



# BIG CHRISTMAS BRUNCH MENU

25 DECEMBER 2024  
12:30P.M. - 3:30P.M.

## ADULTS

## CHILDREN

**\$288<sup>++</sup>**

Free-flow Bauguet-Jouette Champagne,  
Aperol Spritz, selected wines and cocktails,  
soft drinks, juices, coffee and tea

**\$118<sup>++</sup>**

For ages 6 to 11 years old

**\$208<sup>++</sup>**

Free-flow soft drinks,  
juices, coffee and tea

**\$88<sup>++</sup>**

For ages 3 to 5 years old



All prices are subject to 10% service charge and prevailing government taxes



# SEAFOOD, SASHIMI & SUSHI

## Freshly Shucked Oysters

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

## Snow Crab, Lobster Claw, Cold Water Prawn, Black Mussel, Australian Yabby, Sea Whelk, Scallop

*Vodka Cocktail Sauce, Yuzu-Ginger Vinaigrette, Lemon Wedge*

## Marinated Boston Lobster Salad

*Tobiko, Celery, Cucumber, Fresh Herb, Shallot, Wasabi Mayo, Ketchup*

## Smoked Scottish Salmon with Ikura

*Assorted Blinis, Smoked Caviar, Egg Mimoso, Crème Fraîche, Chive, Shallot*

## Assortment of Sushi and Maki

### Sashimi and Sushi

Norwegian Salmon, Ahi Tuna, Swordfish, Hokkaido Octopus

*Wasabi, Japanese Shoyu, Pink Ginger, Pickled Japanese Turnip*

# CHARCUTERIE

## Cold Cuts

Mortadella di Bologna, Smoked Virginia Ham, Parma Ham 18 Months, Duck Rillettes, Iberico Chorizo, Assorted Chambost Saucisson, Jesus from the Pays Basque, Wagyu Beef Pastrami, Pork Terrine

*Cornichon, Pickled Caperberry, Onion Marmalade, Silver Onion*

## Luigi Guffanti Selection of Italian Cheeses Les Frères Marchand Selection of French Cheeses

*Dried Fruit, Mixed Nuts, Jam, Grape, Acacia Honey, Cracker*

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## BREAD BASKET

**Pane Toscano, Ciabatta, Sourdough, Lavash, Grissini, Mini Hard & Soft Rolls**

*Salted and Unsalted Eclairé Baratte Butter*

## SALAD BAR

**Baby Romaine Lettuce | Mesclun Salad | Kale-Purple Cabbage**

Corn Kernel, Bell Pepper, Semi-dried Cherry Tomato, Mixed Olive, Balsamic Onion, Cucumber, Marinated Artichoke, Zucchini alla Scapece, Shiitake Mushroom, Carrot, Garlic Crouton, Crispy Dough Fritter, Fried Beancurd, Chickpea Salad, Parmesan, Feta, Anchovy, Bacon Bits, Quail Egg, Poached Chicken, Smoked Duck

*Dressing Options:*

*Thousand Island, Caesar, Japanese Sesame, Rojak, French Vinaigrette, Balsamic Vinegar, Champagne Vinegar, Sherry Vinegar, Extra Virgin Olive Oil, Grape Seed Oil, Avocado Oil*

## SOUP

**Celeriac, Hazelnut and Truffle Soup**

Crispy Streaky Bacon Bits, Garlic Crouton

**Fish Maw Soup with Crab Meat**

Shredded Sea Cucumber, Mushroom

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# CANAPÉ & APPETISER

## **Gamberi in Salsa LUCE Mini Caprese Salad**

Buffalo Mozzarella, Roasted and Cured Cherry Tomato, Basil Pesto, Lavash

## **Goat Cheese and Pickled Beetroot Tartlet**

Sainte-Maure, Red Beet, Walnut, Thyme, Butter Dough

## **Chilled Tomato Gazpacho | Green Vegetable Gazpacho**

Timut Pepper, Extra Virgin Olive Oil

## **Crab Salad and Sea Urchin Verrine**

Dungeness Crab, Hokkaido Uni, Lemon Zest, Tomato Tartare

## **Tiger Prawn Chawanmushi**

Tobiko, Shiitake Mushroom, Organic Egg

## **Foie Gras Macaron**

Duck Liver Parfait, Onion Marmalade, Raspberry

## **Parma Ham and Feta**

Compressed Watermelon, Feta Cream Cheese, Crispy Ham, Walnut, Fresh Herb

## **Giant Apulia Burrata**

Arugula Leaf, Fleur de Sel

## **Thai Mango and Papaya Salad**

Tiger Prawn, Sakura Ebi, Green Mango, Cherry Tomato, Peanut, Bean, Coriander, Thai Chilli Dressing

