



INTERCONTINENTAL.  
SINGAPORE

# Easter in Bloom

## EASTER SUNDAY BIG BRUNCH

Sunday, 20 April 2025 | 12:30pm to 3:30pm

Step into the blooming wonderland this Easter, as *LUCE*, *The Lobby Lounge* and *Man Fu Yuan* jointly present yet another extravagant Easter showcase, featuring close to **300 Easter-themed delights** and **10 live stations** for a theatrical experience that spans across level one of the hotel premises. Spanning across LUCE and The Lobby Lounge, be transported into a realm intricately adorned with vibrant spring blooms, lush greenery, and charming Easter-themed décor, creating a truly immersive experience reminiscent of a springtime garden party.

The little ones can partake in an **Easter Egg Hunt** with chances to win attractive prizes such as a one-night stay in Classic Room with breakfast for two (worth \$595nett) and dining vouchers worth up to \$150; indulge in fun-filled activities such as **face painting** and **balloon sculpting**, and enjoy supervised play in the children's corner. The **2.6-meter indoor bouncy castle** and **ball pit** promise to make the Easter Sunday Big Brunch an enchanting experience for the younger guests.

### Adults

**\$288++** per adult, with free-flow Champagne, Mimosa, Aperol Spritz, Bellini, beers, selected wines, soft drinks and juices

**\$208++** per adult, with free-flow soft drinks and juices

### Children

**\$158++** per child (6 to 11 years old)

**\$118++** per child (3 to 5 years old)





## SEAFOOD STATION

### Freshly Shucked Oysters (S) – Live Station

Mignonette Sauce, Lemon Wedge, A Selection of Tabasco

### Seafood On Ice (S)

Snow Crab, Lobster Claw, Cold Water Prawn, Black Mussel, Scallop,  
Sea Whelk, Australian Yabby

**Sauce and Condiments:** *Vodka Cocktail Sauce, Yuzu-ginger Vinaigrette,  
Spicy Garlic-ginger Seafood Sauce, Chinese XO Scallion Sauce*

### Boston Lobster & Crab Salad in Lobster Shell (S)

Boston Lobster, Dungeness Crab, Green Apple, Wasabi Tobiko, Wafu Dressing

### Smoked Fish Selection

#### Norwegian Salmon, Marlin, Haddock, Mackerel

Assorted Blinis (D, G), Smoked Caviar, Egg Mimosa, Crème Fraîche (D), Chive, Shallot

### Assorted Sashimi

Norwegian Salmon, Ahi Tuna, Swordfish, Hokkaido Octopus (S)

**Sauce and Condiments:** *Japanese Shoyu, Wasabi, Pickled Ginger, Edamame*

### Sushi & Maki Selection (S)

## SOUP

### Pasta e Fagioli (D, P)

Hearty Emilia Borlotti Bean Stew, Pancetta Ham, Vegetable Mirepoix

### Seafood & Winter Melon Chinese Soup (G, N, S)

Dried Scallop, Tiger Prawn, Crab Meat, Gingko Nut, Yellow Ear Mushroom

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## CANAPÉ STATION

### Seafood-egg Custard (D, S)

Crab Meat, Tiger Prawn, Cordyceps Flower, Egg

### Chilled Hokkaido Scallop (G, S)

Soba Noodle, Wakame, Japanese Ikura, Black Truffle-Sesame Dressing

### Fresh Vietnamese Spring Roll with Barbecued Eel

Lettuce, Cucumber, Rice Vermicelli, Mint, Micro Coriander, Sweet Chilli Sauce

### Lobster & Foie Gras Sando (D, G, S)

Boston Lobster, Duck Liver Terrine, Winter Black Truffle, Smoked Caviar, Espelette Chilli, Toasted Butter Brioche

### Chilled Vodka-tomato Gazpacho (A, V)

Spicy Pickled Cucumber

### The Signature Perfect Egg (D, G, P) – Live Station

Trumpet Mushroom Ragout, Parma Ham Crisps, Maple Glazed Pancetta, Aged Comté Espuma, Crispy Sourdough Crouton

### La Rose Noire Cone Selection – Live Station

Smoked Duck & Hummus (G)

Japanese Sweet Shrimp & Spicy Mango Salsa (G, S)

Salmon Rilletes & Ikura (D, G)

Duck Foie Gras Parfait & Pistachio (D, N)

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## PREMIUM CHARCUTERIE

Pistacchio Mortadella (N), Cotto Jolly Ham (P), Spianata Romana (P), Bresaola Beef, Iberico Chorizo Bellota (P), Chambost Saucisson Selection (P), Artisanal Pork Terrine (N, P)  
Cornichon, Pickled Caperberry, Silver Onion, Onion Marmalade, Guindilla Pepper

