

# LUCE



## FESTIVAL OF FRIGHTS BIG DINNER BUFFET

31 OCTOBER 2025

6:00P.M. - 10:00P.M.

### ADULTS

**\$128<sup>++</sup>**

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

*(Opt for free-flow Moët & Chandon  
Brut Imperial Champagne, Aperol  
Spritz, selected red & white wines  
and beer at \$50<sup>++</sup> per adult)*

### CHILDREN

**\$64<sup>++</sup>**

For ages 6 to 11 years old

**\$32<sup>++</sup>**

For ages 3 to 5 years old



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

# FROM THE ABYSS

## Seafood on Ice

Live Oyster, Boston Lobster, Snow Crab, Black Mussel, Australian Yabby,  
Tiger Prawn, Sea Whelk, Scallop

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

## Ghostly Smokes of the Sea

Smoked Norwegian Salmon, Smoked Marlin, Smoked Haddock

*Blinis (D, G), Egg Mimosa, Chive, Shallot, Lemon Creme (D)*

## Sushi from the Underworld (G, S)

Japanese Sushi & Maki

## Assorted Sashimi

Norwegian Salmon, Ahi Tuna, Tako Leg

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

# GROWN FROM THE DARK HAUNTED FOREST

## Lettuce Mix (V) | Kale Mix (V)

Parris Romaine, Red Romaine, Tropicana Lettuce, Red Oak Leaf, Blue Scotch Kale, Red Russian Kale, Tuscan Kale, Curly Kale, Baby Corn (V), Carrot Stick (V), Cherry Vine Tomato (V), Quail Egg, Marinated Feta (D), Baked Pumpkin (V), Sweet Purple Potato (V), Asparagus (V)

*dressing options: Thousand Island, Asian Miso, Honey Citrus, Creamy Tahini, Balsamic Vinegar, Champagne Vinegar, Extra Virgin Olive Oil, Grape Seed Oil, Avocado Oil*

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## CHILLING CUTS FROM THE CRYPT

### Cold Cuts

Assorted Carne Cold Cuts

*served with Marinated Olive, Gherkin, Pickled Vegetables, Caperberries, Selection of Chutney*

### The Executioner's Scaffold (P)

18-month Hand-sliced Parma Ham

## THE WICKED HOUSE OF CHEESE

Premium Selection of Le Meunier Artisanal Cheese

*served with Dried Fruits, Premium Nuts, Fig Jam, Orange Marmalade, Assorted Cracker*

