



A GASTRONOMIC LUNCH BUFFET
MONDAY TO SATURDAY
12:00P.M. - 2:30P.M.

ADULTS

CHILDREN

\$58⁺⁺

\$29⁺⁺

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

Black Mussel, Australian Yabby, Tiger Prawn, Clam, Sea Whelk

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,
Balsamic vinegar, Champagne vinegar*

BREAD BASKET

Ciabatta, Sourdough, Grissini, Baguette, Lavash

Salted and Unsalted Eclairé Baratte Butter

CHILLED ANTIPASTI

Wild Rice

Roasted Bell Pepper, Feta, Mint

Sweet Potato

Paprika, Pine Nut, Balsamic Glaze

Roasted Mushroom Salad

Button, Portobello and Oyster Mushroom, Fresh Herb Vinaigrette

House-made Mediterranean Pickled Vegetables

Artisanal Farmer Pork Terrine, Duck Rilette

Marinated Mixed Olives

PINSA

La Formaggio and Pere

Mozzarella, Taleggio , Provolone, Pear, Acacia Honey

La Tartufata

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

Focaccia Pizza Barese

Roasted Tomato, Taggiasca Olive, Oregano

SOUP

Leek and Potato Velouté

Double-boiled Chicken Soup with Watercress and Red Date

Menu is subject to changes on a rotational basis and may vary based on seasonal produce.

ITALIAN SPECIALTIES

Calamarata Broccoli and Gamberi

Tiger Prawn, Sautéed Broccoli, Garlic and Chardonnay Wine Sauce

Traditional Lasagna Alla Bolognese

Beef Bolognese, Bechamel, Parmigiano Reggiano

Seppie in Umido

Venetian Style Cuttlefish Stew, Tomato and Red Wine reduction, Green Baby Peas

Frecanto' di Verdure

Traditional Southern Italian Vegetable Ragout, Fresh Garden Herbs, Garlic Croutons

Cozze e Gamberi alla Marinara

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

Frecantò di Verdure

Southern Italian Vegetable Stew, Fresh Herb

Pollo Croccante

Crispy Chicken, Mayonnaise, Mustard, Ketchup, BBQ Sauce

Mashed Potato au Gratin

ASIAN KITCHEN

Dim Sum

Siew Mai, Spinach Dumpling, Golden Lava Custard Bun

Braised Pork Knuckle

Shiitake Mushroom, Superior Soya Sauce, Five Spice, Star Anise

Egg and Vegetable Fried Rice

Jasmine Rice, Mixed Vegetables, Egg

Mutton Korma

Lamb Cube, Greek Yoghurt, Turmeric, Garam Masala, Coriander

Chicken Masala

Boneless Chicken, Chicken Masala Mix, Chilli Powder

Bhindi Do Pyaza

Okra, Red Chilli, Masala Mix

Vegetable Biryani

Mixed Vegetable, 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

Fresh Fruit Selection

Assorted Korean Mochi

Pandan Kaya Cake with Coconut Flakes

Mango Mousse Cake

Banana and Peanut Pound Cake

Warm Danish Butter Pudding with Custard Sauce

Assorted Handmade Cookies

Gelato e Sorbetti

Madagascar Vanilla, Forest Berry

Chocolate Fountain

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