



LUNCH BUFFET

12:00P.M. TO 2:30P.M.

	ADULTS	CHILDREN
MONDAY TO FRIDAY	\$59 ⁺⁺	\$29 ⁺⁺
SATURDAY	\$69 ⁺⁺	\$30 ⁺⁺

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)

Cold Water Prawn, Black and Green Mussels, Sea Whelk,
Half Shell Scallop, White Clam, Australian Yabby

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

Selection of Smoked Fish

Smoked Norwegian Salmon, Smoked Marlin

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

Sushi and Maki (G, S)

Assorted Sashimi

Norwegian Salmon, Ahi Tuna

Japanese Shoyu (G), Wasabi, Pickled Ginger, Edamame

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*

BREAD BASKET

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

Salted and Unsalted Isigny Sainte-Mère Butter

ARTISANAL CHEESES

Weekly 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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CHILLED ANTIPASTI

Chef's choice of 7 items available on rotation

House-made Mediterranean Pickled Vegetables (V)

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

Crema di Melanzane (N, V)

Smoked Eggplant, Tahini, Paprika, Extra Virgin Olive Oil

Insalata Caprese (D, V)

Mozzarella, Heirloom Tomato, Black Olive, Basil, Extra Virgin Olive Oil

Torta Salata ai Funghi e Taleggio (D, G, V)

Mixed Mushroom, Truffle Essence, Taleggio, Aged Parmesan

Cured Ham Saucisson Platter (P)

Cornichon, Pickled Caperberry, Guindilla Pepper

Insalata di Prosciutto e Pasta (D, P)

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

Crema di Ceci (N, V)

Chickpeas, Tahini, Paprika, Extra Virgin Olive Oil

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

Spicy 'Nduja Paste, Marinated Zucchini, Aged Parmesan

Peperonata (V)

Roasted Mix Capsicum, Garlic, Parsley, Extra Virgin Olive Oil

Insalata di Grecca (D, V)

Cucumber, Roma Tomatoes, Kalamata Olives, Romaine Lettuce, Feta Cheese, Lemon Dressing

Torta Salata con Salmone e Formaggio Cremoso (D, G)

Smoked Salmon, Cream Cheese, Dill, Lemon Zest, Aged Parmesan

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SOUP

Chef's choice of 2 items available on rotation

Crema di Funghi (D, G, V)

Creamy Mushroom Soup, Truffle Essence, Garlic-thyme Crostini

Minestrone di Verdure (V)

Mix Vegetables, Assortment of Beans, Garlic Crostini

Farmers Soup (D, G, V)

Kale, Mix Beans, Barley, Garlic Crostini

Double-boiled Chicken Soup

Sakura Chicken, Chinese Herbal Spices, Red Date

Double-boiled Pork Ribs Soup (P)

Pork Ribs, Lotus Root, Pork Broth, Red Date

Double-boiled Watercress Chicken Soup

Sakura Chicken, Watercress, Red Date

D.I.Y. STATION

Signature InterContinental Laksa (G, S)

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

LIVE STATION

Chef's choice of 1 item available on rotation

Creamy Butternut Risotto with Smoky Bacon in Parmesan Cheese Wheel (D, P)

Acquerello Risotto Rice, Roasted Butternut Purée, Streaky Bacon Bits

Risotto Ai Funghi e Tartufo in Parmesan Wheel (D, V)

Acquerello Risotto Rice, Wild Mushroom, Cream, Parsley, Black Truffle

Risotto alla Milanese with Foie Gras in Parmesan Wheel (D)

Acquerello Risotto Rice, Saffron Stock, Duck Foie Gras Terrine

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PINSA

Chef's choice of 4 items available on rotation

La Gamberi (D, G, S)

Tiger Prawn, Mussel, Broccoli, Pesto, Smoked Scamorza

Carciofi e 'Nduja (D, G, P)

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

Pancetta e Patate (D, G, P)

Pancetta Ham, Smoked Scamorza, Potato, Black Pepper

Zucchini e Pecorino (D, G, V)

Fried Zucchini, Pecorino, Mozzarella, Tomato Sauce, Basil

La Calabrese (D, G, P)

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

Luce (D, G, N, V)

Tomato Sauce, Oregano, Burrata, Basil Pesto

La Parmigiana (D, G, V)

