



LUCE

A GASTRONOMIC DINNER BUFFET

31 OCTOBER 2024

6:00P.M. - 10:00P.M.

ADULTS

\$78⁺⁺

CHILDREN

\$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

Japanese Oyster, Boston Lobster, Snow Crab, Black Mussel, Australian Yabby,
Tiger Prawn, Sea Whelk, Scallop
Mignonette Sauce, Tabasco, Cocktail Sauce, Lemon Wedge

Sashimi and Sushi

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

SALAD BAR

Baby Spinach | Mixed Garden Leaves

Cucumber, Chestnut, Corn Kernel, French Bean, Quail Egg, Edamame, Cherry Tomato,
Sunflower Seed, Pumpkin Seed, Crispy Dough Fritter, Feta

Dressing Options:

Honey Mustard, Thousand Island, Japanese Sesame, Rojak Sauce, Extra Virgin Olive Oil, Balsamic Vinegar, Champagne Vinegar

CHARCUTERIE

Chef's Selection of Imported Cold Cuts

Marinated Olive, Pickled Vegetable, Caperberry, Gherkin, Selection of Chutney

ARTISANAL CHEESE

Selection of Les Frères Marchand & Luigi Guffanti Cheeses

Dried Fruit, Premium Nuts, Fig Jam, Orange Marmalade, Selection of Crackers

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

BREAD BASKET

Pane Toscano, Ciabatta, Focaccia ai Pomodorini, Lavash, Grissini, Mini Hard & Soft Rolls

Salted and Unsalted Echiré Baratte Butter

CHILLED ANTIPASTI

Dracula's Blood in Test Tube

Red Blood Orange, Red Tomato, Red Watermelon, Tabasco

Spider on Spicy Devil Egg

Olive Spiders, Bottarga, Mayonnaise, Paprika

Smoked Yummy Little Piggy Salad

Virginia Ham, Potato, Corn, Mayonnaise, Mustard, Spring Onion

Tombstones in The Graveyard

Baba Ganoush, Hummus, Capsicum Dip, Olive Tapenade

Scary Mummy Hot Dog

Sausage, Truffle Mayonnaise, Lettuce

Creepy Crawlers Sandwich

Melting Tuna-Anchovy Mayonnaise, Cheddar Cheese, Lettuce

Duck Rilette

Beetroot Juice, Sour Cream, Red Onion, Ikura, Chive

SOUP

Witch's Pumpkin Brew

Pumpkin Soup, Toasted Nuts, Garlic Crostini

Chinese Ghostly Herbal Essence

Herbal Soup, Yellow Chicken, Red Date, Goji Berry

PINSA

Spicy Zombie's Intestines

Spicy Italian Sausage, Smoked Scamorza, Pumpkin Cream

Poisonous Forest Mushroom

Black Truffle Paste, Wild Mushroom, Smoked Scamorza, Cream

Spooky Smoked Salmon

Zucchini Carpaccio, Smoked Salmon, Mozzarella

The Devil

Spicy Salame Calabro, 'Nduja Paste, Tomato Sauce, Mozzarella

SIGNATURE MEAT CARVING

Hannibal Lecter's Bone-In Ribs

Roman Style Pork Rib, Rosemary Sauce, Dijon Mustard

The Abominable Cow

Oven-roasted Angus Beef Tomahawk, Natural Jus

Goblin's Guts

Seared Snail Chicken Sausage, Pickle

ITALIAN SPECIALTIES

Haunted Deep Sea Dark Tentacles Pasta

Black Ink Pasta, Squid Ink Sauce, Calamari, Seafood

The Spooky Beef Lasagna

Pork & Beef Bolognese, Charcoal Béchamel, Parmigiano Reggiano

Poison Ivy Green Slimy Concoction

Potato Gnocchi, Basil Pesto, Fried Eggplant, Pecorino

Jack-O-Lantern Ravioli

Lemon & Ricotta Stuffed Ravioli, Pumpkin Cream, Mixed Nuts, Grana Padano

Sea Monsters Stew In The Cauldron

Tuscany Style Seafood Stew, Spicy Tomato Ragout, Fresh Herb

Poison Stuffed Cheesy Tomato

Oven-roasted Charcoal & Cheese Stuffed Tomato, Fresh Parsley, Extra Virgin Olive Oil

The Cursed Fisherman's Halloween Catch

Whole Fish Fillet with LUCE Signature Sauce

Bloody Whole Chicken

Deviled Spring Chicken, Garlic & Rosemary Jus

Vegetables From the Graveyards

Italian Vegetable Selection, Light Tomato Sauce, Caper, Olive

Trick or Tots

Crispy Golden Tater Tots, Black Truffle Essence, Parmesan

Garlic & Rosemary Roasted Potato

ASIAN KITCHEN

Dim Sum

Chef's Daily Selection (3 Types)

Tangy Little Piggy's Belly

Sweet & Sour Pork, Pineapple, Lychee, Mixed Capsicum

Haunted Tiger Tails of The Deep Sea

Sichuan Style Prawn, Broccoli, Shimeji Mushroom, Carrot

Wrapped Zombi Meat & Sticky Grains

Glutinous Rice, Chinese Sausage, Shiitake Mushroom, Shallot, Lotus Leaf

Singapore's Phantom Nyonya Chicken

Chicken Thigh Cooked in Creamy Nyonya Curry Sauce, Potato & Lime Leaf

Cursed Spicy Tiger Prawn Treats

Sambal Udang, Onion, Tomato, Kaffir Lime Leaf

SCREAM for Wicked Hokkien Mee

Scallop, Tiger Prawn, Baby Squid, Pork Belly, Egg, Vegetable

Indian Food Selection

Chef's Daily Selection (4 Types)

D.I.Y. STATION

InterContinental Mee Siam

Tiger Prawn, Beansprout, Quail Egg, Rice Vermicelli, Spicy Sour Broth

DESSERT

R.I.P. LUCE-Misu

Mascarpone Espuma, Espresso Syrup, Sponge, Crunchy Feuilletine

Mini Zombie Macarons

Organic Almond, Raspberry Cream

Spider Wet Fruity Choux Puff

Choux Dough, Fruity Cream

Spooky Strawberry Swiss Roll

Strawberry Genoise, Yuzu Cream

Eyeball Jelly

Osmanthus Konnyaku Jelly

Mini Ghastly Ghost Meringue Tart

Almond Cream, Caramelised Apple, Vanilla Tart

Halloween Cupcakes

Butter Cake, Chantilly Cream

Devil's Food Opera

Almond Sponge, 64% Chocolate Ganache

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Almond Sponge, 64% Chocolate Ganache

Dracula's Blood Panna Cotta

Milk Panna Cotta, Red Fruit Coulis

Selection of Japanese Mochi

Warm Danish Butter Pudding with Custard Sauce

Gelato e Sorbetti

Daily Rotation of Gelato and Sorbet

Chocolate Fountain

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

Assorted Homemade Cookies

Fresh Fruit Selection

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