

LUCE



FESTIVAL OF FRIGHTS BIG DINNER BUFFET

1 NOVEMBER 2025

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

ADULTS

\$128⁺⁺

*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⁺⁺ per adult)*

CHILDREN

\$64⁺⁺

For ages 6 to 11 years old

\$32⁺⁺

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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