



LUNAR NEW YEAR LUNCH BUFFET

31 JANUARY TO 13 FEBRUARY 2025

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

	ADULTS	CHILDREN
MONDAY TO FRIDAY	\$59 ⁺⁺	\$29 ⁺⁺
SATURDAY	\$68 ⁺⁺	\$34 ⁺⁺

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, 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)*

BREAD BASKET

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

Salted and Unsalted Eclairé Baratte Butter

ARTISANAL CHEESES

Chef's Selection of Imported Cheeses (D, N)

Dried Fruits, Premium Nuts, Fig Jam, Orange Marmalade, Cracker

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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)

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

Artisanal Prosciutto Pate en Croute (P, G)

Cod Brandade (D)

Marinated Mixed Olives (Veg)

House-made Mediterranean Pickled Vegetables (Veg)

SOUP

Crema di Funghi Tartufata (D)

Winter Truffle Mushroom Cream Soup, Parmesan, Garlic Crouton

Double-boiled Pork Rib Soup with Lotus Root

Octopus, Black Moss

D.I.Y. STATION

Signature InterContinental Laksa (S, D)

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

Prosperity Yu Sheng

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

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DAILY 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 Scamorza, Cream

Zucchini e Salmone (G, D)

Mozzarella, Zucchini Carpaccio, Smoked Salmon

Diavola (G, D, P)

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

Cotto e Gorgonzola (G, D, P)

Mozzarella, Cooked Cotto Ham, Gorgonzola, Walnut

Marinara (G, D, V)

Tomato Sauce, Confit Garlic, Italian Basil, Oregano

Gamberi (D, A, G, S)

Sauteed Prawn, Smoked Scarmoza, Broccoli Pesto Paste

Formaggi (D, G, V)

Mozzarella, Taleggio, Gorgonzola. Parmigiano Reggiano, Pear Confit

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ITALIAN SPECIALTIES

Orecchiette Broccoli e Salsiccia (G, D, 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 | Taro Bun

Five-spice Slow-braised Sakura Chicken

Flower Mushroom, Cinnamon, Star Anise, Superior Soya Sauce

Deep-fried Jade Perch Fillet

Citrus Yuzu Soya Sauce

Braised Nai Bai with Dried Oyster (S, A)

Black Moss and Oyster Sauce

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

Broccoli, Carrot, Shimeji Mushroom

Lotus Leaf Wrapped Glutinous Rice (P)

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

Biryani Rice (N, D)

Aromatic Basmati Rice, Clove, Black Pepper, Saffron

Aloo Gobi

Potato, Cauliflower, Tomato, Blend of Spices and Aromatics

Madras Fish Curry (D)

Onion and Tomato-based Curry, Tamarind

Butter Chicken (D, N)

Marinated Grilled Tandoori Chicken, Creamy Tomato and Cashew Nut Gravy

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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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