## IMPORTED ARTISANAL CHEESES

### 20 Types of Les Frères Marchand Cheeses (D, N)

An assortment of Bonne Maman Jams, Mixed Nuts, Grape, Acacia Honey, Oat Cracker

### Our Baker's Signature Easter Bread Selection & Hot Cross Buns (D, G, N)

Salted & Unsalted Echire Butter

## PASTA

### Risotto allo Zafferano e Gambero Rosso in Cheese Wheel (A, D, S) – Live Station

Sicilian Red Prawn, Creamy Carnaroli Rice, Saffron

### Cannelloni ai Ricotta e Spinaci (D, G, V)

Handmade Ricotta & Spinach Stuffed Pasta, Pomodoro Sauce

### Gnocchi al Pesto di Basilico (D, G, V)

Artisanal Potato Dumpling, Eggplant, Parmesan, Basil Pesto Cream

### Tortellini Panna, Prosciutto e Piselli (D, G, P)

Homemade Stuffed Pasta, Parma Ham, Baby Peas, Parmesan Cream Sauce

### Lasagna Goccia d'Oro (A, D, G, P)

Cooked Ham, Mushroom Duxelles, Gruyère Cheese, Béchamel Sauce

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## SALAD BAR

### Mixed Green Salad | Baby Romaine Lettuce (V)

Asparagus, Capsicum, Cherry Tomato, Cucumber, Sweet Corn, Crouton (G),  
Quail Egg, Pickled Beetroot, White Anchovy, Feta (D)

**Dressing:** *Classic Caesar, Thousand Island, Japanese Sesame, Honey Mustard, Balsamic Vinegar,  
Champagne Vinegar, Sherry Vinegar, Extra Virgin Olive Oil, Grape Seed Oil, Avocado Oil*

### Assorted Antipasto

Mixed Olives, Artichoke, Eggplant, Button Mushroom, Capsicum, Pumpkin, Piquillo

### Quiche Selection

**Classic Quiche Lorraine (D, G, P)** – Pancetta, Gruyère

**Truffle & Forest Mushroom Quiche (D, G, V)** – Truffle Essence, Parmesan Cheese

### Giant Apulia Burrata Cheese (D, V)

Heirloom Tomato Salad, Fresh Mint, Fleur de Sel

### Vitello Tonnato (D)

Slow-cooked Veal, Tuna-anchovy Sauce, Capers, Baby Arugula

### Chilled Roast Beef (D, G)

Orzo Salad, Chickpea, Vegetables, Tomato Tapenade, Provolone,  
Beef Jus-pedro Ximenez Sherry Dressing

### Virginia Ham & Honeycrisp Apple Salad (N, P)

Smoked Ham, Red Apple, Grape, Celery, Pecan Nut, Dried Cranberry,  
Quail Egg, Japanese Mayo

### Charred Octopus & Organic Quinoa Salad (S)

Green Asparagus, Kalamata Olive, Vine Tomato, Cucumber, Red Onion, Dill,  
Anchovy Sauce Vierge

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## LIVE PINSA

### **Carciofi & 'Nduja (D, G, P)**

Marinated Artichoke, 'Nduja Sausage, Fresh Mozzarella, Chilli Oil

### **La Pasquale (D, G, P)**

Pork Ham, Asparagus, Mozzarella Sauce, Cream Sauce, Basil

### **Chorizo & Burrata (D, G, P)**

Burrata, Spicy Chorizo, Kalamata Olive, Tomato Sauce

### **Al Tonno (D, G)**

Tuna Fillet in Oil, Lemon Zest & Ricotta, Fresh Mozzarella, Red Onion

### **La Gamberi (D, G, S)**

Tiger Prawn, Broccoli Pesto, Smoked Scarmoza

### **Il Salmone Affumicato (D, G)**

Smoked Salmon, Marinated Zucchini, Mozzarella, Parsley

### **5 Formaggi (D, G, V)**

Les Frères Marchand Cheeses, Sweet Pear, Acacia Honey

### **La Tartufata (D, G, V)**

Truffled Mushroom, Smoked Scamorza, Cream

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## CARVING STATIONS – LIVE STATIONS

### Classic Beef Wellington (A, D, G, P)

Angus Beef Tenderloin, Parma Ham, Mushroom Duxelles, Dijon Mustard,  
Baked Balsamic Cherry Tomato, Red Wine Jus