## ANNABELLE'S BREAD

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

*salted and unsalted Echiré "Baratte" butter*

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# SOUP

## **Nuclear Waste (D, V)**

Green Pea and Mint Velouté with Garlic Croutons

## **Potion of The Forbidden Fowl**

Black Chicken, Black Bean, Red Date, Goji Berry

# CHILLED BITES FROM THE OTHER SIDE

## **Monster Morsel – Haunted Portobello Stuffer (D)**

Chicken, Asparagus, Mozzarella, Feta, Parmesan, Cream Cheese

## **Halloween Devil Egg**

Bottarga, Gherkin, Paprika, Burnt Red Pepper

## **Frankenswine Bun (P, G, D, N)**

Pork Rillettes, Tomato Tapenade, Potato Corn, Stuffed Green Olive, Cheddar

## **Piquillo Pepper, stuffed with Guacamole & Pimento Verde (N, V)**

Guacamole, Pimento, Pine Nut, Green Pepper

## **Scary Mummy Hot Dog (G)**

Sausage, Lettuce, Truffle Mayonnaise

## **Witch's Broom (V, G)**

Grissini Bread Stick, Red Tomato on Vine, Kenya Bean, Chili

## **Eyeball Tacos (G, D)**

Beef, Lettuce, Shredded Cheddar, Sour Cream, Red Onion

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# INFESTED PINSA

## Release The Kraken (G, S)

Assorted Seafood, Squid Ink Tomato, Beetroot Dough

## Dumpster Breath (D, G)

Anchovies, Tuna, Onion, Capers, Mozzarella, Tomato Sauce, Ink Dough

## 666 (D, G, V)

Goat Cheese, Balsamic Onion, Herbs, Tomato Sauce, Ink Dough

## Redneck Den (D, G, P)

Mortadella, Ricotta, Parmesan, Pistachio Pesto, Beetroot Dough

## Zombie's Spicy Intestine (D, G, P)

Spicy Italian Sausage, Smoked Scamorza, Pumpkin Cream, Ink Dough

## Poisonous Forest Mushroom (D, G, V)

Wild Mushrooms, Black Truffle Paste, Smoked Scamorza, Cream, Beetroot Dough

## Biohazard Salmon (D, G)

Smoked Salmon, Zucchini Carpaccio, Mozzarella, Beetroot Dough

## The Devil (D, G, P)

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

# D.I.Y STATIONS

## Sticky Lor Mee (G, S)

Ngoh Xiang, Quail Egg, Beansprout, Yellow Noodles, Black Vinegar, Minced Garlic

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## LIVE STATIONS

### La Rose Noire: Halloween Edition

Slimy Spinach (D, V) | Bloody Orange (D, V) | Blue Cheese Sbagliato (D, V)

