



LUCE

A GASTRONOMIC DINNER BUFFET

9 AND 10 MAY 2025

6:00P.M. - 10:00P.M.

ADULTS

\$98⁺⁺

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

Japanese Oyster, Boston Lobster, Snow Crab, Black Mussel, Australian Yabby,
Tiger Prawn, Sea Whelk, Half Shell Scallop

Mignonette sauce, Tabasco, chilli and lemon dressing, lemon wedge

Sashimi and Sushi

Norwegian Salmon, Ahi Tuna, sushi and maki selection

wasabi, Japanese shoyu, pickled ginger

SALAD BAR

Baby Romaine Lettuce | Mixed Green Salad

Cucumber, Chestnut, Corn Kernel, French Bean, Quail Egg,
Cherry Tomato, Sunflower Seeds, Pumpkin Seeds, Crispy Youtiao, Edamame, Feta Cheese

*Dressing options: Honey Mustard, Thousand Island, Japanese Sesame, Rojak Sauce,
Extra Virgin Olive Oil, Balsamic Vinegar, Champagne Vinegar*

CHARCUTERIE

Cold Cuts

Chef's Selected Imported Cold Cuts

served with marinated olive, pickled vegetables, caperberry, gherkin, selection of chutneys

Artisanal Cheeses

Chef's Selected Imported Cheeses

dried fruits, selection of premium nuts, fig jam, orange marmalade, crackers selection

Menu is subject to changes by the culinary team and buffet items may vary based on seasonal produce.

