



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

French Live Oysters, Black Mussel, Australian Yabby, Tiger Prawn, 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, Spelt, French Bean, Quail Egg, Capsicum, Sunflower Seed, Pumpkin Seed, Crispy Youtiao, Edamame, Tempeh, Petai, Pineapple and Turnip

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

CHARCUTERIE

Cold Cuts

Mortadella al Pistacchio, Coppa di Testa, Prosciutto di Parma, Salame Felino

served with marinated olive, pickled vegetables, caperberry, gherkin

Artisanal Cheeses

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

dried fruits, selection of premium nuts, fig jam, orange marmalade, crackers selection

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

BREAD BASKET

**Ciabatta, Pane Toscano, Mini Hard Rolls,
Mini Soft Rolls, Lavash Craker, Grissini**

salted and unsalted Eclairé "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

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

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LIVE STATION

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

Le Costine di Maiale in Umido

Braised Pork Baby Ribs, Wild Mushroom, Red Wine Reduction

La Cernia alla Zingara

Oven-baked Seabass, Marinated Olive, Tomato Ragout, Pepper, Caper

Girelle di Pasta al Forno Emiliana

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

ASIAN KITCHEN

Double Boiled Chicken Soup with Bitter Gourd and Red Date

Goan Prawn Curry

Coconut, Masala, Kashmiri Red Chilli

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

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DESSERT

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

Banana Pound Cake

Caramelised Banana, Peanut Butter, Butter Cream

Mini Chocolate Éclair

Choux Puff, Custard Cream

Raspberry Panna Cotta

Red Fruit Compote, Milky Cream

Pandan Kaya Cake with Coconut Flakes

Macha And Red Bean Mousse Cake

Gelato e Sorbetti

Madagascar Vanilla, Forest Berry

Chocolate Fountain

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