

LUCE

Indulge in a unique culinary experience at LUCE, where our bespoke Italian à la carte menu is available for those looking for a tailored dining adventure, crafted to perfection to exemplify culinary excellence.

At LUCE, every meal is transformed into an engaging spectacle, making it a beloved venue for everyone - from business gatherings seeking an extraordinary touch to family celebrations, friendly reunions, or romantic dates. Our theatrical open kitchens and interactive live cooking stations add a dynamic layer to your dining experience.

Come join us for an unforgettable journey where we celebrate the harmony of Italian tradition and global gastronomy. We strive to turn every occasion at LUCE into more than just a meal — a memorable event of culinary delight and sophistication.



ANTIPASTI

La Burrata Pugliese D N V

Puglia burrata, roasted and cured cherry tomato, homemade pistachio pesto, aged balsamic.

32

Add thinly sliced Culatello
di Parma ham P

+9

Add freshly shaved
black truffle VE

+market price

Il Fritto di Mare G S

Traditional Adriatic fried seafood platter of soft-shell shrimp, whitebait, calamari, vegetable, chef's special dipping.

37

Il Wagyu Carpaccio

Australian Wagyu MB5, shaved black truffle, truffle duxelles, pickled baby vegetable, porcini emulsion.

39

FOR SHARING

Gli Affettati Misti dello Chef D P

Chef's daily selection of premium Italian cold cuts served alongside a variety of pickles and jams.

30



Chef's Signature



Contains Alcohol



Contains Dairy



Contains Gluten



Contains Nuts



Contains Pork



Contains Shellfish



Vegetarian



Vegan

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

FOR SHARING

I Formaggi D N V

Chef's selection of unique and traditional Italian cheeses, served alongside an assortment of dried fruits and nuts.

30

LUCE L'Antipasto D N P

A crafted selection of premium cold cuts and cheeses, paired with an assortment of dried fruits, nuts, pickles and jams.

48

GOURMET PINSA

La Tonno Bianco e Cipolle D G

Focaccia, Buffalo Mozzarella, yellow cherry tomato, White Albacore Tuna (Bonito del Norte) belly, Taggiasca olive.

36

La Salsiccia e Gorgonzola D G P

Tomato base, Gorgonzola, pork salsiccia, roasted potato.

34

La Marinara D G VE

Tomato base, fresh garlic, oregano, extra virgin olive oil, Italian basil.

24



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GOURMET PIZZA

La Greca

Tomato base, grilled artichoke, roasted pepper, green olive, vegan Greek Feta.

29

La Pepperoni

Tomato base, Italian spicy salami, Mozzarella, chilli flakes.

38

La Bufala

Tomato base, Buffalo Mozzarella, Parmesan, Italian basil.

28

La Culatello e Fichi

Tomato base, Bocconcini Fior di Latte Mozzarella, fresh figs, Culatello ham, aged balsamic.

38

La Calabrese

Tomato base, Fior di Latte Mozzarella, Calabria 'Nduja, Italian red onion, chilli oil.

29

La Mortadella di Bologna

White base, Fior di Latte Mozzarella, burrata, pistachio pesto, mortadella, lemon zest.

36



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L'ASTICE

Chef's Signature



LA PASTA

La Genovese

Fusilloni di Gragnano, classic basil pesto (Pesto alla Genovese), fried eggplant, shaved aged ricotta, pine nut.

34

La Bolognese

Egg tagliatelle, Wagyu beef stew, Sangiovese wine reduction, Parmigiano espuma.

38

Il Ragout D'Anatra

Rigatoni di Gragnano, Emilia style duck ragout, Taggiasca olive, fresh mint.

42

L'Arrabbiata

Calamaretti di Gragnano, Calabria 'Nduja sausage, tomato ragout, Stracciatella, fresh basil.

38

L'Astice

Squid ink tagliolini, live Boston lobster, creamy crustacean bisque, cherry tomato, salmon ikura.

58



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IRISOTTI

Al Foie Gras A D

Carnaroli rice, Taleggio, Prosecco, green asparagus, aged Parmigiano.

52

Alla Contadina A D V

Carnaroli rice, fried and smoked eggplant, Taggiasca olive, roasted and cured cherry tomato, Straciatella.

38

SECONDI

L'Agnello A D

Sous vide Lumina lamb loin, celeriac mousseline, silverbeet, Bordelaise sauce.

68

Il Filetto alla Rossini A D

Wagyu beef tenderloin, French foie gras, silverbeet, shaved black truffle, truffle jus.

108

La Spigola alla Puttanesca A D

Snow fish filet, charred broccolini, fried capers, Taggiasca olive, citrus tomato ragout.

63



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SECONDI

Il Wellington di Barbabietola D G V

Oven-roasted beetroot in puff pastry, truffle mushroom, butternut squash, aged Parmigiano espuma.

40

La Costata di Manzo A D

Grilled 0.9-1.0KG Angus bone-in rib eye, roasted garlic, charred spicy broccolini, Porcini sauce.

195

DOLCI

La Zuppa Inglese A D G V

Vanilla custard and dark chocolate crèmeux, Alkermes finger sponge, raspberry, meringue.

18

Lo Zabaglione al Marsala A D G V

Luscious espuma egg cream with Marsala wine, Amaretto crumble, apple compote, Anise syrup.

25

Il LUCE-misù A D G V

Mascarpone cream espuma, espresso syrup, lady finger sponge, crunchy feuilletine.

20



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DOLCI

Il Profiterole al Caffé A D G N V

Hazelnut-coffee praline with choux pastry,
dark chocolate mousse, feuilletine.

18

L'Affogato A D V

Julius Meinl espresso, vanilla ice cream.

14

L'Affogato Mocha A D V

Julius Meinl espresso, vanilla ice cream, chocolate.

16

Il Gelato D G N V

Choice of pistachio, Nutella or coconut.

6 per scoop

*Add Lodovico
Campari, aged
balsamic vinegar
of Modena*
+12 per scoop

*Add 25-year
aged traditional
balsamic vinegar
of Modena*
+22 per scoop



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BEVERAGES

Water

Acqua Panna Natural Mineral Water 750ml		11
S. Pellegrino Sparkling Mineral Water 750ml		11

Soft Drinks

S. Pellegrino Limonata 330ml		9
S. Pellegrino Arancia Rossa 330ml		9
S. Pellegrino Chinotto 330ml		9
S. Pellegrino Melograno & Arancia 330ml		9
Coca Cola 330ml		9
Coca Cola Zero 330ml		9





Nutri-Grade is based on default preparation (before addition of ice).

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BEVERAGES

Soft Drinks

Ginger Ale - Schweppes 330ml		9
Tonic Water - Schweppes 330ml		9

Coffee

Espresso		8
Macchiato		8
Double Espresso		9
Piccolo		9
Americano		9
Latte		10
Flat White		10
Cappuccino		10



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BEVERAGES

Tea

InterContinental Singapore Heritage Tea		16
English Breakfast Tea		14
Earl Grey		14
Moroccan Mint Tea		14
Orange Blossom Oolong		15
Jasmine Imperial		16
Chamomile		14
Lemon Bush Tea		14
Red Chai		15






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BEVERAGES

Iced Tea

Frutti di Bosco Tea		12
Peach Tea		12
Herbal Tea		12

Chilled Juices

Orange		8
Apple		8
Pineapple		8
Mango		8



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