



LUCE

A GASTRONOMIC DINNER BUFFET

AVAILABLE DAILY

6:00P.M. - 10:00P.M.

ADULTS

CHILDREN

FRIDAY AND SATURDAY

\$89⁺⁺

\$44⁺⁺

SUNDAY TO THURSDAY

\$78⁺⁺

\$39⁺⁺

Children price is applicable for age 6 to 11.
 Children below the age of 6 years old dine free with every one paying adult.
 All prices are subject to 10% service charge and prevailing government taxes

SEAFOOD, SASHIMI & SUSHI

Seafood on Ice

Fresh Oyster, Black Mussel, Australian Yabby, Tiger Prawn, Clam, Sea Whelk, Scallop

Mignonette sauce, Tabasco, chilli and lemon dressing, lemon wedge

Sashimi and Sushi

Norwegian Salmon, Ahi Tuna, Sushi and Maki selection

wasabi, Japanese shoyu, pickled ginger

SALAD BAR

Baby Romaine Lettuce | Mixed Green Salad

Cherry Tomato, Cucumber, Shiitake Mushroom, Corn Kernel, French Bean,
Quail Egg, Capsicum, Sunflower Seed, Pumpkin Seed, Crispy Dough Fritter,
Edamame, Feta

*dressing options: Caesar, French vinaigrette, Japanese sesame, Rojak, extra virgin olive oil,
aged Balsamic vinegar, Champagne vinegar*

CHARCUTERIE

Cold Cuts

Mortadella al Pistacchio, Pancetta Affumicata, Prosciutto di Parma, Salame

served with marinated olive, pickled vegetables, caperberry, gherkin

Artisanal Cheeses

Taleggio, Gorgonzola Dolce, Provolone, Pecorino Toscano al Tartufo, Ubriaco Al Whiskey

apricot, premium nuts, jam, cracker

BREAD BASKET

ASSORTED BREAD

Ciabatta, Sourdough, Grissini, Baguette, Lavash Cracker

salted and unsalted Echiré "Baratte" butter

CHILLED DELIGHTS

Caprese Salad

Buffalo Mozzarella, Heirloom Tomato, Fresh Basil

Carciofini

Roasted Artichoke Romana in Extra Virgin Olive Oil

Alici Marinate

Marinated Anchovy Chilli, Italian Parsley

Zucchine alla Griglia

Roasted Zucchini, Garlic, Mint, Feta

Artisanal Farmer Pork Terrine, Duck Rillettes

Marinated Mixed Olives

Chilled Soup of the Day

PINSA

La Margherita Classica

Tomato Sauce, Mozzarella, Fresh Basil

La Formaggio and Pere

Mozzarella, Taleggio, Provolone, Pear, Acacia Honey

La Tartufata

Mozzarella, Black Truffle Paste, Button Mushroom Carpaccio, Fresh Parsley

La Parmigiana

Tomato Sauce, Mozzarella, Fried Aubergine Parmigiana, Pecorino, Basil

Menu is subject to changes by the culinary team and buffet items may vary based on seasonal produce.

LIVE STATION

Oven-Baked Australian Grainge Beef Striploin

Rosemary Sauce, Dijon and Grain Mustard

Signature InterContinental Laksa

Tiger Prawn, Fish Cake, Beansprout, Quail Egg, Noodle, Laksa Broth

Fettuccine Truffle Alfredo in Parmesan Wheel

Egg Pasta, Warm Truffle Cream Espuma or Roman Carbonara Espuma

ITALIAN SPECIALTIES

Italian Soup of the Day

Ravioli al Tartufo

Stuffed Ravioli, Black Truffle, Parmesan Cream Sauce

Girelle di Pasta al Forno Emiliana

Stuffed Pasta with Ricotta au Gratin, Mascarpone, Green Asparagus, Brown Butter

Orecchiette alla Norma

Duck Ragout, Fried Eggplant, Tomato Sauce, Scamorza

Cozze e Gamberi alla Marinara

Black Mussel, Tiger Prawn, Spicy Tomato Ragout, Fresh Herb

Branzino al Cartoccio

Seabass, Olive, Tomato Ragout, Capers, Fresh Herb

Le Costine di Maiale in Umido

Braised Baby Pork Rib, Mushroom, Red Wine Reduction

Pork Salsiccia and Pepper Skillet

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

Pollo alla Cacciatora

Roasted Whole Chicken, Shiitake Mushroom, Tomato Stew, Olive

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Pollo Croccante

Crispy Chicken, Mayonnaise, Mustard, Ketchup, Barbecue Sauce

Tagliata di Manzo

Roasted Angus Beef, Mashed Potato, Red Wine Gravy

Roasted Seasonal Vegetables

Mixed Vegetables, Garlic

French Fries

ASIAN KITCHEN

Double Boiled Chicken Soup with Bitter Gourd and Red Date

Dim Sum

Siew Mai, Spinach Dumpling, Golden Lava Custard Bun

Ayam Masak Merak

Corn-fed Chicken, Tomato Sauce, Red Chilli, Cinnamon

Honey-glazed Iberico Pork Char Siew

Pineapple Fried Rice

Tiger Prawns, Turmeric, Chicken Floss

Wok-fried Beef

Sliced Beef, Spring Onion, Ginger

Lamb Pepper Masala

Lamb Cube, Black Peppercorn, Garam Masala, Curry Leaf

Chicken Varuval

Boneless Chicken, Red Chilli, Masala Powder, Cardamom

Brinjal Pachadi

Eggplant, Indian Spices, Tamarind

Vegetable Biryani

Mixed Vegetables, Basmati Rice, Chef's Special Curry Mix

DESSERT

LUCE-misu

Mascarpone Espuma, Espresso Syrup, Lady Finger Sponge, Crunchy Feuilletine

Mini Chocolate Éclair

Choux Puff, Custard Cream

Raspberry Panna Cotta

Red Fruit Compote, Milky Cream

Assorted Nonya Kueh

Assorted Korean Mochi

Mango Mousse Cake

Pandan Kaya Cake with Coconut Flakes

Banana and Peanut Pound Cake

Warm Danish Butter Pudding with Custard Sauce

Assorted Homemade Cookies

Fresh Fruit Selection

Gelato e Sorbetti

Madagascar Vanilla, Forest Berry

Chocolate Fountain

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