



**LUCE**

**CHINESE NEW YEAR  
DINNER BUFFET  
31 JANUARY TO 13 FEBRUARY 2025  
6:00P.M. - 10:00P.M.**

	<b>ADULTS</b>	<b>CHILDREN</b>
<b>SUNDAY TO THURSDAY</b>	<b>\$78<sup>++</sup></b>	<b>\$39<sup>++</sup></b>
<b>FRIDAY AND SATURDAY</b>	<b>\$92<sup>++</sup></b>	<b>\$46<sup>++</sup></b>

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 (S)

Fresh Oyster, Black Mussel, Australian Yabby, Tiger Prawn, Clam, Scallop  
*Herb Mignonette Sauce, Tabasco, Thai Seafood Sauce, Lemon Wedge*

## Sashimi and Sushi (S,G,N)

Norwegian Salmon, Ahi Tuna, Hamachi, Sushi and Maki Selection  
*Wasabi, Japanese Shoyu, Pickled Ginger*

# SALAD BAR

## Baby Romaine Lettuce | Mixed Green Salad (Veg)

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

*Dressing Options:*

*Caesar (D, V), Thousand Island, Japanese Sesame (Veg, N), Rojak (S, N),  
Extra Virgin Olive Oil (Veg), Balsamic Vinegar (Veg), Champagne Vinegar (Veg)*

## Chilled Spicy Jelly Fish

Japanese Cucumber, Sweet and Sour Chili Sauce

## Chilled Mini Octopus

Sweet Sauce, Sesame Seed, Scallion

# CHARCUTERIE

## Chef's Selection of Imported Cold Cuts (P, N)

*Marinated Olive, Pickled Vegetable, Caperberry, Gherkin*

# ARTISANAL CHEESE

## Chef's Selection of Artisanal Cheeses (D, N)

*Apricot, Premium Nuts, Jam, Cracker*

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# BREAD BASKET

**Lavash, Grissini, Mini Hard & Soft Rolls (G, N, D)**

*Salted and Unsalted Echiré Baratte Butter*

# CHILLED ANTIPASTI

## **Insalata d'Anatra**

Smoked Duck Breast, Beetroot, Pear, Organic Quinoa, Citrus Orange Dressing

## **Uova Marinate (V)**

Cured Duck Egg Salad, Asian Herb and Spice

## **Insalata di Polpo (S)**

Octopus Salad, Chickpea, Potato, Red Onion, Fresh Herb

## **Focaccia alle Verdure (V)**

Grilled Vegetable, Provolone and Basil Pesto Dressing

## **Cucumber & Avocado Gazpacho (Veg)**

## **House-made Mediterranean Pickled Vegetables (Veg)**

## **Artisanal Prosciutto Pate en Croute (P, G)**

## **Cod Brandade (D)**

## **Marinated Mixed Olives (Veg)**

# SOUP

## **Crema di Funghi Tartufata (D)**

Winter Truffle Mushroom Cream Soup, Parmesan, Garlic Crouton

## **Braised Crab Meat with Shredded Sea Cucumber and Fish Maw (S)**

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# PINSA

(4 TYPES ROTATED FROM THE MENU BELOW)

