

# LUCE

## SUNDAY CHAMPAGNE BRUNCH BUFFET

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

### ADULTS

### CHILDREN

**\$298<sup>++\*</sup>**

Free-flow Grand Cru Brut Millesime Ambonnay (2015), Aperol Spritz, selected red and white wine, cocktails, soft drinks, juices, coffee and tea

**\$228<sup>++\*</sup>**

Free-flow Tradition Brut Grand Cru Ambonnay (NV), Aperol Spritz, selected red and white wine, cocktails, soft drinks, juices, coffee and tea

\*Exclusive for Confrérie members – enjoy 20% savings on these premium packages.

**\$188<sup>++</sup>**

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

**\$168<sup>++</sup>**

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

**\$118<sup>++</sup>**

Free-flow soft drinks, juices, coffee and tea

**\$70<sup>++</sup>**

For ages 6 to 11 years old

**\$40<sup>++</sup>**

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

Two types of Seasonal Live Oyster, Boston Lobster, Snow Crab,  
Black Mussel, Australian Yabby, Tiger Prawn, Sea Whelk

*Mignonette sauce, Tabasco, chilli and lemon dressing, lemon wedge*

## Sashimi and Sushi

Ahi Tuna, Swordfish, Norwegian Salmon, with sushi and maki selections

*wasabi, Japanese shoyu, pickled ginger*

# SALAD BAR

## Baby Romaine Lettuce | Mixed Green Salad

Cherry Tomato, Cucumber, Broccoli, Shiitake Mushroom, Corn Kernel, Spelt, Feta,  
Parmesan Shaving, French Bean, Quail Egg, Yellow Capsicum, Sunflower Seed,  
Pumpkin Seed, Crispy Youtiao, Edamame and Red Radish

*dressing options: Caesar, French vinaigrette, Japanese sesame, extra virgin olive oil,  
grape seed oil, avocado oil, aged Balsamic vinegar, Champagne vinegar*

# CHARCUTERIE

## Cold Cuts

Mortadella al Pistacchio, Prosciutto Cotto, Coppa di Testa, Prosciutto di Parma, Salame Felino

*served with marinated olive, pickled vegetables, caperberry, gherkin*

## Artisanal Cheeses

Taleggio, Gorgonzola Dolce, Provolone Piccante, Pecorino Toscano al Tartufo, Ubriaco Al Whiskey,  
Tomme de Savoie, Brie de Meaux, Crottin de Chavignol, Langres AOP, Corsica Pure Sheep

*dried fruits, selection of premium nuts, fig jam, orange marmalade, crackers selection*

*Menu is subject to changes by the culinary team and buffet items may vary based on seasonal produce.*



## BREAD BASKET

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

*salted and unsalted Echiré “Baratte” butter*

## SOUP

### **La Pasta e Fagioli**

Hearty Emilia Borlotti Bean Stew, Pancetta Ham, Vegetable Mirepoix

### **Double-boiled Chinese Herbal Soup**

Yellow Chicken, Red Date, Goji Berry

## CHILLED DELIGHTS

### **Miso Salmon and Seasoned Wakame**

Pickled Kumquat, Sesame Seed

### **Asian Style Marinated Tuna**

Smoked Avruga Caviar, Salted Egg Fish Skin

### **Chilled Wasabi Prawns**

Tobiko Fish Roe, Mango Salsa

### **Japanese Lobster Salad**

Tamago, Seaweed

### **Foie Gras Mousse with Duck Breast**

Strawberries, Matcha Tea, Lavash

### **Gazpacho of the Day**

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# APPETISERS

## House-cured Salmon Platter

Assorted Blinis, Egg Mimosa, Crème Fraiche

## Beef Pastrami and Provolone Cheese Croissant

Truffle Mayonnaise, Lettuce

## Smoked Duck and Pomegranate Salad

Walnut, Quinoa, Navel Orange, Thai Lettuce, Cherry Tomato, Potato

## Seared Tuna Niçoise Salad

Boiled Egg, Anchovy, Tomato, Beans, Fingerling Potato, Capsicum,  
Olive, Baby Cos, Soya-glazed Tuna Loin

## Caprese Salad

Buffalo Mozzarella, Heirloom Tomato, Fresh Basil

## Oriental Tofu Salad

Beansprout, Carrot, Snow Pea, Tomato, Coriander, Peanuts, Sweet Chilli Sauce

# LIVE STATIONS

## Fettuccine Truffle Alfredo in Parmesan Wheel

Egg Pasta, Warm Truffle Cream Espuma or Roman Carbonara Espuma

## Signature InterContinental Prawn Noodle Soup

Tiger Prawn, Fish Cake, Beansprout, Quail Egg, Yellow Noodle, Fragrant Prawn Broth

## Agnello al Forno

Roasted Herb-marinated Lamb Saddle, Yorkshire Pudding, Vegetable Mirepoix, Chervil

## Pollo Ripieno

Tuscan style Rice-stuffed Roasted Chicken, Nocellara Olive, Wild Mushroom, Chicken Jus

