



FATHER'S DAY SUNDAY CHAMPAGNE BRUNCH BUFFET

15 JUNE 2025

12:00P.M. - 3:00P.M.

ADULTS

\$188⁺⁺

*Free-flow Moët & Chandon Brut
Imperial Champagne, Aperol Spritz,
selected wines, Bellini, Mimosa, soft
drinks, juices, coffee and tea*

\$168⁺⁺

*Free-flow Prosecco, Peroni Beer, soft
drinks, juices, coffee and tea*

\$128⁺⁺

*Free-flow soft drinks, juices, coffee
and tea*

CHILDREN

\$68⁺⁺

For ages 6 to 11 years old

\$38⁺⁺

For ages 3 to 5 years old



All prices are subject to 10% service charge and prevailing government taxes

SEAFOOD, SASHIMI & SUSHI

Seafood on Ice

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

Mignonette sauce, Tabasco, cocktail sauce, lemon wedge

Sashimi and Sushi

Ahi Tuna, Norwegian Salmon, with sushi and maki selections

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 (P,G)

Chef's Selected Imported Cold Cuts

served with marinated olives, pickled vegetables, caperberry, gherkin, selection of Chutney

Artisanal Cheese Selection

Chef's Selected Imported Cheeses (D)

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

Menu is subject to change on a rotational basis, and buffet items may vary based on seasonal produce.

S - Shellfish | G - Gluten | N - Nuts | Veg - Vegan | D - Dairy | P - Pork | V - Vegetarian | A - Alcohol

BREAD BASKET (G,N)

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

salted and unsalted Eclairé Baratte butter

SOUP

Zuppa di Aragosta (A,D,S)

Creamy Lobster Bisque, Garlic Crouton, Parmesan

Double-boiled Chinese Herbal Soup (G)

Yellow Chicken, Red Date, Goji Berry

CHILLED DELIGHTS

Gamberi in Salsa Rosa (S)

Endive, Prawns and Cocktail Sauce

Prosciutto Ham with Compressed Cantaloupe (P)

Parma Ham, Rock Melon, Honey, Sesame Seed

Egg Tofu with Ponzu Sauce (D,V)

Seaweed

Yellow Tomato Gazpacho (Veg)

Cucumber, Pummara Gialla Tomato, Jalapeños, Oregano, Olive Oil

Foie Gras Mousse Macaron (G, D, A)

Pickled Kumquat, Matcha Tea, Green Pistachio

Menu is subject to change on a rotational basis, and buffet items may vary based on seasonal produce.

S - Shellfish | G - Gluten | N - Nuts | Veg - Vegan | D - Dairy | P - Pork | V - Vegetarian | A - Alcohol

APPETISERS

Beef Pastrami and Provolone Cheese Croissant (D, G, P)

Truffle Mayonnaise, Lettuce

Savoury Cones Selection

Spinach and Cream Cheese in Charcoal Cone (D,G, V)
and

Mushroom Duxelles in Beetroot Cone (A,D,G,V)

Giant Apulia Burrata Cheese (D, V)

Heirloom Tomato Salad, Fresh Mint, Fleur de Sel

Salmone Stagionato

Cured Norwegian Salmon, Dill, Beetroot

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

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

Artisanal Farmer Pork Terrine, Duck Rillettes (A, D, G)

Marinated Mixed Olives (V)

PASTA

Penne Pasta ai Frutti di Mare (A, D, G, S)

Tiger Prawn, Calamari, Clams, Spiced Tomato Sauce

Lasagna Alla Bolognese (A, D, G, P)

Pork and Beef Bolognese, Bechamel, Parmigiano Reggiano

Ravioli al Pesto (G, D, V)

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

Menu is subject to change on a rotational basis, and buffet items may vary based on seasonal produce.

S - Shellfish | G - Gluten | N - Nuts | Veg - Vegan | D - Dairy | P - Pork | V - Vegetarian | A - Alcohol

CARVING

Agnello al Forno

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

Costata di Manzo (A,D)

Oven-roasted Angus Bone-in Prime Rib, Roasting Jus, Fingerling Potato

Porchetta di Maiale (P, A)

Roman-style Roasted Pork, Rosemary Sauce, Dijon and Grain Mustard

Pollo al Limone Arrosto

Roasted Lemon Marinated Spring Chicken, Garlic and Rosemary Jus

LIVE STATIONS

Cacio e pepe Tagliatelle in Parmesan Cheese Wheel (D)

Uovo Tagliatelle, Black Pepper, Vegetable Stock, Mantecato, Pecorino

Signature InterContinental Laksa (D,S)

Tiger Prawn, Fish Cake, Bean Sprout, Quail Egg, Rice Vermicelli, Laksa Broth

Menu is subject to change on a rotational basis, and buffet items may vary based on seasonal produce.