### Oven-baked Lumina Lamb (D)

Herb Marinated New Zealand Lamb Short Loin, Red Cabbage Coleslaw, Salsa Verde

### Pancia di Maiale Croccante & Luganega alla Piastra (P)

Roman Style Crispy Pork Belly, Pork Sausage, Caramelised Onion, Roasting Jus

### Apple Cider Honey-glazed Gammon Ham (D, P)

Acacia Honey, Apple Juice, Rosemary, Star Anise, Clove, Cinnamon,  
Roasted Whole Spiced Pineapple, Warm Bacon Jam

### Branzino al Sale (A)

#### Flambé Salt-crusted Baked Whole Seabass

Sicilian Puttanesca Sauce, Capers, Kalamata Olive

### Peking Irish Duck

Thin Pancake, Hoisin Sauce, Cucumber, Leek, Scallion

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## FRESH SEAFOOD & PREMIUM MEATS

### Atlantic Halibut Papilotte Style (D, S)

White Clams, Butter Leek-carrot Fondue, Black Truffle-herb Cream Sauce

### Slow-baked Whole Salmon Fillet (D, G)

Cereal & Citrus Zest Crust, Creamy Wild Mushroom-spinach Sauce

### Amarone Wine Braised Angus Beef (A, G)

Angus Chuck Roast, Root Vegetables, Red Wine, Thyme

### Le Polpette di Carne (D, G)

Homemade Beef Meatball, Fresh Basil-tomato Marinara, Parmesan

### Rollatina di Pollo Alla Cacciatora (D)

Stuffed Chicken Roulade, Herb Tomato Sauce, Mushroom, Seasonal Vegetables

### French Duck Leg Confit (D)

White Bean Ragout, Baby Spinach, Vegetables, Rosemary

### Iberico Pork & Artisanal Sausage Stew (D, P)

Pancetta, Green Lentil, Organic Kale, Carrot, Fresh Herbs, Balsamic Glaze

### Charred Duroc Pork Loin (D, P)

Baked Rosemary-honey Pear, Garlicky Swiss Brown Mushroom Sauce

### Charred Brussel Sprouts with Bacon (N, P)

Streaky Bacon, Acacia Honey, Parsley, Pine Nut

### Creamy Potato au Gratin with Comté (D)

### Vegetali Saltati (V)

Asparagus, Zucchini, Sugar Snap Peas, Broccoli, Fava Bean, Garlic

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## ASIAN DELIGHTS

### Signature InterContinental Laksa (G, S) – Live Station

Lobster Claw, Tiger Prawn, Fish Cake, Beansprout, Quail Egg, Noodle, Laksa Broth

### Steamed Jade Perch with Citrus Golden Sauce

Yellow Capsicum Sauce, Lime, Lemon, Green Chilli, Scallion

### Traditional Asam Pedas

Fresh Stingray, Okra, Tamarind Curry Gravy, Laksa Leaf

### Braised Sichuan Sea Cucumber & Abalone (P, S)

Sea Cucumber, Mini Abalone, Salted Fish, Minced Pork, Flower Mushroom

### XO Fried Carrot Cake (G, S)

Shredded Crispy Japanese Scallop, Beansprout, Egg, XO Sauce

### Stir-fried Tiger Prawn, Hokkaido Scallop & Bok Choy (S)

Oyster Sauce, Fresh Chilli, Garlic

### Lemak Chilli Padi

Boneless Chicken, Coconut Cream, Lemongrass, Fresh Tumeric

### Kung Pao Chicken (A, G, N)

Boneless Chicken Thigh, Cashew Nut, Dried Chilli, Shaoxing Wine, Black Vinegar

### Tulang Merah (G)

Lamb Osso Bucco, Chef's Special Mixed Spices, Pandan Leaf, Ginger

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## ASIAN DELIGHTS

### Wok-fried Black Pepper Beef (G)

Angus Beef, Ginger, Scallion, Black Pepper Sauce

### Iberico Pork with Lao Gan Ma Sauce (G, P)

Leek, Onion, Preserved Black Bean, Red Chilli

### Hong Shao Rou (A, G, P)

Shanghai Style Braised Pork Belly with Chinese Wine, Spices

### Wok-fried Yellow Noodle (G, V)

Mixed Vegetables, Shredded Egg, Premium Dark Soya Sauce

### Mapo Tofu (G, V)

Plant-based Meat, Silken Tofu, Mushroom, Sichuan Spices, Scallion, Chilli Oil

### Steamed Jasmine Rice (V)

### Steamed Dim Sum

Seafood Siew Mai (G, S), Prawn Dumpling (G, S), Chives-pork Dumpling (G, P),  
Scallop Dumpling (G, S), Chilli Crab Dumpling (G, S), Pork Char Siew Bun (G, P),  
Mini Bunny Lotus Bun (G, V)

