



LUNAR NEW YEAR SUNDAY BRUNCH BUFFET

31 JANUARY TO 13 FEBRUARY 2025
12:00P.M. - 3:00P.M.

ADULTS

CHILDREN

\$178⁺⁺

Free-flow Bauge-Jouette Champagne,
Aperol Spritz, selected wines and cocktails,
soft drinks, juices, coffee and tea

\$68⁺⁺

For ages 6 to 11 years old

\$158⁺⁺

Free-flow Prosecco, Peroni Beer,
soft drinks, juices, coffee and tea

\$38⁺⁺

For ages 3 to 5 years old

\$108⁺⁺

Free-flow soft drinks,
juices, coffee and tea



All prices are subject to 10% service charge and prevailing government taxes

SEAFOOD, SASHIMI & SUSHI

Seafood on Ice

2 types of Seasonal Live Oysters, Boston Lobster, Snow Crab, Black Mussel,
Australian Yabby, Tiger Prawn, Sea Whelk

Mignonette Sauce, Tabasco, Chilli and Lemon Dressing, Lemon Wedge

Sashimi and Sushi

Norwegian Salmon, Ahi Tuna, Swordfish, Sushi and Maki Selection

Wasabi, Japanese Shoyu, Pickled Ginger

SALAD BAR

Baby Romaine Lettuce | Mixed Green Salad

Cherry Tomato, Cucumber, Broccoli, Shiitake Mushroom, Corn Kernel, Spelt, French Bean,
Quail Egg, Yellow Capsicum, Sunflower Seed, Pumpkin Seed, Crispy Dough Fritter, Edamame,
Red Radish, Feta, Parmesan Shaving

Dressing Options:

*Caesar, French Vinaigrette, Japanese Sesame, Extra Virgin Olive Oil, Grape Seed Oil, Avocado Oil,
Aged Balsamic Vinegar, Champagne Vinegar*

CHARCUTERIE

Cold Cuts

Mortadella al Pistacchio, Prosciutto Cotto, Coppa di Testa, Prosciutto di Parma, Salame Felino

Marinated Olive, Pickled Vegetable, Caperberry, Gherkin

Artisanal Cheeses

Taleggio, Gorgonzola Dolce, Provolone Piccante, Pecorino Toscano al Tartufo, Ubriaco Al Whiskey,
Tomme de Savoie, Brie de Meaux, Crottin de Chavignol, Langres AOP, Corsica Pure Sheep

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

Menu is subject to changes by the culinary team and buffet items may vary based on seasonal produce.

BREAD BASKET

Ciabatta, Pane Toscano, Focaccia ai Pomodorini, Lavash, Grissini, Mini Hard & Soft Rolls

Salted and Unsalted Eclairé Baratte Butter

SOUP

Pasta e Fagioli

Hearty Emilia Borlotti Bean Stew, Pancetta Ham, Vegetable Mirepoix

Double-boiled Chinese Herbal Soup

Yellow Chicken, Red Date, Goji Berry

CHILLED DELIGHTS

Miso Salmon & Seasoned Wakame

Pickled Kumquat, Sesame Seed

Asian Style Marinated Tuna

Smoked Avruga Caviar, Salted Egg Fish Skin

Chilled Wasabi Prawns

Tobiko Fish Roe, Mango Salsa

Japanese Lobster Salad

Tamago, Seaweed

Foie Gras Mousse with Duck Breast

Strawberry, Matcha Tea, Lavash

Gazpacho of the Day

Menu is subject to changes by the culinary team and buffet items may vary based on seasonal produce.

APPETISERS

House-cured Salmon Platter

Assorted Blinis, Egg Mimosa, Crème Fraiche

Beef Pastrami & Provolone Cheese Croissant

Truffle Mayonnaise, Lettuce

Smoked Duck & Pomegranate Salad

Walnut, Quinoa, Navel Orange, Thai Lettuce, Cherry Tomato, Potato

Seared Tuna Niçoise Salad

Boiled Egg, Anchovy, Tomato, Beans, Fingerling Potato, Capsicum, Olive, Baby Cos, Soya-glazed Tuna Loin

Caprese Salad

Buffalo Mozzarella, Heirloom Tomato, Fresh Basil

Oriental Tofu Salad

Beansprout, Carrot, Snow Pea, Tomato, Coriander, Peanut, Sweet Chilli Sauce

LIVE STATIONS

Signature InterContinental Prawn Noodle Soup

Tiger Prawn, Fish Cake, Beansprout, Quail Egg, Yellow Noodle, Fragrant Prawn Broth

Fettuccine Truffle Alfredo in Parmesan Wheel

Egg Pasta, Warm Truffle Cream Espuma or Roman Carbonara Espuma

Agnello al Forno

Roasted Herb-marinated Lamb Saddle, Yorkshire Pudding, Vegetable Mirepoix, Chervil

Pollo Ripieno

Tuscan Style Rice-stuffed Roasted Chicken, Nocellara Olive, Wild Mushroom, Chicken Jus

Porchetta di Manzo e Salsa Verde

Slow-cooked Beef, Piedmont Salsa Verde from the Mortar, Potato Fondant

Bollito Misto

Emilia-Romagna Style Boiled Cuts of Beef, Veal, Hen and Pork in an aromatic broth, served with Fleur de Sel, selection of Mustard and Chutney

