



SUNDAY CHAMPAGNE BRUNCH BUFFET

ADULTS

\$178⁺⁺

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

\$158⁺⁺

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

\$118⁺⁺

Free-flow soft drinks, juices, coffee and tea

CHILDREN

\$68⁺⁺

For age 6 to 11 years old

\$38⁺⁺

For ages 3 to 5 years old



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 Echiré “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

APPETISERS

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