

A GASTRONOMIC LUNCH BUFFET MONDAY TO SATURDAY 12:00P.M. - 2:30P.M.

ADULTS

CHILDREN

MONDAY TO FRIDAY

\$59++

\$29++

SATURDAY

\$68++

\$29++

 $\label{lem:continuous} Children\ price\ is\ applicable\ for\ age\ 6\ to\ 11.$ 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, Scallop Mignonette sauce, Tabasco, Lemon wedge, Cocktail sauce

Sashimi and Sushi

Norwegian Salmon, Ahi Tuna, 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

BREAD BASKET

Ciabatta, Sourdough, Grissini, Baguette, Lavash

Salted and Unsalted Echiré Baratte Butter

ARTISANAL CHEESES

Chef's Selection of Fine Cheeses

Apricot, Premium Nuts, Jam, Cracker

CHILLED ANTIPASTI

Insalata di Mare

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

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 Croissant

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

House-made Mediterranean Pickled Vegetables

Artisanal Farmer Pork Terrine

Duck Rillette

Marinated Mixed Olives

SOUP

Roasted Pumpkin Soup, Toasted Nuts, Garlic Crostini

Double-boiled Soup of The Day

DAILY PINSA

(4 TYPES ROTATED FROM THE MENU BELOW)

Zucca e Salsiccia Piccante

Smoked scarmorza, Spicy Italian Sausage, Pumpkin Cream

Tartufata

Black Truffle Paste, Wild Mushroom, Smoked Scamorza, 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 Paste

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

Gnocchi al Pesto

Basil Pesto Sauce with Pine Nut, Fried Eggplant, Percorino Romano

Polpette di Manzo al Vino

Beef Meatball Braised in Red Wine, Vegetable Mirepoix, Fresh Herb

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

Cotoletta di Pollo Panata

Crispy Chicken Supreme, Mashed Green Pea, Mint, Mayonnaise, Ketchup, Chilli Sauce

Garlic & Rosemary Roasted Potato

Truffle Fries

Tater Tots

ASIAN KITCHEN

Dim Sum

Chef's Daily Selection (3 Types)

Ikan Bilis Kampong Fried Rice

Ikan Bilis, Egg, Green Vegetable, Onion, Red Cut Chilli

Stir-fried Pork Belly

Leek, Onion & Lao Gan Ma Sauce

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

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