



LUCE

**A GASTRONOMIC DINNER BUFFET
FATHER'S DAY MENU
13 AND 14 JUNE 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

Cold Water Prawn, Black and Green Mussels, Sea Whelk, Half Shell Scallop,
Japanese Oyster, White Clam, Australian Yabby (S)

*Vodka Cocktail Sauce (A), Yuzu-Ginger Vinaigrette, Mignonette Sauce,
Lemon Wedge, Selection of Tabasco*

Sashimi and Sushi

Norwegian Salmon, Ahi Tuna, sushi and maki selection

wasabi, Japanese shoyu (G), pickled ginger

Selection of Smoked Fish

Smoked Norwegian Salmon, Smoked Marlin, Smoked Haddock

Blinis (D, G), Egg Mimosa, Chive, Crème Fraîche (D)

SALAD BAR

Selection of Lettuce (V)

Sweet Corn, Shredded Carrot, Cherry Tomato, Cucumber, Quail Egg, Feta Cheese (D)

*Dressing options: Classic Caesar (D), Japanese Sesame, Honey Mustard, Balsamic Vinegar,
Sherry Vinegar, Extra Virgin Olive Oil, Grape Seed Oil*

CHARCUTERIE

Cold Cuts

Smoked Virginia Ham (P), Chambost Saucisson (P), Artisanal Pork Terrine (N, P)

served with Cornichon, Pickled Caperberry, Guindilla Pepper

Artisanal Cheeses

Chef's Selection of Italian and French Cheeses (D, N, V)

Bonne Maman Jam Selection, Mixed Nuts (N), Dried Fruits, Honey, Cracker (G)

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BREAD BASKET

**Soft and Hard Rolls, Baguette,
Sourdough, Lavash, Grissini (D, G, N, V)**

Salted and Unsalted Isigny Sainte-Mere Butter

Soup

Minestrone di Verdure (V)

Mix Vegetables, Assortment of Beans, Garlic Crostini

Double-boiled Chinese Herbal Soup

Sakura Chicken, Chinese Herbal Spices, Red Date

PINSA

La Gamberi (D, G, S)

Tiger Prawn, Mussel, Broccoli, Pesto, Smoked Scamorza

LUCE (D, G,N, V)

Tomato Sauce, Oregano, Burrata, Basil Pesto

La Calabrese (D, G, P)

‘Nduja Sausage, Red Onion, Cherry Tomatoes, Mozzarella, Chilli Oil

La Parmigiana (D, G, V)

Fried Eggplant, Parmesan Flakes, Mozzarella, Tomato Sauce Basil

CHILLED DELIGHTS

House-made Mediterranean Pickled Vegetables (V)

Artichoke, Capsicum, Balsamic Shallot, Tomato, Zucchini, Mixed Olive

Crema di Ceci (N, V)

Chickpeas, Tahini, Paprika, EVO Oil

Torta Salata Zucchine e ‘Nduja (D, G, P)

Spicy ‘Nduja Paste, Marinated Zucchini, Aged Parmesan

Insalata Caprese (D, V)

Mozzarella Cheese, Heirloom Tomato, Black Olive, Basil, EVO Oil

Insalata di Prosciutto e Pasta (D, P)

Fusilli Pasta, Smoked Virginia Ham, Streaky Bacon, Cherry Tom, Capsicum, Quail Egg, Pesto

Roast Beef con Salsa Tonnata

Slow-cooked Angus Beef, Tuna-Anchovy Sauce, Capers, Baby Arugula

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LIVE STATION

Oven Roasted Angus Beef Striploin (D, G)

Australian Aged Beef Striploin, Dijon Mustard, Thyme, Shallot Red Wine Jus, Selection of Mustard

Baked Norwegian Salmon in Puff Pastry (D, G)

Norwegian Salmon, Cajun Spices, Savoy Cabbage, Puff Pastry, Dill-Lemon Cream Sauce

Rigatoni ala Grecia in the Parmesan Cheese Wheel (D, G, P)

Durum Wheat Pasta, Guanciale, Black Pepper, Fresh Herbs

D.I.Y. STATION

Signature InterContinental Laksa (G, S)

Tiger Prawn, Fish Cake, Bean Sprout, Quail Egg, Noodle, Laksa Broth, Laksa Leaf Powder

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ITALIAN SPECIALTIES

Lasagna Al Tartufo (D, G, V)

Bechamel, Sauteed Mushroom, Mozzarella, Truffle Cream Sauce

Garganelli Vongole Pesto di Ruculla (D, G, N, S)

Home Made Egg Pasta, Clams, Arugulla Pesto

Ravioloni al Pomodoro e Prosciutto di Parma (D, G, P)

Artisanal Cheese Stuffed Pasta, Parma Ham, Ricotta and Homemade Tomato Sauce

Le Polpette di Carne (D, G, N)

