

LUCE

HOOKED AT LUCE DINNER BUFFET

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

ADULTS

CHILDREN

WEDNESDAY & THURSDAY

\$108⁺⁺

\$54⁺⁺

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)

Live Oysters, Boston Lobster, Black Mussel, Australian Yabby,
Tiger Prawn, Half Shell Scallop.

Mignonette Sauce, Tabasco, Chili-Lemon Dressing, Lemon Wedges

Smoked Norwegian Salmon, Smoked Haddock

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

Sushi and Maki (G, S)

Assorted Sashimi

Norwegian Salmon, Ahi Tuna, Cooked Octopus, Hamachi

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

SALAD BAR

Harvest of the Day Selection (V)

Baby Corn (V), Carrot Stick (V), Cherry Vine Tomato (V), Quail Egg,
Marinated Feta Cheese (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

BREAD BASKET

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

Salted and Unsalted Isigny Sainte-Mère Butter

SOUP

Lobster Bisque (D, S)

Double-boiled Clam Soup (P)

Chinese Seaweed, Ginger, Goji Berries, Spring Onion, Egg White

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ARTISANAL CHEESES

Weekly Selection of Italian and French Cheeses (D, N, V)

Bonne Maman Jam Selection, Mixed Nuts (N), Dried Fruits, Honey, Cracker (G)

PREMIUM CHARCUTERIE

Smoked Virginia Ham (P), Chambost Saucisson (P), Spianata Romana (P)

Cornichon, Pickled Caperberry, Guindilla Pepper

CHILLED ANTIPASTI

House-made Mediterranean Pickled Vegetables (V)

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

Peperonata (V)

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

Insalata di Tonno (D, V)

Tuna, Cucumber, Roma Tomatoes, Kalamata Olives, Fine Beans, Quail Egg, Lemon Dressing

Alici Marinate

Marinated Anchovies, Olive Oil, Lemon, Parsley

Insalata di Mare (S)

Steamed Mixed Seafood Salad, Cherry Tomatoes, Vegetables, Lemon Dressing

Anguria con Feta (D, V)

Watermelon, Feta Cheese, Basil, Mint, Citrus Dressing

Roast Beef con Salsa Tonnata

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

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D.I.Y. STATION

Penang Hokkien Mee (G, S)

Tiger Prawn, Fish Cake, Beansprout, Quail Egg, Yellow Noodle,
Penang Hokkien Noodle Soup, Fried Shallot

LIVE STATION

Oven-roasted Angus Beef Striploin (D, G)

Australian Aged Beef Striploin, Dijon Mustard, Thyme, Shallot Red Wine Jus,
Selection of Premium Pommery Mustard, Rosemary Jus

Tagliata di Tonno al Sesamo

Roasted Tuna Loin coated in Sesame Seeds with Ponzu Sauce

Singapore Chilli Prawn (G, S)

Deshelled Prawn, Tomato-Chilli Sauce, Golden Mantou

Tagliolini Gamberetti e Crema di Limone Tossed in a Parmesan Cheese Wheel (D, G, S)

Artisanal Egg Pasta, Shrimp, Lemon Cream, Spring Onion

OR

Risotto con Polpo e Patate (D, G, S)

Acquerello Rice, slow cooked Octopus, Roasted Potatoes

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GUERIDON SERVICE BY CHEF

Pesce al Cartoccio e Calamarata (G)

Wild-caught Fish, Potato and Olives Gravy, Durum Wheat Pasta

OR

Tubettini ai Frutti di Mare (G, S)

Durum Wheat Pasta, Seafood Velouté, Cherry Tomatoes, Garlic

PINSA

Nero di Seppia (D, G, S)

Squid Ink Tomato Sauce, Mussels, Clams, Prawns, Pesto

Granchio e Limone (D, G, S)

Fior di Latte, Lump Crab Meat, Cherry Tomatoes, Oregano, Black Olives

La Salmone (D, G)

Fior di Latte, Smoked Salmon, Dill, Lemon Zest

Margherita Classica (D, G, V)

Mozzarella, Tomato Sauce, Basil, Oregano

La Tartufo (D, G, V)

Mushroom Cream, Black Truffle, Scamorza, Mozzarella

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ITALIAN SPECIALTIES

Fregola Sarda Vongole e Ceci (G, S)

Durum Wheat Pasta, Clams, Chickpeas, Cherry Tomatoes

Mafalde al Ragù di Cernia (G, S)