Fried Eggplant, Parmesan Flakes, Mozzarella, Tomato Sauce Basil

La Salsiccia (D, G, P)

Artisanal Pork Sausage, Truffle Essence, Fresh Mozzarella, Chilli Oil

La Tartufo (D, G, V)

Mushroom Cream, Black Truffle, Scamorza, Mozzarella

"La Vegetariana" (D, G, V)

Sauteed Spinach, Mushrooms, Capsicum, Mozzarella, Tomato Sauce, Basil

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ITALIAN SPECIALTIES

Chef's choice of 15 items available on rotation

Gnocchi ai Formaggi (D, G, V)

Artisanal Potato Dumpling, Mixed Four Cheese Sauce, Oregano

Ragout alla Napoletana (A, G, P)

Durum Wheat Pasta, Pork Ribs, Italian Sausage in Tomato Sauce

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

Spezzatino di Maiale (A, P)

Iberico Pork Neck, White Wine, Vegetable Mirepoix, Tomato, Fennel Seed

Salsiccia e Peperoni (P)

Artisanal Pork Sausage, Garlic, Green Bell Pepper, Mixed Herb

Pollo con Funghi (D)

Chicken Leg, Baby Spinach, Porcini-button Mushroom Cream Sauce, Black Truffle

Alette di Pollo Fritte (D, G)

Crispy Chicken Lollipop Mayonnaise, Barbeque Sauce

Branzino al Forno (D)

Oven-baked Sustainable Barramundi, Hearty Cannellini Bean and Kale Stew, Vegetable Mirepoix

Impepata di Cozze (A, S)

White Wine, Black Mussels, Garlic, Pepper, Lemon, Parsley

Cavolfiori Gratin (D, G, V)

Baked Cauliflower, Bechamel Sauce, Parmesan

Puré di Patate al Tartufo (D, V)

Creamy Mashed Potato, Black Truffle, Pecorino

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

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Chef's choice of 15 items available on rotation

Lasagna Al Tartufo (D, G, V)

Bechamel, Sauteed Mushroom, Mozzarella, Truffle Cream Sauce

Scialatelli Allo Scoglio (A, G, S)

Durum Wheat Semolina Pasta, Clam, Mussel, Prawn, Red Chilli, Garlic, Tomato Concassee

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

“Sicilian Style” Branzino (D)

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

Polpo in Umido (S)

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

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

Homemade Egg Pasta, Clam, Arugulla Pesto

Cannelloni Ricotta and Spinach (D, G, V)

Rolled Stuffed Pasta with Fresh Ricotta, Spinach, Bechamel, Parmesan

Bianchetto di Vitello ai Funghi (A, D, G)

Slow Braised Veal, Sauteed Mushroom, White Wine Reduction, Fresh Herb

Bombette Pugliese (D, P)

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

Pollo Piccante (A, D)

Chicken Leg, Harissa Paste, Capsicum, White Wine, Roma Tomato, Parsley

Il Sedano Gratinato (D, G, V)

Baked Celeriac, Bechamel Sauce, Parmesan

Golden Potato Wedges (G, V) | Golden Tater Tots (G, V) | Golden French Fries (V)

Mayonnaise, Ketchup

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INDIAN KITCHEN

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-cashew Nut Gravy

Aloo Gobi (Vegan)

Potato, Cauliflower, Blend of Spices and Aromatics

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

ASIAN DELIGHTS

Chef's choice of 10 items available on rotation

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 Chilli 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

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

Ayam Masak Hitam

Boneless Chicken Leg, Tamarind, Lemongrass

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ASIAN DELIGHTS

Chef's choice of 10 items available on rotation

Stir-fried Sichuan Fish Fillet (G, N)

Hybrid Grouper Fish, Sichuan Spice Mix, Scallion, Sesame Seed, Peanut

Wok-fried Tiger Prawn with XO Sauce (S)

Steamed Broccoli, Shimeiji Mushroom

Kung Pao Chicken (A, G, N)

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

Hong Shao Rou (A, G, P)

Shanghai Style Braised Iberico Pork Belly with Superior Soy Sauce and Chinese Spices

Stir-fried Baby Kailan (V)

