



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

ADULTS

\$58<sup>++</sup>

CHILDREN

\$29<sup>++</sup>

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, 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

Cucumber, Shiitake Mushroom, Corn Kernel, French Bean, Quail Egg, Cherry Tomato,  
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*

# ARTISANAL CHEESES

## Chef's Selection of Fine Cheeses

*Apricot, Premium Nuts, Jam, Cracker*

# CHILLED ANTIPASTI

## Wild Rice

Roasted Bell Pepper, Feta, Nut, Mint

## Feta Cheese Salad

Heirloom Tomato, Kalamata Olive, Cucumber, Bell Pepper, Mint

## Insalata di Tonno e Olive

Tuna Belly Confit, Kalamata Olive, Red Onion, Heirloom Tomato Salad, Lemon

## Pomodori alla Piastra

Plancha Tomato, Garlic, Mint, Feta

## House-made Mediterranean Pickled Vegetables

## Artisanal Farmer Pork Terrine

## Duck Rilette

## Marinated Mixed Olives

# PINSA

## La Formaggio e Pere

Mozzarella, Taleggio, Provolone, Pear, Acacia Honey

## La Tartufata

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

## La Salsiccia e Gorgonzola

Tomato Base, Gorgonzola Cheese, Pork Salsiccia, Roasted Potato

## La Marinara

Tomato Base, Fresh Garlic, Oregano, Extra Virgin Olive Oil, Italian Basil

# SOUP

**Cauliflower Chowder with Garlic Crostini**

**Double-boiled Chicken Soup with Bitter Gourd and Red Date**

## ITALIAN SPECIALTIES

**Calamarata Broccoli e Gamberi**

Tiger Prawn, Sautéed Broccoli, Garlic and Chardonnay Wine Sauce

**Traditional Lasagna alla Bolognese**

Beef Bolognese, Bechamel, Parmigiano Reggiano

**Gnocchi Alfredo**

Potato Gnocchi, Parmesan Cream Sauce

**Manzo al Vino**

Red Wine Braised Beef, Vegetable Mirepoix, Fresh Herb

**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

Chef's Daily Selection (3 Types)

## Braised Pork Knuckle with Mushroom

Superior Soya Sauce, Five Spices, Star Anise, Ginger

## Nasi Goreng Istimewa

Tiger Prawn, Ikan Bilis, Mixed Vegetables, Sambal Belacan

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

# D.I.Y. STATION

## Signature InterContinental Laksa

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

# DESSERT

## LUCE-misu

Mascarpone Cheese, Espresso Syrup, Sponge, Crunchy Feuilletine

## Mini Chocolate Éclair

Choux Puff, Custard Cream

## Raspberry Panna Cotta

Red Fruit Compote, Milky Cream

## Assorted Mini Nonya Kueh

## Assorted Korean Mochi

## Pandan Kaya Cake with Coconut Flakes

## Mango Mousse Cake

## Banana and Peanut Pound Cake

## Warm Danish Butter Pudding with Custard Sauce

## Gelato e Sorbetti

Madagascar Vanilla, Forest Berry

## Chocolate Fountain

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

## Assorted Homemade Cookies

## Fresh Fruit Selection