



A GASTRONOMIC LUNCH BUFFET

13 TO 30 NOVEMBER 2024

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

	ADULTS	CHILDREN
MONDAY TO FRIDAY	\$68 ⁺⁺	\$34 ⁺⁺
SATURDAY	\$78 ⁺⁺	\$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

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

Parma e Melone

24-month Aged Prosciutto di Parma, Cantaloupe Melon, Arugula

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

Zucchini e Pecorino

Marinated Organic Zucchini, Pecorino Romano, Mozzarella

Fungi e Carciofi

Artichoke, Sautéed Mushroom, Mozzarella, Tomato Sauce

Salsiccia e Friarielli

Italian Sausage, Broccolini, Mozzarella, Tomato Sauce

Marinara

Tomato Base, Fresh Garlic, Oregano, Extra Virgin Olive Oil, Italian Basil

SOUP

Zuppa Toscana

Double-boiled Pork Rib Soup with Watercress

ITALIAN SPECIALTIES

Lasagna alla Bolognese

Romagna Style Béchamel Lasagna, Beef Bolognese, Parmigiano Reggiano

Rigatoni alla Norma

Neapolitan Sauce, Fried Eggplant, Pecorino Romano, Basil

Pasta alla Luciana

Braised Baby Octopus in Red Wine, Chilli, Garlic, Olive, Fresh Herb

Lombo di Maiale Arrosto Con Mele

Roasted Pork Loin with Apple and Cider Gravy

Canard à l'Orange

Duck Breast, Organic Seasonal Vegetable, Orange Sauce

Pollo Croccante

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

Honey-glazed Gammon Ham

Virginia Smoked Ham, Acacia Honey, Sweet Pineapple, Rosemary

Frizzone

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

Mashed Potato au Gratin

ASIAN KITCHEN

Dim Sum

Chef's Daily Selection (3 Types)

Honey-glazed Iberico Pork Char Siew

Nasi Goreng Istimewa

Tiger Prawn, Ikan Bilis, Mixed Vegetables, Sambal Belacan

Sweet and Sour Fish

Jade Perch, Capsicum, Litchi, Sweet and Sour Sauce

Ayam Masak Merah

Chicken, Tomato Sauce, Turmeric, Cinnamon

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

Chocolate Orange Yule Log Cake

Chocolate Genoise, Chocolate Orange Ganache, Milk Chocolate Pearl

Forest Cherry Tart

Cherry Compote, Almond Streusel, Vanilla Tart

Fruity Choux

Choux Puff, Fruity Cream, Fresh Berry

Mango Panna Cotta

Milk Panna Cotta, Thai Mango Coulis

Christmas Fruit Cake

Rum-infused Mixed Fruit Cake, Christmas Snow White

Matcha Red Bean Mousse Cake

Matcha Sponge, Azuki Compote

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

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