



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

	ADULTS	CHILDREN
MONDAY TO FRIDAY	\$59⁺⁺	\$29⁺⁺
SATURDAY	\$68⁺⁺	\$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, 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