## **Chilled Roast Beef Platter**

Vegetable Stew, Vintage Sherry Vinegar, Vitello Tonnato Sauce

## **Greek Salad with Smoked Duck Breast**

Cucumber, Capsicum, Red Onion, Kalamata Olive, Cherry Tomato, Feta, Mint

## **Chilled Oriental Angus Beef Salad**

Baby Corn, Tomato, Carrot, Vermicelli, Sesame Oil, Coriander, Mint

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# PINSA

## **Margherita Classica**

Mozzarella, Tomato Sauce, Fresh Basil

## **5 Formaggi e Uva**

Mozzarella, Parmesan, Gorgonzola, Taleggio, Provolone, Grape

## **Tartufata**

Black Truffle Paste, Wild Mushroom, Smoked Scamorza, Cream

## **Zucchini e Pecorino**

Fried Zucchini, Pecorino, Mozzarella, Tomato Sauce, Basil

## **Diavola**

Salame Calabro, 'Nduja, Mozzarella, Tomato Sauce

## **Pancetta e Patate**

Smoked Scamorza, Pancetta Ham, Mozzarella, Black Pepper

## **Cotto e Gorgonzola**

Gorgonzola Dolce, Cooked Ham, Mozzarella, Walnut

## **Tonno e Cipolle**

Premium Tuna in Oil, Red Onion, Caper, Salted Anchovy, Mozzarella, Tomato Sauce

# LIVE STATION

## **Tonnarelli ai Gamberi in Cheese Wheel**

Black Ink Egg Pasta, Tiger Prawn, Shellfish Bisque, Italian Basil, Brandy

## **Branzino al Cartoccio**

Baked Whole Seabass in Papillote, Braised Fennel, Puttanesca Sauce

## **Tacchino Arrosto**

Roasted Turkey with Homemade Sausage-chestnut Stuffing, Brussel Sprout, Giblet Gravy

## **Costata Di Manzo**

Charred Australian Grainge Prime Rib, Baked Balsamic Vine Tomato, Red Wine Sauce, Selection of Pommery Mustard

## **Prosciutto al Forno**

Honey-glazed Smoked Virginia Ham, Potato-bacon-egg Salad, Apple Sauce

## **Costine di Maiale Glassante**

St. Louis BBQ Pork Rib, Grilled Pineapple with Acacia Honey, BBQ Sauce

## **Flambé Salted Baked Yuan Chicken**

Yuan Whole Chicken, Chinese Spices, Salt, Ginger and Scallion

## **Signature InterContinental Laksa**

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

# ITALIAN SPECIALTIES

## **Brodetto di Pesce**

Venetian Style Braised Seafood, Tiger Prawn, Black Mussel, Squid, Clam, Black Cod

## **Guancia di Manzo al Vino**

Braised Beef Cheek in Amarone Wine, Organic Carrot, Thyme

## **Mascagnine di Carne in Umido**

Homemade Meatball, Fresh Tomato Marinara, Parmesan, Basil

## **Cosce di Pollo alla Cacciatora**

Chicken Thigh, Tomato Ragout, Seasonal Vegetable, Mushroom, Fresh Herb

## **Anatra Arrosto**

Roasted Duck Leg, French Foie Gras, White Bean Ragout, Baby Spinach, Rosemary

## **Rigatoni 'Nduja**

'Nduja Paste, Tomato Ragout, Buffalo Cheese, Shallot, Basil

## **Lasagna alla Bolognese**

Romagna Style Béchamel Lasagna, Homemade Beef Bolognese, Grana Padano

## **Penne Gamberi e Zucchine**

Gragnano Semola Pasta, Tiger Prawn, Zucchini Cream, Garlic Confit, Fresh Herb

## **Tortellini Panna, Prosciutto e Piselli**

Artisanal Pork Stuffed Pasta, Parma Ham, Baby Pea, Parmesan Cream Sauce

## **Frittata al Tartufo**

Black Truffle Egg Frittata, Zucchini, Pecorino, Fresh Herb

## **Vegetali Saltati**

Asparagus, Zucchini, Kenya Bean, Bell Pepper, Shanghai Greens

## **Purea di Patate al Burro and French Fries**

French Butter and Parmesan Creamy Potato, Comté



# LOCAL DELIGHTS

## **Sambal Stingray**

BBQ Sambal Chilli Paste, Tamarind, Red Onion, Coriander

## **Goan Prawn Curry**

Coconut, Masala Mix, Red Chilli

## **Har Cheong Chicken**

Prawn Paste Marinated Chicken Drumstick and Mid Wing

## **Sup Tulang Merah**

Ossobuco Lamb, Chilli Paste, Cumin, Garlic, Ginger

## **Dim Sum Selection**

Chicken Siew Mai, Prawn Har Gow, Scallop Dumpling, Lotus Leaf Peanut Rice, Chilli Crab Bao, Chicken Char Siew Bao, Charcoal Salted Egg Custard Bao, Kaya Bao, Crispy Kataifi Prawn Roll, Chicken Ngoh Hiang, Pork Char Siew Soh

