



# NEW YEAR EVE DINNER BUFFET

31 DECEMBER 2024  
6:00P.M. - 10:00P.M.

## ADULTS

**\$218<sup>++</sup>**

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

## CHILDREN

**\$78<sup>++</sup>**

For ages 6 to 11 years old

**\$158<sup>++</sup>**

Free-flow soft drinks,  
juices, coffee and tea

**\$58<sup>++</sup>**

For ages 3 to 5 years old



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

# SEAFOOD, SASHIMI & SUSHI

## Seafood on Ice

Fresh Oyster, Boston Lobster, Snow Crab,  
Black Mussel, Australian Yabby, Tiger Prawn, Sea Whelk, Scallop

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

## Sashimi and Sushi

Hamachi, Norwegian Salmon, Ahi Tuna, Sushi & 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

## Cold Cuts

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

## Les Frères Marchand Selection of Premium Cheeses

*Dried Fruit, Mixed Nuts, Jam, Cracker*

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# BREAD BASKET

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

*Salted and Unsalted Echiré Baratte Butter*

# SOUP

## **Zuppa all'Astice**

French Lobster Bisque, Garlic Crouton, Parmesan

## **Fish Maw Soup with Crab Meat**

Shredded Sea Cucumber, Mushroom

# CHILLED DELIGHTS

## **Gamberi in Salsa Rosa**

Endive, Prawn, Cocktail Sauce

## **Asian Style Tuna Tartare**

Smoked Avruga Caviar, Avocado Salsa

## **Japanese Lobster Salad**

Tamago, Micro Cress, Japanese Shredded Chilli Pepper

## **Foie Gras Macaron**

Chestnut, Fresh Fig, Chilli Macaron

## **Gazpacho of the Day**

# APPETISERS

## **Pork Tonnato**

Slow-roasted Pork Loin, Tuna Sauce, Caper and Chervil

## **House-cured Salmon Platter**

Blinis, Egg Mimosa, Crème Fraiche, Salmon Ikura, Chive, Shallot

## **Wagyu Beef Pastrami Croissant**

Truffle Mayonnaise, Provolone

## **Parma Caprese Salad**

Heirloom Tomato, Dried Cherry Tomato, Buffalo Mozzarella, Crispy Parma

## **Turkey Cobb Salad**

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

## **Artisanal Farmer Pork Terrine, Duck Rillettes**

Marinated Mixed Olive, Artichoke, Pickled Vegetable

# LIVE STATIONS

## **Tonnarelli ai Gamberi**

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

## **Costata di Manzo**

Roasted Angus Striploin, Fingerling Potato, Vine Cherry Tomato, Roasting Jus

## **Agnello al Forno**

Roasted Herb-marinated Bone-in Lamb Leg, Rosemary Jus

## **Tacchino Arrosto**

Roasted Turkey with Homemade Sausage-Chestnut Stuffing, Giblet Gravy

## **Honey-glazed Gammon Ham**

Virginia Smoked Ham, Acacia Honey, Roasted Pineapple, Rosemary

# D.I.Y. STATION

## **Signature InterContinental Laksa**

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

# 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

# PASTA

## Penne Gamberi e Zucchine

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

## Gnocchi Ai Formaggi

Artisanal Potato Dumpling, 5-cheese Sauce, Crispy Pangrattato, Walnut

## Lasagna alla Bolognese

Romagna Style Béchamel Lasagna, Beef Bolognese, Parmesan

## Tortellini Panna, Prosciutto e Piselli

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

# ITALIAN SPECIALTIES

## **Polpo alla Tarantina**

Red Wine Braised Octopus Stew, Tomato Ragout, Red Chilli, Fresh Herb

## **Salmone in Crosta**

Oven-baked Norwegian Salmon, Baby Spinach, Puff Pastry

## **Torta al Pesce Spada Affumicato**

Smoked Swordfish, Cream Cheese Quiche

## **Le Mascagnine di Carne in Umido**

Homemade Meatball, Fresh Tomato Marinara, Parmesan Cheese, Basil

## **Ossobuco di Manzo**

Beef Ossobuco, Lentil Ragout, Wild Mushroom, Red Wine Reduction

## **La Porchetta**

Roasted Italian Stuffed Pork Loin, Cannellini Bean, Peroni Beer Gravy

## **Pork Salsiccia and Pepper Skillet**

Italian Sausage, Red Capsicum, Tomato, Fennel Seed, Italian Seasoning

## **Pollo al Forno**

Slow-braised Chicken Thigh, Green Asparagus, Root Vegetable

## **Pollo Croccante**

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

## **Frittata Italiana**

Egg Tortilla, Smoked Pancetta, Spinach, Scamorza

## **Melanzana al Funghetto**

Pan-roasted Eggplant, Pomodoro Salsa, Garlic, Fresh Basil

## **Finocchi Gratinati**

Steamed and Baked Fennel, Onion, Fresh Thyme, Béchamel, Parmesan

## **Fried Brussel Sprout and Crispy Pancetta**

Pancetta Crumb, Parmesan

## **Patate al Forno**

Roasted Fingerling Potato, Garlic, Herb

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# ASIAN KITCHEN

## Honey-glazed Iberico Pork Char Siew

## Sichuan Style Wok-fried Tiger Prawn

Broccoli, Carrot, Shimeji Mushroom

## Abalone Ee Fu Noodle

Braised Baby Abalone, Mixed Mushroom, Sweet Soya Sauce, Chinese Chive

## Dim Sum Selection

Chilli Crab Bao, Charcoal Salted Egg Custard Bao, Prawn Har Gow,  
Tobiko Chicken Siew Mai, Seafood Spring Roll

## Sambal Petai Sotong

Fresh Squid, Petai Bean, Tempeh, Galangal, Belacan

## Chilli Tiger Prawn

Deshelled Prawn, Egg White, Chilli Sauce, Coriander

## Fried Seafood Hokkien Mee

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

## Hakka Braised Angus Beef

Daikon, Black Fungus, Mushroom, Preserved Beancurd

## Malabar Fish Masala

Seabass, Indian Spices, Tomato, Coconut Milk

## Rajma Masala

Kidney Bean, Cumin Powder, Garam Masala, Coriander

## Traditional Lamb Rogan Josh

New Zealand Lamb, Chef's Special Mixed Spices, Ghee, Curd, Red Chilli Powder

## Vegetable Biryani

Saffron, Chef's Special Mixed Spice, Basmati Rice

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# DESSERT

## LUCE-misu

Mascarpone Cheese, Espresso Syrup, Sponge, Crunchy Feuilletine

## Onde-Onde Cake

Almond Sponge, Pandan Custard

## Mini Cheesecake

Sweet Crumble, Cream Cheese

## Petit Choux

Fruity Cream, Choux Dough

## Rainbow Swiss Roll

Genoise Sponge, Butter Cream

## Chestnut Frangipane Tart

Chestnut Cremeux, Chocolate Pearl, Vanilla Tart

## Mango Pudding

Konnyaku Jelly, Mango Compote

## Assorted Chocolate Praline

Ivory, Milk, Dark

## Rum-infused Mixed Fruit Cake

## Red Fruit Panna Cotta

Milk Panna Cotta, Red Fruit Coulis

## Panettone

## Sensation Mixed Macaron

## Egg Tart

## Warm Danish Butter Pudding with Custard Sauce

## Gelato e Sorbetti

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

## Chocolate Fountain

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

## Assorted Homemade Cookies and Pralines

## Fresh Fruit Selection