

LUCE

SUNDAY CHAMPAGNE BRUNCH BUFFET

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

ADULTS

CHILDREN

\$298⁺⁺*

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

\$228⁺⁺*

*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⁺⁺

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

\$168⁺⁺

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

\$118⁺⁺

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

\$70⁺⁺

For ages 6 to 11 years old

\$40⁺⁺

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

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)

Menu is subject to change on a rotational basis, and buffet items may vary based on seasonal produce.

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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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