



LUCE

A GASTRONOMIC DINNER BUFFET
1 TO 23 DECEMBER 2024 | 26 TO 30 DECEMBER 2024
6:00P.M. - 10:00P.M.

	ADULTS	CHILDREN
SUNDAY TO THURSDAY	\$95⁺⁺	\$55⁺⁺
FRIDAY AND SATURDAY	\$108⁺⁺	\$66⁺⁺

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,
Mignonette Sauce, Tabasco, Vodka Cocktail Sauce, Lemon Wedge

Sashimi and Sushi

Norwegian Salmon, Ahi Tuna, Sushi and Maki Selection
Wasabi, Japanese Shoyu, Pickled Ginger, Edamame

SALAD BAR

Baby Romaine Lettuce | Mixed Green Salad

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

Dressing Options:

*Caesar, French Vinaigrette, Japanese Sesame, Rojak,
Extra Virgin Olive Oil, Balsamic Vinegar, Champagne Vinegar*

CHARCUTERIE

Chef's Selection of Imported Cold Cuts

*Mortadella di Bologna, Prosciutto Cotto, Salame Calabrese, Pancetta Piana, Chambost Salami
Caperberry, Gherkin, Chutney*

ARTISANAL CHEESE

Chef's Selection of Artisanal Cheeses

Apricot, Premium Nuts, Jam, Cracker

Menu is subject to change on a rotational basis, and buffet items may vary based on seasonal produce.

BREAD BASKET

Ciabatta, Sourdough, Grissini, Baguette, Lavash

Salted and Unsalted Eclairé Baratte Butter

CHILLED ANTIPASTI

Chicken Waldorf Salad

Mesclun Lettuce, Chicken Breast, Apple, Grape, Celery, Pecan Nut

Caprese

Organic Tomato, Fresh Buffalo Mozzarella, Basil

Gazpacho

Yellow Tomato, Marinated Bell Pepper, Extra Virgin Olive Oil

Turkey Cobb Salad

Turkey Breast, Bacon, Avocado, Cherry Tomato, Quail Egg, Blue Cheese

House-made Mediterranean Pickled Vegetables

Artisanal Farmer Pork Terrine

Marinated Mixed Olives

SOUP

Zuppa di Ceci e Castagne

Hot and Sour Seafood Soup

PINSA

Margherita Classica

Mozzarella, Tomato Sauce, Fresh Basil

Asparagi e Guanciale

Marinated Asparagus, Cured Italian Pork Belly, Mozzarella

Fromaggi e Uva

Mozzarella, Gorgonzola, Tomato Sauce, Grape, Rosemary, Red Wine Reduction

Al Tartufo

Black Truffle, Mixed Mushroom Duxelle, Fresh Herb

LIVE STATION

Bucatini Alfredo in Parmesan Wheel

Bucatini, Truffle Cream or Roman Carbonara Sauce, Parmesan Cheese, Pancetta Crumbs

Slow-roasted Turkey

Traditional Stuffing, Giblet Gravy

ITALIAN SPECIALTIES

Lasagna alla Bolognese

Romagna Style Béchamel Lasagna, Beef Bolognese, Parmigiano Reggiano

Rigatoni alla Norma

Neapolitan Sauce, Fried Eggplant, Pecorino Romano, Basil

Ravioli Ricotta e Spinaci

Ricotta and Spinach Stuffed Pasta, Walnut, Parmesan Cream Sauce

Cioppino

Mixed Seafood Stew with the Catch of the Day, Garlic, Oregano, White Wine, San Marzano Tomato

Cernia Arrosto alla Puttanesca

Fish of the Day, Anchovy, Tomato Confit, Caper, Olive, Basil

Spezzatino di Manzo

Braised Beef in Red Wine, Forest Mushroom, Baby Potato, Rosemary

Honey-glazed Gammon Ham

Virginia Smoked Ham, Acacia Honey, Sweet Pineapple, Rosemary

Frizzone

Traditional Vegetable Stew, Olive, Oregano, Caper, Basil, Aged Balsamic

Truffle-scented French Fries

ASIAN KITCHEN

Dim Sum

Chef's Daily Selection (3 Types)

Stir-fried Vermicelli with Char Siew

Pork Char Siew, Egg, Capsicum, Silver Sprout

Braised Pork Knuckle and Shiitake

Superior Soya Sauce, Five-Spice, Star Anise, Ginger

Kung Pao Chicken

Boneless Chicken, Peanut, Sesame Oil, Dried Chilli, Sichuan Pepper

Nyonya Red Snapper

Okra, Eggplant, Tomato, Nyonya Sauce

Indian Food Selection

Chef's Daily Selection (3 types)

Vegetables 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

Strawberry Yuzu Yule Log Cake

Strawberry Genoise, Yuzu Cream

Chestnut Tart

Chestnut Crèmeux, Chocolate Pearl, Vanilla Tart

Marble Cheesecake

Almond Sponge, Cream Cheese, Fresh Berry

“Ice” Jelly

Osmanthus Konnyaku Jelly, Pomelo, Aloe Vera

Christmas Fruit Cake

Rum-infused Mixed Fruit Cake, Christmas Snow White

Matcha Opera

Almond Sponge, Matcha Ganache

Selection of Japanese Mochi

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