



LUNCH BUFFET

FROM 15 FEBRUARY 2025

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

Thematic buffet selection featuring
Italian delights with the flavours of Thailand

	ADULTS	CHILDREN
WEDNESDAY	\$59 ⁺⁺	\$29 ⁺⁺
SATURDAY	\$69 ⁺⁺	\$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
Nam Jim Jaew 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:

Thai Peanut-lime (N, S), 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

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CHILLED ANTIPASTI

Parma e Melone (P)

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

La Burrata in Insalata (D, N, V)

Zucchini Scapece, Creamy Burrata, Pine Nut

Insalata al Salmone Affumicato (D)

Boiled Egg, Red Onion, Capsicum, Gherkin, Chives

Pate' all'Anatra (D)

Duck Rillettes

Croissant al Salame Piccante (D, G, P)

Spicy Spianata Romana Salami, Provolone, Red Onion, Anchovy Sauce

House-made Mediterranean Pickled Vegetables (Veg)

Marinated Mixed Olives (Veg)

SOUP

Zuppa Toscana (D, V)

Cannellini Bean, Potato, Kale Soup

Tom Kha Gai Soup

Boneless Chicken, Mushroom, Galangal, Coconut Cream

D.I.Y. STATION

Som Tum Tard (N,P)

Crispy Fish, Pork Moo Yor, Green Papaya, Long Bean, Cherry Tomato, Salted Egg, Peanut

PINSA

La Margherita Classica (D, G, V)

Tomato Sauce, Mozzarella, Fresh Basil

Tartufata (D, G, V)

Black Truffle Paste, Smoked Scamorza, Wild Mushroom, Cream

Mortadella e Pesto (D, G, N, P)

Mortadella, Mozzarella, Pesto, Tomato Sauce

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 alla Panna Acida (A, D, P)

Pork Sausage, Caramelised Onion, Peroni Beer Reduction, Cream

Brodetto di Crostacei (S)

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

Pollo al Forno (A)

Chicken Leg, Potato, Cherry Tomato, Kalamata Olive, Capers, Fresh Herb

Spezzato di Agnello (A, D, G)

Lamb Collar, Seasonal Vegetable, Fresh Herb

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ITALIAN SPECIALTIES

Zucchine e Broccoli Gratin (D, G, V)

Baked Zucchini, Broccoli, Onion, Fresh Thyme, Béchamel, Parmesan

Frecantò di Verdure (Veg)

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

Rigatoni alla Carbonara (D, G, P)

Crispy Pancetta, Parmesan Cream Sauce

Garganelli Pasta al Ragout di Pesce (G, S)

Venetian Seafood Stew, Artisanal Egg Pasta, Fresh Herb

Ravioli ai Funghi (D, G, V)

Artisanal Stuffed Pasta, Grana Padano, Truffled Mushroom Sauce

Tater Tots (G, V)

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)

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A THAI FEAST

Pla Krapong Yum Mamuang (G, N, S)

Crispy Fish Fillet served with Thai Mango and Chilli Sauce

Pad Kana Moo Grob (G, P, S)

Wok-fried Crispy Iberico Pork and Kailan in Oyster Sauce

Gaeng Phed Gai Yang (G)

Red Curry Chicken with Bamboo Shoot, Thai Basil

Panaeng Goong Tod (G, S)

Thai Panang Curry Prawn

Pad Phak Taud Yaud (G, V)

Wok-fried Morning Glory with Soy and Mushroom Sauce

Khao Suay Hom-Mali (Veg)

Steamed Jasmine Rice

Phad See Ew Talay (G, S)

Wok-fried Flat Rice Noodle with Prawn, Egg, Vegetable and Dark Soya Sauce

Gai Hor Bai Toey (G, N)

Deep-fried Pandan Chicken with Fish Sauce Dressing

Tod Mun Pla (G, N)

Fried Fish Cake, Cucumber, Thai Basil, Chilli Sauce, Kaffir Lime

Poh Pia Tod (G, N, V)

Crispy Vegetable Spring Roll

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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)

Matcha & Chestnut Cake (D, G)

Lod Chong (Cendol) (Vegan)

Coconut Yam (D, G)

Assorted Nyonya Kueh (D, G, V)

Thai Tea Mousse Cake (D, G)

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)

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