Durum Wheat Pasta, Flower Grouper, Marinara Sauce

Arrosto di Vitello al Latte (A, D, G)

Slow Braised Veal, Milk, Herbs, White Wine Reduction

Halibut alla Livornese (A)

Slow-cooked Fillet, Tomato, Olives, White Wine

Impepata di Cozze (A, S)

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

Crispy Battered Fish Fillet (D, G)

Crispy Codfish, Mayonnaise, Barbecue Sauce

Ostriche alla Rockefeller (D, G, S)

Baked Oysters, Spinach, Breadcrumbs, Parmesan

Polpo in Umido (S)

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

Scampi alla Busara (S)

River Langoustines, Tomato Pulp, Garlic, Bread Crumbs

Puré di Patate al Tartufo (D, V)

Creamy Mashed Potato, Black Truffle, Pecorino Cheese

Golden Potato Wedges (G, V)

Mayonnaise, Ketchup

Fricandò di Verdure (V)

Seasonal Vegetable Stew, Black Olives, Oregano, Capers

Melanzane alla Parmigiana (D, G, V)

Baked Eggplant with Marinara Sauce, Mozzarella Cheese, Basil

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ASIAN DELIGHTS

Steamed Grouper with Golden Bell Peppers Sauce

Steamed Seabass Fillet, Lime, Golden Bell Pepper Sauce, Scallion, Goji Berries

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

Tiger Prawns, Superior Soy Sauce, Yuzu Jus, Bonito Flakes

Steamed Squid with Sichuan Vegetables (G, S)

Fresh Squid, Oyster Sauce, Spring Onion, Ginger, Sichuan Vegetables

Chilli Flower Crab with Mantou (S, G)

Flower Crab, Chili and Egg White Sauce

Wok-fried Kailan with Black Fungus (A)

Kailan, Black Fungus, Garlic, Chinese Wine

Stir-Fried Vermicelli with Mixed Seafood (S, G)

Vermicelli, Silver Sprout, Mixed Bell Pepper, Egg, Prawns and Scallop

Turmeric-Raisin Rice (Veg)

Steamed Jasmine Rice, Turmeric Powder, Bay leaf, Cinnamon Stick, Raisin

Nyonya Chicken Curry (G)

Marinated Chicken, Homemade Curry, Potato

Daging Masak Hitam (G)

Australian Beef, Chef's Spice Mix, Lemongrass, Ginger

Dim Sum Selection

Chicken Siew Mai (G)

Prawn Har Gow (G, S)

Pork Char Siew Soo (D, G, N, P)

Netted Seafood Spring Roll (G, S)

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INDIAN KITCHEN

Items are available on daily rotation

Vegetable Briyani (D, N)

Aromatic Basmati Rice, Mixed Vegetables, Herbs, Briyani Spices

Aloo Methi

Potato, Fresh Fenugreek Leaf, Mild Spices

Baked Fish Masala

Fish Fillets Marinated in Indian Spices and Oven-Baked

Kolhapuri Chicken Curry

Spicy Maharashtrian Chicken Curry, Coconut, Red Chilli

Rava Kesari (D)

Semolina (Rava) Cooked with Sugar, Ghee, and Flavored with Saffron and Cardamom

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

DESSERT

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

Mascarpone Cheese, Espresso, Sponge, Feuilletine

Lemon Meringue Tartlet (D, G, N, V)

Lemon Curd, Vanilla Sablé

Cappuccino Mousse Cake (D, G, N, V)

Cappuccino Cream, Vanilla sponge, Chocolate Pearl

Vanilla Crème Caramel (D, V)

Vanilla Custard Cream, Caramel Sauce

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DESSERT

Black Velvet Cake (D, G, V)

Chocolate Sponge, Chocolate Ganache

Coconut Palm Sugar Cake (D, G, V)

Gula Melaka Custard, Coconut Cream, Genoise

Assorted Choux Puff (G, D, V)

Assorted Fruity Choux

Ondeh-ondoh Swiss Roll (D, G, V)

Pandan Sponge, Pandan Cream, Palm Sugar Coconut

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

Baileys and Vanilla Sauce

Sweet Potato & Ginger Soup (Vegan)

White Fungus, Sweet Potato Cube

Cheng Tng (Vegan)

Barley, White Fungus, Longan, Ginkgo, Peach Collagen

Assorted Nyonya Kueh (D, G, V)

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

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

Fresh Fruit Selection (Vegan)

Gelato (D, V) e Sorbetti (Vegan)

Daily Rotation of Gelato and Sorbet

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

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