



LUCE

**SWEETHEART'S INDULGENCE
DINNER BUFFET**

**14 FEBRUARY 2025
6:00P.M. - 10:00P.M.**

ADULTS

\$92⁺⁺

CHILDREN

\$44⁺⁺

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)

Japanese Oyster, Mussel, Yabby, Tiger Prawn, Clam, Scallop, Sea Whelk
Chinese X.O. Scallion Sauce (S), Cocktail Sauce, Mignonette, Lemon Wedge, Tabasco

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 Mesclun (Veg)

Cucumber, Shiitake Mushroom, Corn Kernel, Kenyan Bean, Quail Egg,
Cherry Tomato, Red Onion, Marinated Feta (D)

Dressing Options:

Chinese Soy-honey (G), Thousand Island, Sesame Dressing, Extra Virgin Olive Oil (Veg), Balsamic Vinegar (Veg)

ARTISANAL CHEESE

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

Apricot, Premium Nuts, Jam, Cracker

SOUP

Crema di Funghi (D, G, N, V)

Winter Mushroom Soup, Truffle Essence, Hazelnut, Garlic Crostini

Classic Seafood Soup with Fish Maw (S)

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BREAD BASKET

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

Salted and Unsalted Eché Baratte Butter

CHILLED ANTIPASTI

Maiale Tonnato (P)

Slow-cooked Pork, Mayonnaise and Tuna Cream, Pickled Vegetable, Arugula

Insalata ai Bocconcini (D, V)

Cherry Tomato, Bocconcini Mozzarella, Olive

Insalata di Patate e Prosciutto (D, P)

Crispy Bacon, Cooked Ham, Potato, Capsicum, Boiled Egg, Gherkin, Chives

Crema di Melanzane (N)

Smoked Eggplant Dip, Tahina, Smoked Paprika

Insalata Greca (D, V)

Smoked Eggplant Dip, Tahina, Smoked Paprika

House-made Mediterranean Pickled Vegetables (Veg)

Marinated Mixed Olives (Veg)

Cold Cut Selection with Condiments (N, P)

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PINSA

La Margherita Classica (D, G, V)

Mozzarella, Tomato Sauce, Fresh Basil

Zucchini e Pecorino (D, G, V)

Fried Zucchini, Pecorino, Mozzarella, Tomato Sauce, Basil

Pancetta e Patate (D, G, P)

Pancetta Ham, Smoked Scamorza, Mozzarella, Black Pepper

Tonno e Cipolle (D, G)

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

LIVE STATION

Taglierini ai Funghi e Tartufo (D, G, S)

Tiger Prawn, Sautéed Winter Mushroom, Parmigiano Cream, Truffle Essence

CARVING STATION

Oven-roasted Aged Angus Beef Striploin (D)

Pancia di Maiale ai 3 Pepi (P)

Slow-roasted Pork Belly, 3 types of Peppers, Roasting Jus

Salsiccia di Maiale al Finocchietto (P)

Slow-cooked Italian Sausage, Fennel, Red Kidney Bean Ragout, Chilli Peppers

Accompaniments: Selection of Mustards, Chilli Sauce, Tomato Salsa, Italian Focaccia Bread (G)

ITALIAN SPECIALTIES

Coda di Manzo (A, D, G)

Angus Beef Oxtail Stew, Root Vegetable, Wild Mushroom, Braised Jus

Prosciutto di Maiale (P)

Tomato, Potato, Capsicum, Black Olive, Capers, Fresh Herb

Brodetto di Crostacei (S)

Slipper Lobster, Prawn, Black Mussel, Tomato Ragout, Red Chilli, Tabasco, Fresh Herb

Cernia al Forno

Grouper Fillet, Puttanesca Sauce, Kalamata Olive, Cherry Tomato

Anatra all'Arancia (A, D)

Duck Breast, Organic Seasonal Vegetable, Orange Sauce

Spezzato di Agnello (A, D)

Lamb Collar, Seasonal Vegetable, Fresh Herb

Cavolfiori Gratin (D, G, V)

Baked Cauliflower, Parmesan, Béchamel, Onion, Fresh Thyme

Melanzana al Funghetto (Veg)

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

Frecanto di Verdure (Veg)

Vegetable Stew, Olive, Oregano, Capers, Basil

Roasted Rosemary-garlic Potatoes (Veg)

Orecchiette al Pesto (D, G, N, V)

Traditional Italian Pesto, Roasted Pine Nut, Parmesan

Gnocchi Pasta al Ragout di Pesce (G, S)

Handcrafted Potato Dumpling, Venetian Seafood Stew, Fresh Herb

Tortelli Panna, Prosciutto e Piselli (G, D, V)

Artisanal Lemon and Ricotta Stuffed Pasta, Cooked Ham, Green Peas, Parmesan Cream Sauce

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INDIAN KITCHEN

(A selection of 4 dishes on rotation)

Briyani 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

Condiments: Pickle (Veg) and Papadum (G, V)

DESSERT

INDIVIDUAL CAKES

Sweetheart Cherry Tart (D,G,N,V)

Dark Rum Cherry, Chocolate Custard, Green Pistachio

Kisses Cheesecake (D,G,N,V)

Raspberry Cream Cheese, Red Velvet Crumbs

Forever Love Cupcake (D,G,N,V)

Exotic Berry, Earl Grey and Chamomile Whipped Cream

Candy Triple Frutti (D,N,V)

Ivory Whipped Cream, Tropical Fruit

Raspberry Choux (D,G,N,V)

Exotic Berry, Raspberry Cream

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DESSERT

Romance Macaron (D,G,N,V)

Lovely Assorted Chocolate Pralines (D,G,N,V)

WARM DESSERT

Warm Chocolate Pudding with Custard Sauce (D,G,N,V)

WHOLE CAKES

Matcha Cake (D,G,N,V)

Genoise Sponge, Matcha Crème

Sweetie Chocolate Yuzu Gâteau (D.G.N.V)

Yuzu, 64% Dark Chocolate, Peta Crispy

Fraisier Shortcake (D,G,N,V)

Chantilly, Summer Berry, Genoise Sponge

Gelato (D, V) e Sorbetti (V)

(Two types of gelato and sorbet on rotation)

Coconut Kaffir Lime, Bandung, Earl Grey, Thai Milk, Açai Berry, Mango Passion, Raspberry, Orange

Pink Chocolate Fountain

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

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

Fresh Fruit Selection

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