## **Zucca e Salsiccia Piccante (G, D, P)**

Smoked Scarmorza, Spicy Italian Sausage, Pumpkin Cream

## **Tartufata (G, D, V)**

Black Truffle Paste, Wild Mushroom, Smoked Scarmorza, Cream

## **Zucchini e Salmone (G, D)**

Mozzarella, Zucchini Carpaccio, Smoked Salmon

## **Diavola (G, D, P)**

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

## **Cotto e Gorgonzola (G, D, P)**

Gorgonzola, Cooked Cotto Ham, Mozzarella, Walnut

## **Marinara (G, D, V)**

Tomato Sauce, Confit Garlic, Italian Basil, Oregano

## **Gamberi (D, A, G, S)**

Sauteed Prawn, Smoked Scarmoza, Broccoli Pesto Base

## **Formaggi (D, G, V)**

Mozzarella, Taleggio, Gorgonzola, Parmigiano Reggiano, Pear Confit

# ITALIAN SPECIALTIES

## **Orecchiette Broccoli e Salsiccia (G, S, S)**

Italian Pork Sausage, Gragnano Semolina Pasta, Broccoletti Cream, Pecorino

## **Fusillone Pasta al Salmone (G, D, A)**

Smoked Salmon, Gragnano Semolina Pasta, Basil Pesto Cream Sauce

## **Lasagna alla Bolognese (P, G, D)**

Romagna Style Béchamel Lasagna, Pork and Beef Bolognese Ragout, Parmesan

## **Agnello in Umido (D, A)**

Lamb Stew, Winter Mushroom Cream Sauce

## **Salmone in Crosta (G, D)**

Oven-baked Norwegian Salmon, Spinach, Puff Pastry Crust

## **Finocchi Gratinati (D, V)**

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

## **Pollo alla Cacciatora (A, D)**

Slow-braised Chicken Thigh, Porcini Mushroom, Baby Potato, Chicken Jus

## **Melanzana al Funghetto (V)**

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

## **Quiche di Pancetta e Spinaci**

Creamy Spinach with Pancetta

**Garlic & Rosemary Roasted Potato | Truffle Fries | Tater Tots (V, D)**

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# ASIAN KITCHEN

## Dim Sum

Chicken Siew Mai | Har Gao(S) | Taro Bun (G)

## Iberico Pork Char Siew

Barbecue Sauce

## Five-spice Slow-braised Pork Trotter (P)

Flower Mushroom, Cinnamon, Star Anise, Superior Soya Sauce

## Deep-fried Jade Perch Fillet

Citrus Yuzu Soya Sauce

## Roasted Duck with Tang Kwee Sauce

## Wok-fried Tiger Prawn with X.O. Sauce (S, A)

Broccoli, Carrot, Shimeji Mushroom

## Kung Pao Chicken

Ginger, Cashew Nut, Kung Pao Sauce, Black Vinegar, Dried Chilli

## Lotus Leaf Wrapped Glutinous Rice (P)

Cured Kurobuta Pork Meat, Chinese Sausage, Shiitake Mushroom, Fried Shallot, Scallion

## Vegetable Briyani (D)

Mixed Vegetables, Basmati Rice, Herbs, Biryani Spices

## Dum Aloo Kashmiri (D, N)

Baby Potato Cooked in a Spicy Curd-based Sauce

## Kottayam Meen Curry (G)

Spicy Fish Curry, Tamarind, Traditional Spices

## Chicken Vindaloo (D, N)

Potato, Tomato, Onion, Ginger, Garlic, Powdered Spices

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## LIVE STATION

### **Fettuccine Alfredo in Parmesan Wheel (G, D)**

Pancetta Crumb

### **Costato di Manzo (D, A)**

Braised Angus Beef Short Rib

### **Stinco Di Maial (P, A)**

Roman Style Roasted Pork Knuckle

### **Salsiccia**

Seared Snail Chicken Sausage

Accompaniments:

Selection of Pommery Mustards, Assorted Pickles and Relish, Focaccia Bread Toast

## D.I.Y. STATION

### **Signature Prawn Noodle (S)**

Tiger Prawn, Fish Cake, Beansprout, Quail Egg, Noodle, Lobster and Prawn Broth

### **Prosperity Yu Sheng**

Salmon Sashimi, Carrot, Radish, Green Radish, Pickled Papaya, Marinated Ginger, Preserved Vegetable, Pomelo, Crushed Peanut, Sesame Seed, Sweet Sauce, Fragrant Oil

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# DESSERT

## **LUCE-misu (D, G, N, V, A)**

Mascarpone Cheese, Espresso Syrup, Sponge, Feuilletine

## **Auspicious Golden Ingot Nian Gao (D, G, V)**

## **Chrysanthemum Ice Jelly (V)**

Fresh Berry, Aloe Vera

## **Red Fruit Cream Puff (D, G, N, V)**

Mixed Berry Crèmeux, Choux Puff, Sweet Crumble

## **Mango Osmanthus Pudding (D, V)**

Mango Compote, Coconut Milk Pudding, Osmanthus Jelly

## **Eight Treasure Almond Fruit Cake (D, G, N, A)**

Rum-infused Mixed Fruit Cake

## **Lucky Gold Bar Chocolate Cake (D, G, N)**

55% Chocolate Mousse, Cocoa Sponge, Chocolate Ganache

## **Pandan Chiffon Cake (D, G, N)**

Pandan Chiffon Cake

## **Oreo Cheese Cake (D, G, N, V)**

Oreo Crumb, Baked Cheese Cake

## **Gelato (D, V) e Sorbetti (V)**

Daily Rotation of Gelato and Sorbet

## **Chocolate Fountain**

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

## **Assorted Chinese New Year Cookies (D, G, N, V)**

## **Chocolate Gold Coin & Ingot (D, N, V)**

## **Sweet Yam Paste with Gingko Nut (D, N, V)**

## **Assorted Homemade Cookies (D, G, N, V)**

## **Fresh Fruit Selection**

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