

# 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*

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

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

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

For ages 6 to 11 years old

**\$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*

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

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

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

For ages 3 to 5 years old

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

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

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



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



# SEAFOOD, SASHIMI & SUSHI

## Seafood on Ice

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

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

## Smoked Norwegian Salmon, Smoked Haddock

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

## Assorted Sashimi

Norwegian Salmon, Ahi Tuna, Tako Leg, Hamachi

*wasabi, Japanese shoyu, pickled ginger, edamame, pickled radish*

## Japanese Sushi & Maki (G, S)

# D.I.Y. SALAD BAR

## Harvest of the Day (V)

Baby Corn (V), Carrot Stick (V), Cherry Tomato on Vine (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*

# CHARCUTERIE

## Cold Cuts (P)

Mortadella di Bologna, Prosciutto Cotto, Salame Calabrese, Pancetta Piana, Chambost Salami

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

## Chef's Artisanal Cheese Selection (D)

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

## Prosciutto di Parma 18 Months (Live Station)

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# BREAD BASKET

## Baguette, Sourdough, Lavash, Grissini, Soft & Hard Rolls

*Salted and Unsalted Isigny Sainte-Mère Butter, Flavoured Butter*

# SOUP

## Zuppa di Crostacei e Frutti di Mare (D, G, S)

Classic French Lobster Bisque, Seafood, Fennel, Garlic Crouton

## Double-boiled Chicken Soup with Chinese Seaweed

Yellow Chicken, Egg White, Goji Berry

# CHILLED DELIGHTS

## Green and White Asparagus with Shallot Vinaigrette (P)

Parma Ham, Red Wine Vinegar, Pine Nut

## Teriyaki Salmon and Seasoned Wakame

Pickled Kumquat, Citrus Fruit

## Roasted Lamb Loin with Mint and Coriander Sauce

Rocket Salad, Onion, Cumin Powder

## Barbecued Japanese Eel

Tamago, Seaweed, Ginger Root

## Duck Foie Gras Mousse (N)

Sweet Chestnut, Fig Jam, Pecan Nut

## Melon Gazpacho Soup (A, V)

Cantaloupe, Cucumber, Roma Tomato, Red Onion, Moët & Chandon Champagne

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## CHILLED ANTIPASTI

### **House-made Mediterranean Pickled Vegetables (V)**

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

### **Kale Salad, Burrata, Apple Balsamic Dressing (D, V)**

Chickpea, Apple, Cherry Tomato on Vine, Feta, Kale, Burrata

### **Chicken Mushroom Roulade with Cranberry Sauce (N)**

Poached Chicken, Walnut, Pecan, Cress Salad

### **Slow-cooked Wagyu Beef Salad**

Pineapple, Ginger, Chilli, Onion, Fennel, Heart of Palm, Sweet Chilli Sauce

### **Heirloom Cherry Tomato Salad with Grapefruit and Anchovy (G, V)**

Tomato, Banana Shallot, Chive, Anchovy, Grapefruit, Citrus Dressing

### **Artisanal Farmer Pork Terrine (P)**

## D.I.Y STATION

### **Signature InterContinental Kueh Pie Tee (G, N, S)**

Tiger Prawn, Quail Egg, Beansprout, Cucumber, Raddish, Peanut, Sambal

## LIVE PASTA

### **Mezze Maniche alla Carbonara in A Parmesan Wheel (D, G, P)**

Guanciale, Egg Yolk, Pecorino Romano DOP, Durum Wheat Pasta, Black Pepper

### **Risotto al Nero di Seppia (D, S)**

Mixed Seafood, Cuttlefish Ink Sauce, Acquerello Rice

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# PINSA

## **Cornicione Ripieno (D, G, V)**

Ricotta stuffed Crust, Mozzarella, Tomato Sauce, Fresh Basil

## **Tartufata (D, G, V)**

Black Truffle Paste, Wild Mushroom, Smoked Scamorza, Cream

## **Calzone (D, G, V)**

Egg, Mushroom, Mozzarella, Tomato Sauce, Basil

## **Diavola (D, G, P)**

Salame Calabro, 'Nduja, Mozzarella, Tomato Sauce

## **Sgombro (D, G, S)**

Mackerel, Lemon Ricotta, Mozzarella, Sundried Tomato, Caramelised Onion

## **LUCE (D, G, N)**

Burrata di Puglia, Tomato Sauce, Pesto, Oregano

# CARVING STATION

## **Tagliata di Picanha (A, D)**

Roasted Angus Round Cap, Fingerling Potato, Roasted Asparagus,  
Cherry Tomato on Vine, Green Peppercorn Sauce

## **St. Louis-Style Barbecued Pork Ribs (G, P)**

Baked Cherry Tomato on Vine, Barbecue Sauce

## **Agnello al Forno (A)**

Roasted Herb-marinated Bone-in Lamb Leg, Corn on the Cob, Baked Zucchini, Truffle Jus