PINSA

Margherita Classica

Mozzarella, Tomato Sauce, Fresh Basil

Five Formaggi

Mozzarella, Parmigiano Reggiano, Gorgonzola, Taleggio, Provolone, Acacia Honey

Tartufata

Black Truffle Paste, Wild Mushroom, Smoked Scamorza, Cream

Parmigiana

Fried Aubergine Parmigiana, Pecorino, Mozzarella, Tomato Sauce, Basil

Diavola

Ventricina Salami, 'Nduja, Tomato Sauce, Mozzarella

Mortadella

Mozzarella, Taleggio, Mortadella di Bologna, Arugula

Cotto e Gorgonzola

Ham, Gorgonzola Dolce, Mozzarella, Walnut

Tonno e Cipolle

Tomato Sauce, Mozzarella, Premium Tuna in Oil, Red Onion, Caper, Salted Anchovy

PASTA

Spaghetti di Gragnano alla Bolognese

Beef Bolognese Sauce, Grana Padano

Gnocchi Sorrentina

Artisanal Potato Dumpling, Pomodoro, Fior di Latte Mozzarella, Italian Basil

Girelle di Pasta al Forno Emiliana

Gratin Stuffed Pasta with Ricotta, Mascarpone Cheese, Green Asparagus, Brown Butter

ITALIAN SPECIALTIES

Mascagnine di Carne in Umido

Homemade Meatball, Fresh Tomato Marinara, Basil, Parmigiano Reggiano

Costine di Maiale in Umido

Braised Pork Baby Rib, Wild Mushroom, Red Wine Reduction

Salsiccia e Purea di Patata

Roasted Italian Sausage, Mashed Potato, Charred Onion Gravy, Fresh Herb

Salmone al Vapore

Steamed Norwegian Salmon, Fennel, Dill, Citrus, Sauce Vierge

Cernia alla Zingara

Oven-baked Seabass, Marinated Olive, Tomato Ragout, Pepper, Caper

Caviolfiore Gratinato

Steamed and Baked Cauliflower, Caramelised Onion, Fresh Thyme, Bechamel, Parmigiano Reggiano

Coscie di Pollo

Pan-roasted Chicken Thigh, Baby Potato Stew, Asparagus

Spanish Frittata

Egg Tortilla with Caramelised Onion, Scamorza

Peperoni Arrosto

Garlic Confit, Apple Raspberry Vinaigrette, Dill, Garden Herb

ASIAN KITCHEN

Roasted Duck with Tang Kwee Sauce

Pork Char Siew with Barbecue Sauce

Sichuan Style Wok-fried Tiger Prawn

Broccoli, Carrot, Shimeji Mushroom

Five-spice Slow-braised Pork Trotter

Flower Mushroom, Cinnamon, Star Anise, Superior Soya Sauce

Dim Sum Selection

Pork Siew Mai with Crab Roe, Spinach and Chicken Crystal Ball,
Charcoal Salted Egg Custard Bun, Pork Char Siew Pastry

Lotus Leaf Wrapped Glutinous Rice

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

Fried Seafood Hokkien Mee

Scallop, Tiger Prawn, Baby Squid, Pork Belly, Egg, Vegetable

Malabar Fish Masala

Seabass, Indian Spice, Tomato, Coconut Milk

Rajma Masala

Kidney Bean, Cumin Powder, Garam Masala, Coriander Leaf

Malabar Fish Masala

Seabass, Indian Spices, Tomato, Coconut Milk

Traditional Lamb Rogan Josh

New Zealand Lamb, Ghee, Chef's Special Mixed Spices, Curd, Red Chilli Powder

Kashmiri Pulao

Saffron, Raisin, Cashew Nut, Pomegranate, Spices, Basmati Rice

Ayam Masak Merah

Chicken Thigh, Tomato, Galangal, Turmeric, Lemongrass, Chilli

Sambal Petai Sotong

Fresh Squid, Petai Bean, Tempeh, Galangal, Belacan Chilli

DESSERT

LUCE-misu

Mascarpone Cheese, Espresso Syrup, Sponge, Crunchy Feuilletine

Banana Pound Cake

Caramelised Banana, Peanut Butter Cream

Marble Cheesecake

Sweet Crumble, Baked Cheesecake

Mini Chocolate Éclair

Choux Puff, Custard Cream

Raspberry Panna Cotta

Red Fruit Compote, Milky Cream

Mango Osmanthus Pudding

Mango Compote, Coconut Milk Pudding, Osmanthus Jelly

Eight Treasure Almond Fruit Cake

Rum-infused Mixed Fruit Cake

Assorted Chinese New Year Cookies

Auspicious Golden Ingot Nian Gao

Chocolate Gold Coin & Ingot

DESSERT

Sweet Yam Paste with Gingko Nut

Mango Shortcake

Vanilla Sponge, Mango Compote, Pastry Cream

Chocolate Fudge Cake

55% Chocolate Cream, Cocoa Sponge, Chocolate Ganache

Apple Crumble Tart

Caramel Apple Compote, Sweet Crumble

Ondeh-Ondeh Cake

Coconut Mousse, Gula Melaka Cremeux

Warm Danish & Butter Pudding

Vanilla Custard Sauce

Sensation Macaron Selection

Assorted Chocolate Praline

Mini Banana Fritter

Gelato e Sorbetti

Madagascar Vanilla, Forest Berry

Chocolate Fountain

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

Fresh Fruit Selection