taggiasca Olives, Barolo Vinegar

# ASIAN KITCHEN

## Five Spice Marinated Pork Leg

Cinnamon, Star Anise, Superior Soya Sauce

## Sichuan Style Wok-fried Tiger Prawn

Broccoli, Carrots, Shimeji Mushroom

## Lotus Leaf Wrapped Glutinous Rice with Chinese Cured Meat

Chinese Sausage, Shitake Mushroom, Fried Shallot, Scallion

## Fried Seafood Hokkien Mee

Scallop, Tiger Prawn, Baby Squid, Pork Belly, Egg, Vegetables

## Malabar Fish Masala

Seabass, Indian Spices, Tomato, Coconut Milk

## Rajma Masala

Kidney Beans, Cumin Powder, Garam Masala, Coriander Leaves

## Traditional Lamb Rogan Josh

New Zealand Lamb, Ghee, Chef's Special Mixed Spices, Curd, Red Chilli Powder

## Kashmiri Pulao

Saffron, Raisin, Cashew Nut, Pomegranate, Spices, Basmati Rice

## Ayam Masak Merah

Chicken Thigh, Tomato, Galangal, Turmeric, Lemongrass, Chilli

## Sambal Petai Sotong

Fresh Squid, Petai Beans, Tempeh, Galangal, Belachan

## Dim Sum Selection

Pork Siew Mai with Crab Roe  
Spinach and Chicken Crystal Ball  
Charcoal Salted Egg Custard Bun  
Pork Char Siew Pastry

# DESSERT

## LUCE-misu

Mascarpone Espuma, Espresso Syrup, Sponge, Crunchy Feuilletine

## Grandma's Joy Red Velvet Cake

Cream Cheese Frosting, Almond Sponge

## Mother's Sweet Chocolate Fudge Cake

55% Chocolate Cream, Cocoa Sponge, Chocolate Ganache

## Apple Crumble Tart

Caramel Apple Compote, Sweet Crumble

## Ondeh-ondoh Cake

Coconut Mousse, Gula Melaka Cremeux

## Banana Pound Cake

Caramelised Banana, Peanut Butter Cream

## Marble Cheesecake

Sweet Crumble, Baked Cheesecake

## Forever Young Choux Puff

Choux Puff, Custard Cream

## Mother's Rose Raspberry Panna Cotta

Red Fruit Compote, Milky Cream

## Mango Osmanthus Pudding

Mango Compote, Coconut Milk Pudding, Osmanthus Jelly



# DESSERT

**Assorted Cookies**

**Sensation Macaroon Selection**

**Assorted Chocolate Praline**

**Mixed Fruit Platter**

**Warm Danish & Butter Pudding**

Vanilla Custard Sauce

**Mini Banana Fritter**

**Gelato e Sorbetti**

Madagascar Vanilla, Forest Berries

**Chocolate Fountain**

Almond, Coconut Flakes, Marshmallow, Chocolate Pearls, Dried Fruits,  
Pretzel, Oreo, Berry Compote, Fresh Berries