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# ITALIAN SPECIALTIES

## **Tortellini Prosciutto e Funghi (D, G, P)**

Virginia Ham, Creamy Mushroom, Artisanal Stuffed Pasta

## **Penne all'Arrabbiata (G, V)**

Durum Wheat Pasta, Spicy Tomato, Garlic, Oregano, Parsley

## **Salsiccia e Friarielli (P)**

Homemade Roasted Sausage, Sautéed Turnip

## **Dentice al Forno**

Oven-roasted Red Snapper, Potato, Olive Gravy

## **Porchetta (A, D, P)**

Italian Style Roasted Stuffed Pork Belly, Peroni Beer Gravy

## **Cozze alla Tarantina (A, S)**

Black Mussel, Tomato Ragout, Red Chilli, Tabasco, Fresh Herb

## **Zuppa di Pesce (S)**

Stewed Seafood Broth with Seabass, Prawn, Clam, Yabby

## **Funghi Ripieni (D, G, V)**

Stuffed Shiitake Mushroom, Egg, Cheese, Bread

## **Ali di Pollo (G)**

Breaded Chicken Wings

## **Frittata di Pasta (D, G, P)**

Spaghetti Omelette, Bacon, Cheese

## **Pane e Cipolle (D, G, V)**

Baked French Style Onion Soup, Parmesan, Bread

## **Patate al Forno (V)**

Roasted Fingerling Potato, Herbs

## **Giardinetto di Verdure (V)**

Pan-fried Assorted Vegetables, Garlic, Herbs

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# ASIAN KITCHEN

## **Stir-fried Grouper Fish Fillet (G)**

Bitter Gourd, Ginger, Preserved Black Bean Sauce

## **Wok-fried Tiger Prawns with Cereal (D, G, S)**

Egg Floss, Curry Leaf, Cereal, Curry Powder, Chilli Padi, Butter

## **Stir-fried Kung Pao Chicken (G, N)**

Chicken, Cashew Nut, Kung Pao Sauce, Dried Chilli, Scallion

## **Stir-fried Iberico Pork Ribs with Coffee Sauce (G, P)**

Coffee Sauce, Sesame Seed

## **Stir-fried Baby Kailan with Fried Dace, Salted Black Bean (A)**

Red Chilli, Golden Garlic, Chinese Wine

## **Braised Hong Kong Ee-fu Noodle, Sakura Prawns (G, S)**

Locally Farmed Mushroom, Silver Sprout, Yellow Chives

## **Nasi Goreng Istimewa (S)**

Malay Style Wok-fried Rice, Egg, Mixed Vegetables, Sambal, Fried Shallot

## **Kapitan Chicken Curry (G)**

Homemade Chicken Curry, Potato, Coconut Milk

## **Scallop Petai with Tempeh (S)**

Hokkaido Scallop, Fermented Soya, Okra, Onion, Sambal Belacan

## **Takoyaki (D, G, S)**

Octopus Ball, Bull-Dog Tonkatsu Sauce, Japanese Mayonnaise, Bonito Flakes

## **Dim Sum Selection**

Chicken Siew Mai (G) | Prawn Har Gow (G, S) | Lotus Pau (G, V) | Netted Seafood Spring Roll (G, S)

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# INDIAN KITCHEN

## Vegetable Briyani (D, N)

Aromatic Basmati Rice, Mixed Vegetables, Herbs, Briyani Spices

## Baigan Masala

Eggplant, Onion-tomato Gravy, Indian Spices

## Amritsari Fish

Crispy Shallow-fried Fish marinated in Ajwain-spiced Gram Flour Batter

## Murgh do Pyaza

Chicken, Sautéed Caramelised Onions

## Gajer Ka Halwa (D)

Carrot Pudding cooked in Milk, Ghee

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

# PATISserie COUNTER

## LUCE-misu (D, G)

Mascarpone Espuma, Espresso Syrup, Sponge, Crunchy Feuilletine

## Mango Shortcake (D, G, N, V)

Mango Compote, Vanilla Sponge, Pastry Cream

## Chocolate Fudge Cake (D, G, N, V)

55% Chocolate Cream, Cocoa Sponge, Chocolate Ganache

## Apple Crumble Tart (D, G, N, V)

Caramel Apple Compote, Sweet Crumble

## Ondeh Ondeh Cake (D, G, N)

Coconut Mousse, Gula Melaka Crémeux

## Banana Pound Cake (D, G, N, V)

Coconut Mousse, Gula Melaka Crémeux

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# PÂTISSERIE COUNTER

## Aperol Spritz Cheesecake (A, D, G, N, V)

Aperol Jelly, Prosecco Cheesecake, Orange-scented Crumble

## Mini Chocolate Éclair (D, G, N, V)

Choux Puff, Custard Cream

## Raspberry Panna Cotta (D)

Red Fruit Compote, Milky Cream

## Mango Osmanthus Pudding (D, V)

Mango Compote, Coconut Milk Pudding, Osmanthus Jelly

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

## Sweet Sensation Macaron Selection (D, G, N, V)

## Assorted Chocolate Pralines (D, G, N, V)

## Warm Danish and Butter Pudding (D, G, N, V)

Vanilla Custard Sauce

## Mini Banana Fritter (D, G, N, V)

## Gelato e Sorbetti

Daily rotation of two type of gelatos and sorbets

Coconut Kaffir Lime | Bandung | Earl Grey | Thai Milk | Madagascar Vanilla |

Dark Chocolate | Acai Berry | Mango Passion | Raspberry | Orange

## Chocolate Fountain

Valrhona Inspiration Yuzu Chocolate

Condiments: Marshmallow, Wafer Roll, Cream Puff, Oreo, Pound Cake, Mini Doughnut, Strawberry, Mixed Grapes, Blueberry, Raspberry, Watermelon, Pineapple, Rock Melon, Dragon Fruit, Chocolate Pearl, Green Pistachio, Rainbow Sprinkles, Smarties, Gummy Bear, Dried Fruit (Apricot, Fig, Mango, Prune)

## Fresh Fruit Selection (Vegan)

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