*Sichuan Sauce, Garlic Chilli, Pickled Green Chilli*

# CHINESE KITCHEN

## **Deep-fried Tiger Prawn with Garlic**

Dried Chilli, Scallion, Preserved Black Bean

## **Braised Sea Cucumber with Flower Mushroom**

Broccoli, Wolfberry

## **Cantonese Braised Angus Beef with Daikon**

Angus Beef Short Rib, Carrot, Radish, Celery, Zhu Hou Sauce

## **Braised Pork Knuckle with Dried Flower Mushroom**

Chestnut, Star Anise, Cinnamon Stick

## **Honey-glazed Iberico Pork Collar**

Cantonese Style BBQ Pork

## **Deep-fried Wheat Beancurd with Citrus Honey Soy Sauce**

Bonito Flake, Sesame Seed

## **Wok-fried Vermicelli with Seasonal Vegetable**

Mixed Capsicum, Red Onion, Silver Sprout, Yellow Chive

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# INDIAN SPECIALTIES

## **Meen Mappas**

Seabass, Tomato-coconut Gravy, Curry Leaf

## **Kadai Prawn Masala**

Dried Chilli, Coriander Seed, Cumin Powder, Onion Gravy

## **Chicken Tikka Lababdar**

Tandoori Marinated Boneless Chicken, Tomato Gravy, Methi Leaf

## **Mutton Balti Masala**

Australian Lamb Leg, Balti Masala Spice, Coriander

## **Paneer Butter Sabji**

Cottage Cheese, Cashew Nut Gravy, Butter, Indian Spices

## **Bagara Baingan**

Grilled Eggplant, Tomato-onion Gravy, Ginger, Roasted Cumin

## **Vegetable Biryani**

Saffron, Chef's Special Mixed Spice, Basmati Rice, Cashew Nut, Crispy Shallot

**Plain Papadum, Cucumber Raita, Boondi Raita, Mint Chutney, Imli Ki Chutney**

# DESSERT

## **LUCE-misu (Live Station)**

Mascarpone Cheese, Espresso Syrup, Sponge, Crunchy Feuilletine

## **Chocolate Mint Truffle Tea Bûche De Noël**

Madirofolo 65% Chocolate, TWG Chocolate Mint Truffle Ganache

## **Passion Fruit Ginger Yule Log**

Ginger Mousse, Creamy Passion Fruit, Tropical Fruit Marmalade

## **Strawberry Yuzu Yule Log Cake**

Strawberry Genoise, Yuzu Cream

## **Snow White Coconut and Cempedak Yule Log**

Coconut Mousse, Cempedak Crémeux, Attap Seed, Pandan Genoise

## **Merry Berry Choux Show Piece**

Choux Dough, Fruity Cream

## **Mont Blanc**

Chestnut Crémeux, Chocolate Pearl, Vanilla Tart

## **Christmas Cheesecake**

Oreo Crumble, Baked Cream Cheese

## **Snowy "Ice" Jelly**

Osmanthus Konnyaku Jelly, Pomelo, Aloe Vera

## **Jolly Christmas Fruit cake**

Rum-infused Mixed Fruit Cake, Christmas Snow White



# DESSERT

## Matcha Opera

Almond Sponge, Matcha Ganache

## Red Fruit Panna Cotta

Milk Panna Cotta, Red Fruit Coulis

## Assorted Christmas Chocolate Pralines

## Selection of Japanese Mochi

## Italian Panettone

## Traditional Christmas Stollen

## Sensation Mixed Macaron Tower

## Warm Danish Butter Pudding with Custard Sauce

## Minced Fruit Pie

## Gelato e Sorbetti

Daily Rotation of Gelato (2 Types) and Sorbet (2 Types)

## Valrhona Chocolate Fountain

Caraïbe 55% Dark Chocolate, Inspiration Raspberry Chocolate, Inspiration Yuzu Chocolate

### Condiments:

Marshmallow, Wafer Roll, Cream Puff, Oreo, Pound Cake, Mini Doughnut, Strawberry, Mixed Grapes, Blueberry, Raspberry, Watermelon, Pineapple, Rock Melon, Dragon Fruit, Chocolate Pearl, Green Pistachio, Rainbow Sprinkle, Smarties, Gummy Bear, Dried Apricot, Fig, Mango, Prune

## Assorted Homemade Cookies

## Fresh Fruit Selection

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