



# PRE-CHINESE NEW YEAR LUNCH BUFFET

2 TO 27 JANUARY 2025

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

	ADULTS	CHILDREN
MONDAY TO FRIDAY	\$68 <sup>++</sup>	\$34 <sup>++</sup>
SATURDAY	\$78 <sup>++</sup>	\$39 <sup>++</sup>

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)**

# 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**

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

(A selection of 4 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 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**

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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 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

## 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

## 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 Ginkgo Nut (D, N, V)**

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

## **Fresh Fruit Selection**

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