



LUNCH BUFFET

FROM 15 FEBRUARY 2025

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

Thematic buffet selection featuring
Italian delights with the flavours of Chinese

ADULTS

CHILDREN

TUESDAY & FRIDAY

\$59⁺⁺

\$29⁺⁺

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)

Tiger Prawn, Black Mussel, Yabby, Clam, 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

Romaine Lettuce | Mixed Green Salad (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)

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

Menu is subject to change on a rotational basis, and buffet items may vary based on seasonal produce.

S - Seafood | G - Gluten | N - Nuts | Veg - Vegetarian | D - Dairy | P - Pork | V - Vegan | A - Alcohol |

CHILLED ANTIPASTI

Parma e Melone (P)

24-month Aged Prosciutto di Parma, Cantaloupe Melon, Arugula

Insalata ai Bocconcini (D, V)

Bocconcini Mozzarella, Cherry Tomato, 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

Croissant al Salmone Affumicato (D, G)

Smoked Salmon, Scrambled Egg, Cream Cheese, Dill

House-made Mediterranean Pickled Vegetables (Veg)

Marinated Mixed Olives (Veg)

SOUP

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

Winter Mushroom Soup, Truffle Essence, Hazelnut, Garlic Crostini

Double-boiled Chicken Soup

Watercress, Red Date

D.I.Y. STATION

Braised Pork Rice (Lu Rou Fan) (P)

Braised Iberico Pork Slice, Steamed Rice, Coriander

PINSA

La Margherita Classica (D, G, V)

Tomato Sauce, Mozzarella, 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

ITALIAN SPECIALTIES

Coda di Manzo (A, D, G)

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

Salsiccia di Maiale al Finocchietto (P)

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

Brodetto di Crostacei (S)

Slipper Lobster, Prawn, Black Mussel, Fish of the Day, Tomato Ragout, Red Chilli, Tabasco, Fresh Herb

Anatra all'Arancia (A, D)

Duck Breast, Organic Seasonal Vegetable, Orange Sauce

Spezzato di Agnello (A, D, G)

Lamb Collar, Seasonal Vegetable, Fresh Herb

Menu is subject to change on a rotational basis, and buffet items may vary based on seasonal produce.

S - Seafood | G - Gluten | N - Nuts | Veg - Vegetarian | D - Dairy | P - Pork | V - Vegan | A - Alcohol |

ITALIAN SPECIALTIES

Cavolfiori Gratin (D, G, V)

Baked Cauliflower, Parmesan, Béchamel, Onion, Fresh Thyme

Frecantò di Verdure (Veg)

Slow-braised Chicken Thigh, Porcini Mushroom, Baby Potato, Chicken Jus

Lasagna alla Bolognese (A, D, G, P)

Romagna Style Béchamel Lasagna, Bolognese Ragout, Parma Ham

Gnocchi Pasta al Ragout di Pesce (G, S)

Artisanal Potato Dumpling, Venetian Seafood Stew, Fresh Herb

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

Traditional Italian Pesto, Roasted Pine Nut, Parmesan

Roasted Rosemary-garlic Potatoes (Veg)

INDIAN KITCHEN

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

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

Menu is subject to change on a rotational basis, and buffet items may vary based on seasonal produce.

S - Seafood | G - Gluten | N - Nuts | Veg - Vegetarian | D - Dairy | P - Pork | V - Vegan | A - Alcohol |

TREASURES OF THE ORIENT

Wok-fried Sichuan Fish Fillet (G)

Grouper Fish, Sichuan Spices, Scallion

Iberico Pork Belly with Lao Gan Ma Sauce (P)

Spicy Chilli Crisp Sauce, Garlic

Stir-fried Angus Beef with Black Pepper Sauce

Sliced Angus Beef, Red Onion, Bell Pepper

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

Broccoli, Shimeiji Mushroom

Braised Garden Greens with Mushroom (S)

Spinach, Straw Mushroom, Shiitake, Oyster Sauce

Braised Hong Kong Ee-fu Noodle (G, V)

Mushroom, Green Vegetable and Silver Sprout

Cantonese Style Golden Fried Rice (V)

Prawn Har Gow (G, S)

Chicken and Mushroom Siew Mai (G)

Chicken Char Siew Pastry (G)

Menu is subject to change on a rotational basis, and buffet items may vary based on seasonal produce.

S - Seafood | G - Gluten | N - Nuts | Veg - Vegetarian | D - Dairy | P - Pork | V - Vegan | A - Alcohol |

DESSERT

LUCE-misu (D, G, N, V, A)

Mascarpone Cheese, Espresso Syrup, Sponge, Feuilletine

Fresh Fruit Tart (D, G, N, V)

Chocolate Cake (D, G, N)

Osmanthus Jelly (Vegan)

Peach Swiss Roll (D, G, V)

Mango Mirror Mousse Cake (D, G)

Assorted Nyonya Kueh (D, G, V)

Pandan Kaya Cake (D, G, V)

Warm Danish Butter Pudding with Vanilla Custard Sauce (D, G, V)

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 Homemade Cookies (D, G, N, V)

Fresh Fruit Selection (Vegan)

Menu is subject to change on a rotational basis, and buffet items may vary based on seasonal produce.

S - Seafood | G - Gluten | N - Nuts | Veg - Vegetarian | D - Dairy | P - Pork | V - Vegan | A - Alcohol |