### Incy Wincy Spider Risotto (D)

Tomato Acquerello Rice, Squid Ink, completed in a Parmesan Wheel

### Here's Johnny! Trio Roasted Selection

Pork Char Siew (P) | Roasted Duck | Roasted Hainanese Chicken

## THE CREEPY BUTCHER'S BLOCK

### Hannibal Lecter's Bone-In Ribs (G, P)

Roman Style Pork Rib, Rosemary Sauce, Dijon Mustard

### The Abominable Cow (D, G)

Oven-roasted Australian Beef Prime Rib, Natural Jus

### Freddy's Lamb (D, G)

Slow-baked at 80°C, Mint Jelly, Lamb Jus

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# ITALIAN HOT SPECIALTIES

## **Spilled Guts (D, G, P, S)**

N'duja Sausage, Black Ink Pasta, Tosted Tomato Sauce, Parmesan, Basil

## **Brains!!! (D, G, P)**

Deep-fried Pork Brain, Homemade Potato Spinach Gnocchi, Butter Sage Sauce

## **Lucifer's Lasagna (D, G, V)**

Pumpkin, Black Olive Tapenade, Mozzarella, Béchamel, Homemade Pasta Sheets

## **Big Bad Wolf's Dinner (D, P)**

Duroc Pork Collar, Pancetta, Fennel, Pecorino Romano

## **Into the Deep (D, S)**

Crustacean Stew, Black Mussel, Prawn, Clam, Scallop, Black Garlic

## **Monstrous Balls (D, G)**

Beef Meatball, Black Olive, Marinara Sauce, Cheese

## **Melanzane alla Diavola (V)**

Double-cooked Eggplant, Tomato, Chilli, Basil

## **Slimy Octopus**

6-hour Slow-cooked Octopus, Tomato, Vegetable, Black Olive, Capers

## **The Cursed Chicken**

Chicken Roulade, Cajun Spice, Oregano, Blood Orange, Jus

## **Moat at the Graveyard (D)**

Charcoal Polenta, Creamy Mushroom Ragout

## **The Mummy – Salmon Wellington (D, G)**

Salmon, Spinach, Ricotta, Parmesan, Dill Sauce, Puff Pastry

## **Purple Slash (V)**

Mashed Purple Potato, Parmesan Cream

## **Fries From the Crypt**

Golden Fries, Paprika Powder

## **Devil Claws (G)**

Spicy Buffalo Wings, Devil's Mayonnaise

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# ASIAN KITCHEN

## **Tangy Little Piggy's Belly**

Crispy Marinated Pork Belly with Preserved Bean Curd Sauce

## **Haunted Tiger Tails of The Deep Sea**

Spicy Sweet and Sour Tiger Prawn, Lychee, Mixed Capsicums

## **Zombie Meat and Sticky Kimchi Grains**

Chinese Sausage, Kimchi, Shiitake, Gochujang Sauce, Glutinous Rice, Shallot

## **Possessed Cantonese Braised Beef Brisket (G, P)**

Carrot, Radish, Onion, Celery, Zhu Hou Sauce

## **Cursed Crunch Tiger Prawns with Almond Flakes (D, N, S)**

Tiger Prawn, Yellow Lemon, Mayonnaise, Roasted Almond Flakes

## **Wrathful Ee-Fu Noodles (G, V)**

Braised Yellow Flat Noodle, Straw Mushroom, Cordyceps Flower, Golden Chive

## **Hexed Assam Seabass Curry**

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

## **Enchanted Stir-fried Baby Kailan (V)**

Mushroom Sauce, Golden Garlic

## **Golden Grave Fried Rice (V)**

Egg, Vegetable, Jasmine Rice, Spring Onion

## **Scream for Wicked Hokkien Mee (G, S)**

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

## **Haunted Dim Sum Treasures**

Black Magic Charcoal Lava Bun (G, V)

Ghostly Scallop Dumpling (G, S)

Baked Iberico Pork Char Siew Soh of the Cursed Swine (G, P)

Zombie Claws – Seasoned Chicken Feet (G)

Grim Grip Fried Crab Claws (G, S)

Sugar Cane Prawn Skewers of Doom (G, S)

Pandan Chicken from the Thai Jungle Temple (G)

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# INDIAN KITCHEN

## Kashmiri Biryani Rice (N)

Basmati Rice, Biryani Spices, Herbs

## Mixed Vegetables Jalfrezi (V)

Mixed Vegetables, Curry Masala

## Fish Malabar

Fish, Tomato Onion Base, Coconut Milk

## Kerala Chicken Curry

Chicken, Spiced Coconut Curry, Curry Leaf, Aromatic Spices

# DESSERT

## Pumpkin Patch Cheesecake (D, G, N, V)

Pumpkin-spiced Cream Cheese

## Spider Web Brownie Squares (D, G, N, V)

Fudgy Brownies, White Chocolate Web

## Midnight Mirror Glaze Dome (D, G, N, V)

Black Glazed Mousse Dome, Cocoa Nibs

## Dracula's Panna Cotta (D)

Milk Panna Cotta, Red Fruit Coulis

## Black Magic Macarons (D, G, N, V)

Organic Almond, Raspberry Cream, Black Sesame Charcoal

## Halloween Cupcakes (D, G, N, V)

Butter Cake, Chantilly Cream

## Bloody Red Velvet Cake (D, G, N, V)

Red Velvet Sponge, Cream Cheese

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# DESSERT

## **Devil's Food Opera (D, G, N, V)**

Almond Sponge, 64% Chocolate Ganache

## **Monster Mash Cream Puff (D, G, N, V)**

Fruity Cream, Choux Dough

## **R.I.P. LUCE-misu (D, G, N, A)**

Mascarpone Espuma, Espresso Syrup, Sponge, Crunchy Feuilletine

## **Spooky Strawberry Swiss Roll (D, G, N, V)**

Strawberry Genoise, Yuzu Cream

## **Mini Ghastly Ghost Meringue Tart (D, G, N, V)**

Almond Cream, Caramelised Apple, Vanilla Tart

## **Eye Ball Jelly (D, V)**

Osmanthus Konnyaku Jelly

## **Sinful Sensation Chocolate Pralines (D, G, N, V)**

Dark & Milk Chocolate Bites, Wickedly Smooth Ganache, Crunchy Nuts

## **Haunted Mochi Medley (Vegan)**

Chewy Rice Cake Delights with Bewitching Fillings

## **Wickedly Sweet Homemade Cookie Assortment (D, G, N, V)**

Crunchy, Chewy, and Spooky Bites with a Twist of Nostalgia

## **Diabolical Danish Butter Pudding (D, G, N, V)**

Warm Buttery Pastry, Roasted Nuts, Velvety Custard Sauce

## **Gelato e Sorbetti**

Madagascar Vanilla, Forest Berry

## **Halloween Cursed Chocolate Fountain**

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

## **Frightful Forest Fruit (Vegan)**

A Selection of Fresh Seasonal Fruits

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