### Fried Dim Sum

Crispy Katafi Prawn Roll (G, S), Chicken Nghoh Hiang (G), Netted Prawn Spring Roll (G, S)

**Condiments:** Sichuan Sauce, Garlic Chilli, Pickled Green Chilli

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## INDIAN DELIGHTS

### Meen Manga Curry (D)

Sea Bass, Tomato-coconut Gravy, Curry Leaf

### Kadai Prawn Masala (S)

Dried Chilli, Coriander Seed, Cumin Powder, Onion Gravy

### Chicken Malai Tangdi Kebab (D, N)

Tandoori Marinated Boneless Chicken, Methi Leaf, Garam Masala

### Okra Aloo Sabzi (D, N, V)

Okra, Potato, Cashew Nut, Tomato-onion Gravy, Indian Spices

### Bagara Baigan (V)

Roasted Eggplant, Tomato-onion Gravy, Ginger

### Jeera Pilaf (N, V)

Saffron, Cashew Nut, Chef's Special Mixed Spices, Basmati Rice, Crispy Shallot  
Papadum (G), Potato Raita (D), Mixed Pickle, Mint Chutney (D), Inji Puli Chutney,  
Masala Peanut with Lime

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## PÂTISSERIE COUNTER

### Valrhona Chocolate Fountain

Caraïbe 55% Dark Chocolate, Inspiration Raspberry Chocolate, Inspiration Yuzu Chocolate  
**Condiments:** Marshmallow, Wafer Roll, Cream Puff, Oreo, Pound Cake, Mini Doughnut, Strawberry, Mixed Grapes, Blueberry, Raspberry, Watermelon, Pineapple, Rock Melon, Dragon Fruit, Chocolate Pearl, Green Pistachio, Rainbow Sprinkles, Smarties, Gummy Bear, Dried Apricot, Dried Fig, Dried Mango, Dried Prune

### InterContinental Ice Cream Cart

Sorbet & Ice Cream Selection

### LUCE-Misu (D, G, N, V) – Live Station

Mascarpone Espuma, Espresso Syrup, Sponge Cake, Crunchy Feuilletine, Coffee Scented Smoke

### Sunny Side Up (D, G, N, V) – Live Station

Coconut Emulsion, Exotic Fruit Coulis, Pineapple Compote, Genoise

### Sweetie Cotton Candy – Live Station

### Caramel Popcorn – Live Station

### Pinkly Bunny (D, G, N, V)

Strawberry Mousse Cake, Wild Berry Coulis

### Osternest (D, G, N)

Fleur de Cao 70% Dark Chocolate Mousse, Crunchy Cake

### The Hatter (D, G, N, V)

Toffee-nutella Chocolate Cake

### Carrot Cake (D, G, N, V)

Baked Carrot Pound Cake, Cream Cheese Frosting

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## PÂTISSERIE COUNTER

### Choux Tower (D, G, N, V)

Assorted Choux Pastries

### Easter Snow Egg (D, G)

Passion Fruit & Coconut Panna Cotta

### Carrot Pot (D, G, N)

Yoghurt Mousse, Orange Cake

### Poison Mushroom (D, N, V)

Red Velvet Sponge, Raspberry Crèmeux

### Mini Egg-cellent (D, G, N, V)

New York Cheese Cake, Exotic Coulis

### Pecan Frangipane Tartlet (D, G, N, V)

Caramelised Pecan, Hazelnut Cream

### Easter Rice Pudding (D, G, N, V)

Vanilla Cream, Cranberry, Apricot

### Caramel Blancmange Flower Pot (D, G, N)

Almond Financier, Chocolate Soil

### Valli Little Berry Clafoutis (D, V)

Vanilla Custard, Mixed Berries

### Filo Bird Nest Cake with Pineapple

(D, G, N, V)

Filo Pastry, Pineapple Upside-down Cake

### Assorted Japanese Mochi (V)

### Easter Chocolate Bonbon Pralines

(D, G, N, V)

### Assorted Homemade Cookies

(D, G, N, V)

### Assortment Pâte de Fruit (V)

### Easter Rainbow Macaron Tower

(D, G, N, V)

### Orange Chocolate Strawberry Box (V)

### Assorted Danish Bread & Butter Pudding

(A, D, G, N, V)

Baileys Irish Cream, Vanilla Sauce

### Double Chocolate Pudding (D, G, N, V)

Chocolate Chip, Walnut

### Fresh Fruit Selection (V)

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