BREAD BASKET

**Ciabatta, Pane Toscano, Focaccia ai Pomodorini,
Mini Hard Rolls, Mini Soft Rolls, Lavash, Grissini**

salted and unsalted Echiré Baratte butter

Soup

Crema di Funghi

Forest Winter Mushroom Soup, Truffle Essence, Rosemary Crostini

Double-boiled Chinese Herbal Soup

Yellow Chicken, Red Date, Goji Berry

CHILLED DELIGHTS

Gamberi in Salsa Rosa

Endive, Prawns and Cocktail Sauce

Beef Pastrami and Provolone Cheese Croissant

Truffle Mayonnaise, Lettuce

Truffle and Forest Mushroom Quiche

Truffle Essence, Parmesan Cheese

Giant Apulia Burrata Cheese

Heirloom Tomato Salad, Fresh Mint, Fleur de Sel

Vitello Tonnato

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

Virginia Ham and Honeycrisp Apple Salad

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

Artisanal Farmer Pork Terrine, Duck Rillettes

Marinated Mixed Olives

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PINSA

La Zucca e Salsiccia Piccante

Smoked Scamorza, Pumpkin Cream, Spicy Italian Sausage

La Tartufata

Black Truffle Paste, Wild Mushroom, Smoked Scamorza, Cream

La Zucchini e Salmone

Mozzarella, Zucchini Carpaccio, Smoked Salmon

La Diavola

Tomato Sauce, Mozzarella, Spicy Salame Calabro, 'Nduja Paste

La Cotto e Gorgonzola

Mozzarella, Cooked Cotto Ham, Gorgonzola, Walnut

La Marinara

Tomato Sauce, Confit Garlic, Italian Basil, Oregano

Ai Gamberi

Broccoli Pesto Base, Smoked Scamorza, Sautéed Prawn

Ai Formaggi

Mozzarella, Taleggio, Gorgonzola, Parmigiano Reggiano, Confit Pearl

LIVE STATION

Cacio e pepe Risotto in Parmesan Cheese Wheel

Acquerello Rice, Black Pepper, Vegetable Stock, Mantecato, Pecorino

Roast Beef all'Inglese

Oven Roasted Bone-in Rib Eye, Roasting Jus, Fingerling Potato

Pollo al Limone Arrosto

Roasted Lemon Marinated Spring Chicken, Garlic and Rosemary Jus

Agnello al Forno

Oven-roasted Lamb Leg, Spiced Corn on the Cob, Broccolini

Pasta

Penne Pasta ai Frutti di Mare

Tiger Prawn, Calamari, Clams, Spiced Tomato Sauce

Lasagna Alla Bolognese

Pork and Beef Bolognese, Bechamel, Parmigiano Reggiano

Ravioli al Pesto

Basil Pesto Sauce with Pine Nut, Fried Eggplant, Pecorino Romano

ITALIAN SPECIALTIES

L'Ossobuco Di Manzo

Beef Ossobuco, Lentil Ragout, Wild Mushroom, Red Wine Reduction

Cozze alla Tarantina

Black Mussels, Tomato Ragout, Red Chilli, Tabasco, Fresh Herbs

Branzino al Sale

Salt-crusted Farm Barramundi with Cucumber and Dill Dressing

Polpette di Manzo ai Funghi

Braised Beef Meatball, Vegetable Mirepoix, Mushroom and Cream Stew

Cotoletta di Pollo Panata

Crispy Chicken Supreme, Mashed Green Peas, Mint Mayonnaise, Ketchup, Chilli Sauce

La Salsiccia

Thuringer Snail Sausage, Pork Jalapeno Smoked Cheese, Chicken Garlic Sausage

Frittata Italiana

Egg, Smoked Pancetta, Spinach, Cherry Tomato

Pomodori Ripieni Gratinati

Oven-roasted Cheese Stuffed Tomato, Fresh Parsley, Extra Virgin Olive Oil

Il Finocchi Gratinati

Steamed and Baked Fennel, Onion, Fresh Thyme, Bechamel, Parmesan

Garlic & Rosemary Roasted Potato

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ASIAN KITCHEN

Sweet and Sour Pork Belly

Pineapple, Lychee and Mixed Capsicum

Sichuan Style Wok-fried Tiger Prawn

Broccoli, Carrots, Shimeji Mushroom

Ayam Kicap Manis

Chicken Black Soya Sweet Sauce, Onion, Ginger, Ginger, Tamarind

Sambal Udang

Spicy Tiger Prawn Meat, Onion, Tomato, Kaffir Lime Leaf

Fried Seafood Hokkien Mee

Scallop, Tiger Prawn, Baby Squid, Pork Belly, Egg, Vegetables

Lotus Leaf Wrapped Glutinous Rice with Chinese Cured Meat

Chinese Sausage, Shiitake Mushroom, Fried Shallot, Scallion

HOT INDIAN DISHES

Chef's Daily Selection of 4 Hot Dish

DIM SUM SELECTION

Chef's Daily Selection of 3 Dim Sum

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DESSERT

LUCE-misu

Mascarpone Espuma, Espresso Syrup, Sponge, Chocolate Crumble

Pink Mother Red Velvet Cup Cake

Cream Cheese Frosting, Red Velvet Sponge

Mum's Sweet Chocolate Walnut Brownie Cake

55% Chocolate Cream, Cocoa Sponge, Chocolate Ganache, Candy Walnut

Pear Crumble Tart

Pear, Sweet Crumble

Pandan Coconut Cake

Coconut Mousse, Pandan Genoise Sponge

Rose Swiss Roll

Genoise Sponge, Rose Chantilly Cream

Matcha Cheese Cake

Sweet Crumble, Baked Matcha Cheese Cake

Forever Young Profiterole

Choux Puff, Custard Cream

Mother's Rose Raspberry Panna Cotta

Red Fruit Compote, Milky Cream

Mango Passion Pudding

Mango Passion Compote, Coconut Milk Pudding

DESSERT

Assorted Cookies

Sensation Macaron Selection

Assorted Chocolate Praline

Mixed Fruit Platter

Warm Danish & Butter Pudding

Vanilla Custard Sauce

Gelato e Sorbetti

Daily Rotation of Gelato (2 types) and Sorbet (2 types)

Chocolate Fountain

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