Homemade Beef Meatball, Fresh Basil-tomato Marinara, Pesto, Parmesan

Bombette Pugliese (D, P)

Iberico Pork Collar Roast, Bacon, Caciocavallo Cheese, Mix Herbs

Agnelo ala Birra Scura (A)

Braised Lamb, Guinness Beer, Tomato, Lamb Jus, Root Vegetables

Pollo al Forno con Timo (D, G)

Oven Roasted Chicken with Thyme, Green Asparagus, Chicken Jus

Alette di Pollo Fritte (D, G)

Crispy Chicken Lollipop, Mayonnaise, Barbeque Sauce

Sicilian Style Branzino (D)

Oven Baked Sustainable Barramundi, Baked Potato, Capers, Cherry Tomatoes, Olive

ITALIAN SPECIALTIES

Polpo in Umido(S)

Braised Baby Octopus, Tomato, Potato, Fresh Parsley, Chili Flakes

Cavolfiori Gratin (D, G, V)

Baked Cauliflower, Bechamel Sauce, Parmesan Cheese

Puré di Patate al Tartufo (D, V)

Creamy Mashed Potato, Black Truffle, Pecorino

Golden Tater Tots (G, V)

Mayonnaise, Ketchup

Frecanto di Verdure (V)

Seasonal Vegetable Stew, Black Olive, Oregano, Capers

Melanzane alla Parmigiana (D, G, V)

Baked Eggplant with Marinara Sauce, Mozzarella, Basil

Fried Zucchini Scapece (V)

Green Zucchini, White Balsamico, Mint Leaf, Extra Virgin Olive Oil

ASIAN KITCHEN

Seabass with Golden Bell Pepper Sauce

Steamed Seabass Fillet, Lime, Golden Bell Pepper Sauce, Scallion, Goji Berries

Deep Fried Tiger Prawns with Almond Flakes (D, N, S)

Tiger Prawn, Yellow Lemon, Mayonnaise, Roasted Almond Flakes

Crispy Cereal Chicken (D, G)

Marinated Chicken Breast Coated with Cereal

Stir-Fried Iberico Pork with Preserved Black Bean (A, G, P)

Iberico Pork Belly, Preserved Black Bean, Sweet Chili Sauce, Ginger, Garlic, Leek

Nonya Chap Chye (G)

Cabbage, Carrot, Beancurd Skin, Mushroom, Black Fungus, Vermicelli

Braised Hokkien Vegetable Noodle (G)

Yellow Noodles, White Noodles, Eggs, Mixed Seafood

Pineapple Fried Rice

Turmeric Powder, Chicken Floss, Jasmine Rice, Egg, Pineapple

Singapore Chili Crab Style Prawn (S)

Deshelled Prawn, Tomato-chilli Sauce, Golden Mantou

Ayam Masak Hitam

Boneless Chicken Leg, Tamarind, Lemongrass

Assam Seabass Curry

Sustainable Barramundi, Okra, Roma Tomato, Eggplant, Tofu Puff

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HOT INDIAN DISHES

Biryani Rice (D, N, V)

Aromatic Basmati Rice, Clove, Black Pepper, Saffron

Madras Fish Curry (D)

Dried Chilli, Coriander Seed, Cumin Powder, Onion Gravy

Butter Chicken (D, N)

Grilled Marinated Tandoori Chicken, Creamy Tomato and Cashew Nut Gravy

Aloo Gobi (V)

Potato, Cauliflower, Blend of Spices and Aromatics

Condiments: Papadum (G), Indian Pickle, Mint Chutney (D)

DIM SUM SELECTION

Chicken Siew Mai (G)

Prawn Har Gow (G, S)

Kaya Pau (G)

Prawn Netted Spring Roll (G, S)

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DESSERT

LUCE-misu (D,G,N,A)

Mascarpone Espuma, Espresso Syrup, Sponge, Chocolate Crumble

Dad's Favorite Chocolate Fudge Cake (D,G,N,V)

Roasted Walnut, Chocolate Ganache

Coffee Mocha Cheese Cake (D,G,N,V)

Cream Cheese, Sweet Crumble, Nespresso

Peach Crumble Tart (D,G,N,V)

Almond Cream, Peach, Sable Dough

Pistachio Panna Cotta (D)

Pistachio Cream, Apricot Compote

Heritage Cake (D,G,N,V)

Genoise, Vanilla Chantilly, Fruits Coulis

Dad's Big Day Donuts (D,G,N,V)

Fluffy Italian doughnuts, Luscious cream

Chocolate Pot De Creme (D)

Chocolate Panna Cotta, Red Fruit Coulis

Assorted Nyonya Kueh (D, G, V)

DESSERT

Assorted Cookies (D,G,N,V)

Mixed Fruit Platter (Vegan)

Warm Danish & Butter Pudding (D,G,N,V)

Vanilla Custard Sauce

Gelato e Sorbetti (D,V)

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

Chocolate Fountain (D,G,N,V)

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