## Porchetta di Manzo e Salsa Verde

Slow-cooked Beef, Piedmont Salsa Verde from the Mortar, Potato Fondant

## Bollito Misto

Emilia-Romagna style boiled cuts of Beef, Veal, Hen and Pork in an aromatic broth,  
served with Fleur de Sel, selection of mustard and chutney

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# PINSA

## La Margherita Classica

Tomato Sauce, Mozzarella, Fresh Basil

## Five Formaggi

Mozzarella, Parmigiano Reggiano, Gorgonzola, Taleggio, Provolone, Acacia Honey

## La Tartufata

Black Truffle Paste, Wild Mushroom, Smoked Scamorza, Cream

## La Parmigiana

Tomato Sauce, Mozzarella, Fried Aubergine Parmigiana, Pecorino, Basil

## La Diavola

Tomato Sauce, Mozzarella, Ventricina Salami, 'Nduja

## La Mortadella

Mozzarella, Taleggio, Mortadella di Bologna, Arugula

## La Cotto e Gorgonzola

Mozzarella, Ham, Gorgonzola Dolce, Walnut

## La Tonno e Cipolle

Tomato Sauce, Mozzarella, Premium Tuna in Oil, Red Onion, Caper, Salted Anchovy

# PASTA

## Spaghetti di Gragnano alla Bolognese

Beef Bolognese Sauce, Grana Padano

## Gnocchi Sorrentina

Artisanal Potato Dumpling, Pomodoro, Fior di Latte Mozzarella, Italian Basil

## Girelle di Pasta al Forno Emiliana

Gratin stuffed pasta with Ricotta, Mascarpone Cheese, Green Asparagus, Brown Butter

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# ITALIAN SPECIALTIES

## **Le Mascagnine di Carne in Umido**

Homemade Meatball, Fresh Tomato Marinara, Basil, Parmigiano Reggiano

## **Le Costine di Maiale in Umido**

Braised Pork Baby Ribs, Wild Mushroom, Red Wine Reduction

## **La Salsiccia e Purea di Patata**

Roasted Italian Sausage, Mashed Potato, Charred Onion Gravy, Fresh Herbs

## **Il Salmone al Vapore**

Steamed Norwegian Salmon, Fennel, Dill, Citrus, Sauce Vierge

## **La Cernia alla Zingara**

Oven-baked Seabass, Marinated Olive, Tomato Ragout, Pepper, Caper

## **Il Caviolfiore Gratinato**

Steamed and Baked Cauliflower, Caramelised Onion,  
Fresh Thyme, Bechamel, Parmigiano Reggiano

## **Le Coscie di Pollo**

Pan-roasted Chicken Thigh, Baby Potato Stew, Asparagus

## **Spanish Frittata**

Egg Tortilla with Caramelised Onion, Scamorza

## **I Peperoni Arrosto**

Garlic Confit, Apple Raspberry Vinaigrette, Dill, Garden Herbs

# ASIAN KITCHEN

## Five Spice Marinated Pork Leg

Cinnamon, Star Anise, Superior Soya Sauce

## Sichuan Style Wok-fried Tiger Prawn

Broccoli, Carrots, Shimeji Mushroom

## Lotus Leaf Wrapped Glutinous Rice with Chinese Cured Meat

Chinese Sausage, Shiitake Mushroom, Fried Shallot, Scallion

## Fried Seafood Hokkien Mee

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

## Malabar Fish Masala

Seabass, Indian Spices, Tomato, Coconut Milk

## Rajma Masala

Kidney Beans, Cumin Powder, Garam Masala, Coriander Leaves

## Traditional Lamb Rogan Josh

New Zealand Lamb, Ghee, Chef's Special Mixed Spices, Curd, Red Chilli Powder

## Kashmiri Pulao

Saffron, Raisin, Cashew Nut, Pomegranate, Spices, Basmati Rice

## Ayam Masak Merah

Chicken Thigh, Tomato, Galangal, Turmeric, Lemongrass, Chilli

## Sambal Petai Sotong

Fresh Squid, Petai Beans, Tempeh, Galangal, Belachan Chili

## Dim Sum Selection

Pork Siew Mai with Crab Roe  
Spinach and Chicken Crystal Ball  
Charcoal Salted Egg Custard Bun  
Pork Char Siew Pastry

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# DESSERT

## Banana Pound Cake

Caramelised Banana, Peanut Butter, Butter Cream

## Marble Cheesecake

Sweet Crumble, Baked Cheesecake

## Mini Chocolate Éclair

Choux Puff, Custard Cream

## Raspberry Panna Cotta

Red Fruit Compote, Milky Cream

## Mango Osmanthus Pudding

Mango Compote, Coconut Milk Pudding, Osmanthus Jelly

## Assorted Cookies

## Sensation Macaron Selection

## Assorted Chocolate Praline

## Mixed Fruit Platter

## Warm Danish & Butter Pudding

Vanilla Custard Sauce

## Mini Banana Fritter

## Gelato e Sorbetti

Madagascar Vanilla, Forest Berry

## Chocolate Fountain

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

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