S - Shellfish | G - Gluten | N - Nuts | Veg - Vegan | D - Dairy | P - Pork | V - Vegetarian | A - Alcohol

PINSA

A selection of 4 Pinsa available on rotation

La Zucca e Salsiccia Piccante (G, D, P)

Smoked Scamorza, Pumpkin Cream, Spicy Italian Sausage

La Tartufata (G,D,V)

Black Truffle Paste, Wild Mushroom, Smoked Scamorza, Cream

La Zucchini e Salmone (G,D)

Mozzarella, Zucchini Carpaccio, Smoked Salmon

La Diavola (G,D,P)

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

La Cotto e Gorgonzola (G,D,P)

Mozzarella, Cooked Cotto Ham, Gorgonzola, Walnut

La Marinara (G,D,V)

Tomato Sauce, Confit Garlic, Italian Basil, Oregano

Ai Gamberi (D,A,G,S)

Broccoli Pesto Base, Smoked Scamorza, Sautéed Prawn

Ai Formaggi (D,G,V)

Mozzarella, Taleggio, Gorgonzola, Parmigiano Reggiano, Confit Pearl

Menu is subject to change on a rotational basis, and buffet items may vary based on seasonal produce.

S - Shellfish | G - Gluten | N - Nuts | Veg - Vegan | D - Dairy | P - Pork | V - Vegetarian | A - Alcohol

ITALIAN SPECIALTIES

L'Ossobuco Di Manzo (A, D)

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

Cozze alla Tarantina (A, S)

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

Salmon al Sale (D)

Salt-crusted Salmon with Salsa Verde

Polpette di Manzo ai Funghi (A, D, G)

Braised Beef Meatball, Vegetable Mirepoix, Mushroom and Cream Stew

Cotoletta di Pollo Panata (G, N)

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

La Salsiccia (P, D, G)

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

Frittata Italiana (D, P)

Egg, Smoked Pancetta, Spinach, Cherry Tomato

Pomodori Ripieni Gratinati (G, D, V)

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

Il Finocchi Gratinati (V, D)

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

Garlic & Rosemary Roasted Potato (V, D)

Menu is subject to change on a rotational basis, and buffet items may vary based on seasonal produce.

S - Shellfish | G - Gluten | N - Nuts | Veg - Vegan | D - Dairy | P - Pork | V - Vegetarian | A - Alcohol

ASIAN KITCHEN

Sweet and Sour Pork Belly (P)

Pineapple, Lychee and Mixed Capsicum

Sichuan Style Wok-fried Tiger Prawn (S, G)

Broccoli, Carrots, Shimeji Mushroom

Ayam Kicap Manis (G)

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

Sambal Udang (S)

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

Fried Seafood Hokkien Mee (S, G)

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

Lotus Leaf Wrapped Glutinous Rice with Chinese Cured Meat (G)

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

Menu is subject to change on a rotational basis, and buffet items may vary based on seasonal produce.

S - Shellfish | G - Gluten | N - Nuts | Veg - Vegan | D - Dairy | P - Pork | V - Vegetarian | A - Alcohol

DESSERT

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

Mascarpone Espuma, Espresso Syrup, Sponge, Chocolate Crumble

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

Roasted Walnut, Chocolate Ganache

Dad's Beer Mug Cake (D,G,N,V,A)

Almond Sponge, Beer Custard Cream, Fruit Compote

Coffee Mocha Cheesecake (D,G,N,V)

Cream Cheese, Sweet Crumble, Nespresso

Father's Day Caramel Pear Mousse Cake (D,G,N)

Cocoa Sponge, Caramel Chantilly, Mini Pear

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, Fruit Coulis

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

Fluffy Italian Doughnuts, Luscious Cream

Chocolate Pot de Crème (D)

Chocolate Panna Cotta, Red Fruit Coulis

Menu is subject to change on a rotational basis, and buffet items may vary based on seasonal produce.

S - Shellfish | G - Gluten | N - Nuts | Veg - Vegan | D - Dairy | P - Pork | V - Vegetarian | A - Alcohol

DESSERT

Assorted Cookies (D, E, G, N, V)

Sensation Macaron Selection (D, E, G, N, V)

Assorted Chocolate Praline (D, E, G, N, V)

Mixed Fruit Platter (Vegan)

Warm Danish & Butter Pudding (D, E, 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