

LUCE

CELEBRATING SG60 DINNER BUFFET

9 AUGUST 2025

6:00P.M. TO 10:00P.M.

ADULTS

\$98⁺⁺

CHILDREN

\$49⁺⁺

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, Fresh Oyster
Half Shell Scallop, White Clam, Australian Yabby

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

Selection of Cured Fish

Smoked Norwegian Salmon, Smoked Marlin, Smoked Haddock

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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PREMIUM CHARCUTERIE

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

Cornichon, Pickled Caperberry, Guindilla Pepper

CHILLED ANTIPASTI

House-made Mediterranean Pickled Vegetables (V)

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

Cucumber and Fruit Salad with Pomegranate Dressing (V)

Japanese Cucumber, Quail Egg, Plum, Avocado, Apple, Grapefruit, Citrus Dressing

Traditional Shrimp Popiah (G, N, S)

Poached Prawn, Egg, Sweet Turnip Stew, Peanut, Coriander, Sweet Sauce

Insalata di Prosciutto e Pasta (D, P)

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

Roast Beef con Salsa Tonnata

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

SOUP

Crema di Funghi (D, G, V)

Creamy Mushroom Soup, Truffle Essence, Garlic-thyme Crostini

Double-boiled Pork Ribs Soup (P)

Pork Ribs, Lotus Root, Pork Broth, Red Date

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D.I.Y. STATION

Singapore Fruit Rojak (N, V)

Guava, Green Mango, Rose Apple, Turnip, Pineapple, Crushed Peanut,
Vegetarian Rojak Dressing

Signature Prawn Noodle (G, S)

Yellow Noodle, Tiger Prawn, Morning Glory, Silver Sprout, Water Spinach,
Fish Cake, Quail Egg

LIVE STATION

Creamy Spicy Chilli Crab Risotto (D, S)

Acquerello Risotto Rice, Jumbo Crab Lump, Chilli Crab Sauce, Coriander
Finished in Parmesan Cheese Wheel

Whole Roasted Irish Premium Duck

Japanese Cucumber, Sweet Hoisin Sauce

Kueh Pie Tee Passed Around (G, S)

Tiger Prawn, Kueh Pie Tee Shell, Turnip-carrot Stew, Sweet Sauce, Grated Peanut,
Egg, Garlic Chilli, Coriander

PINSA

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

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ITALIAN SPECIALTIES

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

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

Crispy Barramundi Fillet

Sustainably-farmed Seabass, Mixed Capsicum, Onion, Black Pepper Sauce

Wok-fried Tiger Prawn (S)

Egg, Tomato

Taiwanese Style Wok-fried Chicken

Basil, Chilli, Ginger, Garlic, Sweet Sauce

Braised Iberico Pork Belly (G, P)

Sea Cucumber, Mushroom, Chu Hou Sauce

Hakka Chap Chye (G)

Braised Cabbage, Black Fungus, Carrot, Preserved Bean Curd, Dry Shrimp

Singapore Wok-fried Hokkien Noodle (G, S)

Fish Cake, Egg, Silver Sprout, Chives, Deshelled Prawns, Egg Noodle

Egg Fried Rice with Chinese Sausage (V)

Chinese Chicken Sausage, Egg, Vegetable, Jasmine Rice

Dim Sum Selection

Chicken Siew Mai (G) | Chilli Crab Pau (G, S) | Kaya Pau (G)

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ASIAN DELIGHTS

Chicken Char Siew Polo Pau (G)

Shredded Barbeque Chicken, Fried Mantou Bun

Sardine Curry Puff (G) and Vegetarian Potato Curry Puff (G, V)

Singapore Chilli Prawn (S)

Deshelled Prawn, Tomato-chili Sauce, Golden Mantou

Ayam Buah Keluak (N, S)

Boneless Chicken Thigh, Buah Keluak, Candlenut

Traditional Lamb Rendang

Slow-cooked Australian Lamb, Spiced Coconut Curry

DESSERT

Coconut Pandan Cake

Pulut Hitam Cake

Lychee Rose Cake

Red Bean Matcha Cake

Gula Melaka Custard Cake

Taro and Chestnut Cake

Thai Milk Tea Cake

Talam Jagung Cake

Teh Tarik Cake

Butterfly Pea and Coconut Cake

Orh Nee Custard Cake

Cendol Cake

Yuzu Citrus Cake

Chrysanthemum Cake

Banana Peanut Cake

Milo Tiramisu Cake

Pandan Butter Cake

Matcha Butter Cake

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DESSERT

Pandan Chiffon Cake
Orange Chiffon Cake
Pulut Hitam Chiffon Cake
Osmanthus Chia Seed Chiffon Cake
Ondeh Ondeh Swiss Roll
Rainbow Swiss Roll
Kaya Butter Cupcake
Passionfruit Raspberry Cake
Strawberry Cake
Red Velvet Raspberry Cake
Cappuccino Mousse Cake
Honey Mascarpone Cake
Summer Berry Cake
Douceur Lactée Cake
Blueberry Yoghurt Cake
Black Forest Cake
Fresh Strawberry Short Cake
Mango Cake
Salted Peanut Cake
Marble Butter Cake
Walnut Coffee Cake
Earl Grey Cake
Rich Fruit Cake
Peach Swiss Roll
Mango Yoghurt Swiss Roll

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DESSERT

Earl Grey Caramel Genoise Cake

Yuzu Strawberry Genoise Cake

Red Velvet Cupcake

Blueberry Cheesecake

Citrus Cheesecake

Lemon Pie

Apple Tart

Milk Chocolate Walnut Tart

Manjari Dark Chocolate Cake

White Chocolate Raspberry Cake

Chocolate Mousse Cake

Orange Jivara Chocolate Cream Cake

Blueberry Chocolate Cake

Double Chocolate Butter Cake

Brownie Cheesecake

Double Chocolate Cupcake

Chocolate Fudge Cake

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

Fresh Fruit Selection (Vegan)

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