



**LUCE**

**A GASTRONOMIC DINNER BUFFET**

AVAILABLE DAILY

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

	ADULTS	CHILDREN
MONDAY TO THURSDAY	\$78 <sup>++</sup>	\$39 <sup>++</sup>
FRIDAY AND SATURDAY	\$92 <sup>++</sup>	\$44 <sup>++</sup>
SUNDAY	\$88 <sup>++</sup>	\$39 <sup>++</sup>

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, Black Mussel, Australian Yabby, Tiger Prawn, Clam, 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 Romaine Lettuce | Mixed Green Salad

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

*Dressing Options:*

*Caesar, Thousand Island, Japanese Sesame, Rojak,  
Extra Virgin Olive Oil, Balsamic Vinegar, Champagne Vinegar*

# CHARCUTERIE

## Chef's Selection of Imported Cold Cuts

*Marinated Olive, Pickled Vegetable, Caperberry, Gherkin*

# ARTISANAL CHEESE

## Handpicked Assortment of Fine Cheeses

*Apricot, Premium Nuts, Jam, Cracker*

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

# BREAD BASKET

**Ciabatta, Sourdough, Grissini, Baguette, Lavash**

*Salted and Unsalted Echiré Baratte Butter*

# CHILLED ANTIPASTI

## **Insalata di Mare**

Marinated Seafood Salad, Fresh Vegetable, Lemon Vinaigrette, Fresh Herb

## **Alici Marinate**

Marinated Anchovy, Chilli, Italian Parsley

## **Melanzana Arrostita**

Smoked Eggplant Caviar, Mint, Confit Garlic

## **Insalata di Patata**

Boiled Potato, Cotto Ham, Red Onion, Mayonnaise & Mustard Sauce, Herb

## **Roast Beef & Provolone Cheese Croisaant**

Truffle Mayonnaise, Lettuce

## **House-made Mediterranean Pickled Vegetables**

## **Artisanal Farmer Pork Terrine**

## **Duck Rilette**

## **Marinated Mixed Olives**

# SOUP

**Roasted Pumpkin Soup, Toasted Nuts, Garlic Crostini**

**Double-boiled Soup of the Day**

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# PINSA

## **Zucca e Salsiccia Piccante**

Smoked Scarmorza, Spicy Italian Sausage, Pumpkin Cream

## **Tartufata**

Black Truffle Paste, Wild Mushroom, Smoked Scarmorza, Cream

## **Zucchini e Salmone**

Mozzarella, Zucchini Carpaccio, Smoked Salmon

## **Diavola**

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

## **Cotto e Gorgonzola**

Mozzarella, Premium Baked Ham, Gorgonzola, Walnut

## **Marinara**

Tomato Sauce, Confit Garlic, Italian Basil, Oregano

## **Ai Gamberi**

Sauteed Prawn, Smoked Scarmoza, Broccoli Pesto Base

## **Ai Formaggi**

Mozzarella, Taleggio, Gorgonzola, Parmigiano Reggiano, Pear Confit

# ITALIAN SPECIALTIES

## **Penne Pasta ai Frutti di Mare**

Tiger Prawn, Calamari, Clam, Spiced Tomato Sauce

## **Lasagna Alla Bolognese**

Pork & Beef Bolognese, Bechamel, Parmigiano Reggiano

## **Ravioli Tartufati**

Ricotta & Lemon Stuffed Pasta, Truffled Mushroom & Cream Sauce, Toasted Nut

## **Cacciucco di Mare**

Tuscany Style Seafood Stew, Spicy Tomato Ragout, Fresh Herb

## **Pomodori Ripieni Gratinati**

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

## **Chef's Specialty Fish of The Day**

Fish Fillet with LUCE's Signature Sauce

## **Caponata**

Italian Vegetable Varieties, Light Tomato Sauce, Caper, Olive

## **Pollo Arrosto**

Roasted Marinated Spring Chicken, Garlic & Rosemary Jus

## **Garlic & Rosemary Roasted Potato**

## **Truffle Fries**

## **Tater Tots**

# LIVE STATION

## **Porchetta di Maiale**

Roman Style Roasted Pork, Rosemary Sauce, Dijon and Grain Mustard  
Served with Chef's Bread Selection

## **Fettuccine Truffle Alfredo in Parmesan Wheel**

Egg Pasta, Warm Truffle Cream Espuma / Roman Carbonara Espuma

## **Pancia Di Manzo**

Slow-cooked Italian Style Beef Brisket, Braised Jus

## **Salsiccia**

Seared Snail Chicken Sausage, Pickle, Selection of Mustard

# ASIAN KITCHEN

## **Dim Sum**

Chef's Daily Selection (3 Types)

## **Sweet & Sour Pork Belly**

Pineapple, Lychee, Mixed Capsicum

## **Steamed Lotus Leaf Glutinous Rice**

Chinese Cured Meat

## **Wok-fried Black Pepper Angus Beef**

Marinated Sliced Beef, Black Pepper Sauce, Onion

## **Indian Food Selection**

Chef's Daily Selection (4 Types)

# D.I.Y. STATION

## **Signature InterContinental Laksa**

Tiger Prawn, Fish Cake, Beansprout, Quail Egg, Noodle, Laksa Broth

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# DESSERT

## **LUCE-misu**

Mascarpone Cheese, Espresso Syrup, Sponge, Feuilletine

## **Mini Choux**

Choux Puff, Custard Cream

## **Vanilla Panna Cotta**

Mixed Fruit Compote, Tahitian Milky Cream

## **Assorted Mini Nonya Kueh**

## **Assorted Korean Mochi**

## **Matcha Red Bean Cake**

Matcha Mousse, Red Bean Custard

## **Chocolate Fudge Cake**

Double Chocolate Sponge, Chocolate Ganache

## **Banana & Peanut Pound Cake**

Banana Cake, Peanut Butter Cream

## **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**