

LUCE

DINNER BUFFET

FROM 15 FEBRUARY 2025

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

Thematic buffet selection featuring
Italian delights with the flavours of Vietnam

	ADULTS	CHILDREN
MONDAY & THURSDAY	\$78 ⁺⁺	\$39 ⁺⁺
SUNDAY	\$88 ⁺⁺	\$39 ⁺⁺

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)

Japanese Oyster, Tiger Prawn, Scallop, 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

Maiale Tonnato (P)

Slow-cooked Pork, Pickled Vegetable, Arugula, Mayonnaise and Tuna Cream

Insalata Caprese (D, V)

Heirloom Tomato, Buffalo Mozzarella, Basil

Insalata di Pollo (D)

Chicken Cob Salad

Terrina di Maiale (N, P)

Artisanal Farmer Pistachio Pork Terrine

Insalata Greca (D, V)

Feta, Cucumber, Heirloom Tomato, Kalamata Olive, Oregano

House-made Mediterranean Pickled Vegetables (Veg)

Marinated Mixed Olives (Veg)

Smoked Salmon Platter with Condiments

SOUP

Charred Leek Soup (D, N, V)

Roasted Leek, Potato, Cream, Toasted Hazelnut

Double-boiled Chicken Soup with Bitter Gourd

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LIVE STATION

Taglierini ai Funghi e Tartufo (D, G)

Sautéed Winter Mushroom, Parmigiano Cream, Diced Chicken, Truffle Essence

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

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ITALIAN SPECIALTIES

Coda di Manzo (A, D, G)

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

Prosciutto di Maiale (P)

Tomato, Potato, Capsicum, Black Olive, Capers, Fresh Herb

Branzino in Umido

Oven-roasted Barramundi Fillet, Artichoke, Tomato, Olive

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

Patate Gratin (D, G, V)

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

Melanzana al Funghetto (Veg)

Pan-roasted Eggplant, Garlic, Pomodoro Salsa, Fresh Basil

Frecanto di Verdure (Veg)

Vegetable Stew, Olive, Oregano, Capers, Basil

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

'Nduja Sausage, Ricotta, Roasted Pepper, Grana Padano

Garganelli Pasta al Ragout di Pesce (G, S)

Artisanal Egg Pasta, Venetian Seafood Stew, Fresh Herb

Garganelli Pasta al Ragout di Pesce (G, S)

Artisanal Egg Pasta, Venetian Seafood Stew, Fresh Herb

Parmesan Truffle Fries (D, G, V)

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CARVING STATION

Oven-roasted Aged Angus Beef Striploin (D)

Pancia di Maiale ai 3 Pepi (P)

Slow-roasted Pork Belly, Trio of Peppers, Roasting Jus

Salsiccia Luganega (P)

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

Accompaniments:

Selection of Mustards, Chilli Sauce, Tomato Salsa, Italian Focaccia Bread (G)

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

Bánh Bao Nhân Trứng Sữa (G)

Egg Custard Bun

Chạo Tôm Nướng Mía (S)

Sugarcane Prawn with Chilli Sauce

Chả Giò Ré (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)

Pandan Cream Éclair (D, G, V)

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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