Golden Garlic, Mushroom Sauce

Braised Hong Kong Ee-fu Noodle (G, V)

Yellow Chives Silver Sprout, Locally Farmed Mushroom

Cantonese Style Golden Fried Rice (V)

Egg, Vegetables, Jasmine Rice, Spring Onion

Dim Sum Selection

Chicken Siew Mai (G) | Prawn Har Gow (G, S) | Lotus Pau (G, V) |

Netted Seafood Spring Roll (G, S) | Kaya Pau (G) | Yam Pau (G)

Nyonya Chicken Curry (G)

Marinated Chicken, Homemade Curry, Potato

Assam Seabass Curry

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

Stir-fried Tiger Prawn with Citrus Soy Sauce (G, S)

Tiger Prawns, Superior Soya Sauce, Yuzu Jus, Furikake

Stir-fried Chicken with Ginger (G, S)

Boneless Chicken, Oyster Sauce, Spring Onion, Ginger

Wok-fried Cabbage with Dried Shrimp (A, S)

Round White Cabbage, Dried Shrimp, Garlic, Dried Chili

Stir-fried Vermicelli with Char Siew (G, P)

Vermicelli, Silver Sprout, Mixed Bell Pepper, Egg, Shredded Pork Char Siew

Tomato Rice (V)

Steam Jasmine Rice, Tomato, Bay leaf, Cinnamon Stick

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DESSERT

Chef's choice of 16 items available on rotation

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

Mascarpone Cheese, Espresso, Sponge, Feuilletine

Mixed Fruit Tartlet (D, G, N, V)

Seasonal Fruits and Berries, Vanilla Diplomat Cream

Mango Panna Cotta Verrine (D)

Mango Compote, Vanilla Panna Cotta

Vanilla Crème Caramel (D, V)

Vanilla Custard Cream, Caramel Sauce

Whole Chocolate Fudge Cake (D, G, N, V)

Chocolate Cream, Chocolate Shavings, Chocolate Pearls, Cherry

Whole Strawberry Mousse Cake (D, G, V)

Vanilla Sponge, Strawberry Mousse, Berry

Whole Pandan Kaya Cake (D, G, V)

Pandan Custard, Kaya Paste, Genoise

Matcha Swiss Roll (D, G, V)

Green Tea Sponge, Matcha Cream

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

Baileys and Vanilla Sauce

Singapore Red Bean Soup (Vegan)

Sago, Lotus Seed

Lemon Curd, Vanilla Sable

Mix Berries Compote, Vanilla Panna Cotta

Whole Chocolate Brownie Cake (D, G, N, V)

Chocolate Ganache, Chocolate Shavings, Chocolate Pearls, Toasted Walnut

Rainbow Swiss Roll (D, G, V)

Colorful Sponge, Fruity Cream

Singapore Green Bean Soup (Vegan)

Sago, Lotus Seed

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DESSERT

Chef's choice of 16 items available on rotation

Yuzu Tartlet (D, G, N, V)

Yuzu Cream, Sable Breton

Chendol Panna Cotta Verrine (D)

Pandan Jelly, Vanilla Panna Cotta

Whole Chocolate Pound Cake (D, G, N, V)

Chocolate Cream, Chocolate Shavings, Chocolate Pearls, Cherry

Whole Raspberry Mousse Cake (D, G, V)

Vanilla Sponge, Raspberry Mousse, Berries

Whole Coconut Palm Sugar Cake (D, G, V)

Gula Melaka Custard, Coconut Cream, Genoise

Earl Grey Tea Swiss Roll (D, G, V)

Choco Sponge, Earl Grey Tea Cremeux

Bubur Cha Cha (Vegan)

Nyonya Coconut Milk, Sweet Potato Cube, Taro

Valrhona Chocolate Fountain (D, G, N, V)

Marshmallow, Wafer Roll, Oreo, Pretzel, Chocolate Pearls, Green Pistachio, Strawberry, Assorted Grapes, Dried Apricot, Dried Mango, Dried Prune

Gelato (D, V) e Sorbetti (Vegan)

Daily Rotation of Gelato and Sorbet

Assorted Nyonya Kueh (D, G, V)

Chocolate Bonbon Pralines (D, G, N, V)

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

Fresh Fruit Selection (Vegan)

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