



LUCE

**PRE-LUNAR NEW YEAR
DINNER BUFFET
AVAILABLE DAILY
6:00P.M. - 10:00P.M.**

	ADULTS	CHILDREN
SUNDAY TO THURSDAY	\$88⁺⁺	\$44⁺⁺
FRIDAY AND SATURDAY	\$102⁺⁺	\$51⁺⁺

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 (D, N)

Marinated Olive, Pickled Vegetable, Caperberry, Gherkin

ARTISANAL CHEESE

Chef's Selection of Artisanal Cheeses (P, 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

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PINSA

(A selection of four Pinsa available on rotation)

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, 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 (S) | Taro Bun (G)

Iberico Pork Char Siew (P)

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 (N)

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

Brasato al Vino (D, A)

Red Wine Braised Chuck Roast, Creme Fraiche Mashed Potato, Chopped Chives

Porchetta Di Maiale (P, A)

Roman Style Roasted Pork Belly

Salsiccia

Seared Snail Pork Sausage

Accompaniments:

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

D.I.Y. STATION

Signature InterContinental Laksa (S, D)

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

Prosperity Yu Sheng

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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