

LUCE

A GASTRONOMIC LUNCH BUFFET

1 TO 23 DECEMBER 2024 | 26 TO 30 DECEMBER 2024

12:00P.M. - 2:30P.M.

	ADULTS	CHILDREN
MONDAY TO FRIDAY	\$75 ⁺⁺	\$45 ⁺⁺
SATURDAY	\$80 ⁺⁺	\$50 ⁺⁺

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, 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*

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

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

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

SOUP

Zuppa Toscana

Double-boiled Pork Rib Soup with Bitter Gourd

ITALIAN SPECIALTIES

Lasagna alla Bolognese

Romagna Style Béchamel Lasagna, Beef Bolognese, Parmigiano Reggiano

Rigatoni alla Norma

Neapolitan Sauce, Fried Eggplant, Pecorino Romano, Basil

Orecchiette Salsiccia e Broccoli

Italian Pork Sausage, Parmesan

Cacciucco Toscano

Seasonal Seafood Stew, Fennel, Celery, Garlic, Red Wine Sauce

Spezzatino di Maiale

Slow-roasted Pork, Fingerling Potato, Shallot, Baby Peas

Pollo Croccante

Crispy Chicken Lollipop, Mayonnaise, Mustard, Ketchup, BBQ Sauce

Honey-glazed Gammon Ham

Virginia Smoked Ham, Acacia Honey, Sweet Pineapple, Rosemary

Caponata Siciliana

Organic Eggplant, Zucchini, Fennel, Celery, Pine Nut, Raisin, Tomato

Truffle-scented Mashed Potato au Gratin

White Truffle Essence, Mozzarella Cheese

ASIAN KITCHEN

Dim Sum

Chef's Daily Selection (3 Types)

Cantonese Style Braised Angus Beef

Radish, Chinese Spices

Nasi Goreng Istimewa

Tiger Prawn, Ikan Bilis, Mixed Vegetables, Sambal Belacan

Sichuan Style Stir-fried Jade Perch

Celery, Capsicum, Red Onion, Sichuan Sauce

Ayam Goreng with Lemongrass

Chicken, Rempah, Tumeric, Curry Leaf

Indian Food Selection

Chef's Daily Selection (3 types)

Vegetable Biryani

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

D.I.Y. STATION

Signature InterContinental Laksa

Tiger Prawn, Fish Cake, Sliced Chicken, Beansprout, Quail Egg, Noodle, Laksa Broth, Laksa Leaf, Sambal

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