

LUCE

LUNCH BUFFET

FROM 15 FEBRUARY 2025

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

Thematic buffet selection featuring
Italian delights with the flavours of Vietnam

ADULTS

CHILDREN

MONDAY & THURSDAY

\$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
Singapore Style Garlic-Ginger Seafood Sauce, 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:

Rojak (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

Insalata Caprese (D, V)

Heirloom Tomato, Buffalo Mozzarella, Basil

Insalata di Pollo (D)

Chicken Cob Salad

La Terrina di Maiale (N, P)

Artisanal Farmer Pistachio Pork Terrine

Pistachio e Mortadella Croissant (D, G, N, P)

Stracciatella, Truffle Mayonnaise, Tomato

House-made Mediterranean Pickled Vegetables (Veg)

Marinated Mixed Olives (Veg)

SOUP

Charred Leek Soup (D, N, V)

Roasted Leek, Potato, Cream, Toasted Hazelnut

Pork Ribs Bak Kut Teh (P)

D.I.Y. STATION

Phở Gà (N)

Shredded Chicken, Flat Rice Noodle, Onion, Beansprout, Basil

PINSA

La Margherita Classica (D, G, V)

Tomato Sauce, Mozzarella, Fresh Basil

5 Formaggi e Uva (D, G, V)

Mozzarella, Parmesan, Gorgonzola, Taleggio, Provolone, Grape

Diavola (D, G, P)

'Nduja, Salame Calabro, Mozzarella, 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 Luganega (P)

Snail Sausage, Tomato Stew, Potato, Capsicum, Black Olive, Capers, Fresh Herb

Brodetto di Crostacei (S)

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

Pollo alla Cacciatora (A)

Slow-roasted Chicken Wing, Baby Potato, Winter Mushroom, Olive

Spezzato di Agnello (A, D, G)

Lamb Collar, Seasonal Vegetable, Fresh Herb

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ITALIAN SPECIALTIES

Patate Gratin (D, G, V)

Steamed and Baked Potato, Béchamel, Parmesan, Onion, Fresh Thyme

Frecantò di Verdure (Veg)

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

Tortellini Panna e Piselli (D, G, V)

Handcrafted Lemon and Ricotta Stuffed Pasta

Garganelli Pasta al Ragout di Pesce (G, S)

Artisanal Egg Pasta, Venetian Seafood Stew, Fresh Herb

Fettuccine alla Crema di Peperone (D, G, P)

'Nduja Sausage, Roasted Pepper, Ricotta, Grana Padano

Parmesan Truffle Fries (D, 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 TASTE OF VIETNAM

Hải Sản Hấp Sả (S)

Steamed Lemongrass Fish and Clams with Sweet Basil

Thịt Kho Củ Cải Trắng (P)

Braised Pork Belly with White Radish

Gà Xào Sả Ớt (S)

Stir-fried Lemongrass Chicken with Chilli

Tôm Rang Nước Dừa (S)

Tiger Prawn, Coconut, Fish Sauce

Bò Kho (N)

Vietnamese Beef Stew with Root Vegetable

Bông Cải Xanh Xào Nấm (Vegan)

Wok-fried Broccoli with Mushroom

Mì Xào Chay (G, V)

Wok-fried noodle with vegetable

Chạo Tôm Nướng Mía (S)

Sugarcane Prawn with Chilli Sauce

Chả Giò Rế (G, S)

Netted Prawn Spring Roll

Steamed Jasmine Rice

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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)

Pineapple Panna Cotta (D)

Rainbow Swiss Roll (D, G, V)

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)

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