



LUNCH BUFFET

12:00P.M. TO 2:30P.M.

	ADULTS	CHILDREN
MONDAY TO FRIDAY	\$59 ⁺⁺	\$29 ⁺⁺
SATURDAY	\$69 ⁺⁺	\$30 ⁺⁺

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)

Cold Water Prawn, Black and Green Mussels, Sea Whelk,
Half Shell Scallop, White Clam, Australian Yabby

Vodka Cocktail Sauce (A), Yuzu-ginger Vinaigrette, Mignonette Sauce, Lemon Wedge, Selection of Tabasco

Marinated Anchovies

Olive Oil, Vinegar, Parsley

Sushi and Maki (G, S)

Assorted Sashimi

Norwegian Salmon, Ahi Tuna

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

SALAD BAR

Harvest of the Day Selection (V)

Lettuce Mix

Parris Romaine, Tropicana Lettuce, Red Romaine, Red Oak Leaf

Kale Mix

Blue Scotch Kale, Red Russian Kale, Tuscan Kale, Curly Kale

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

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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)

CHILLED ANTIPASTI

Chef's choice of 7 items available on rotation

House-made Mediterranean Pickled Vegetables (V)

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

Crema di Melanzane (N, V)

Smoked Eggplant, Tahini, Paprika, Extra Virgin Olive Oil

Caprese di Pollo (D)

Herb-roasted Chicken, Mozzarella, Heirloom Tomato, Black Olive, Basil, Extra Virgin Olive Oil

Insalata di Farro (A, V)

Farro, Cherry Tomato, Red Onion, Basil, Red Wine Vinaigrette

Finocchi e Arancia (N, V)

Crispy Fennel Salad, Orange, Toasted Pine Nut, Pink Pepper, Mint, Citron Dressing

Insalata di Pasta (D)

Fusilli Pasta, Sundried Tomato Pesto, Red Onion, Feta Cheese, Oregano

Crema di Ceci (N, V)

Chickpeas, Tahini, Paprika, Extra Virgin Olive Oil

Roast Beef con Salsa Tonnata

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

Insalata di Pomodori (A, D, V)

Heirloom Tomato, Red Onion, Basil, Oregano, Red Wine Vinaigrette

Insalata Pantesca (V)

Italian Potato Salad with Kalamata Olive, Banana Shallot, Cherry Tomato, Capers, White Balsamic Vinaigrette

Mela e Spinaci con Gorgonzola (D, P, N)

Baby Spinach, Guanciale, Sliced Apple, Pomegranate, Gorgonzola, Extra Virgin Olive Oil, Candied Walnut, Chilli Flakes

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CHILLED ANTIPASTI

Chef's choice of 7 items available on rotation

Anguria con Feta (D, V)

Watermelon, Feta, Basil, Mint, Citrus Dressing

Peperonata (V)

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

Insalata di Tonno (D, V)

Tuna, Cucumber, Roma Tomato, Fine Beans, Kalamata Olive, Quail Egg, Lemon Dressing

Mortadella e Provolone (D, G, N, P)

Pistachio Mortadella, Cucumber, Cherry Tomato,
Marinated Chilli Pepper, Kalamata Olive, Sourdough Bread, Balsamic Vinaigrette

Insalata di Couscous (V)

Couscous, Roasted Capsicum, Roma Tomato, Red Onion,
Tagiasca Olive, Lemon Dressing

SOUP

Chef's choice of 2 items available on rotation

Crema di Funghi (D, G, V)

Creamy Mushroom Soup, Truffle Essence, Garlic-thyme Crostini

Minestrone di Verdure (V)

Mix Vegetables, Assortment of Beans, Garlic Crostini

Vellutata di Zucca (D, V)

Pumpkin, Leek, Cream, Nutmeg

Double-boiled Chicken Soup

Sakura Chicken, Chinese Herbal Spices, Red Date

Double-boiled Pork Ribs Soup (P)

Pork Ribs, Lotus Root, Pork Broth, Red Date

Double-boiled Old Cucumber Chicken Soup

Sakura Chicken, Old Cucumber, Red Date

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D.I.Y. STATION

Chef's choice of 2 items available on rotation

Signature InterContinental Laksa (G, S)

Tiger Prawn, Fish Cake, Bean Sprout, Quail Egg, Noodle, Laksa Broth, Laksa Leaf Powder

Mee Rebus (G, S)

Fried Beancurd Puff, Beansprout, Quail Egg, Yellow Noodle,
Mee Rebus Gravy, Green Chilli, Fried Shallot

LIVE STATION

Chef's choice of 1 item available on rotation

4-Cheese and Pear Risotto in a Parmesan Wheel (D, V)

Acquerello Risotto Rice, Pear, Parmesan, Gorgonzola, Taleggio

Risotto Ai Funghi e Tartufo in Parmesan Wheel (D, V)

Acquerello Risotto Rice, Wild Mushroom, Cream, Parsley, Black Truffle

Paglia e Fieno con Ragu di Pollo e Funghi in a Parmesan Wheel (D, G)

Egg and Spinach Tagliatelle, Minced Chicken, Mushroom, Cajun, Cream

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PINSA

Chef's choice of 4 items available on rotation

Napoli (G)

Anchovy, Garlic, Capers, Homemade Tomato Sauce

Carciofi & Funghi (D, G, V)

Marinated Artichoke, Sautéed Mushroom, Fior di Latte, Chilli Oil

Pancetta e Patate (D, G, P)

Pancetta Ham, Smoked Scamorza, Potato, Black Pepper

Salsiccia e Friarielli (D, G, P)

Italian Sausage, Turnip, Fior di Latte, Homemade Tomato Sauce

Bronte (D, G, N)

Bacon, Fior di Latte, Stracciatella, Pistachio Crumbs

La Calabrese (D, G, P)

'Nduja Sausage, Red Onion, Cherry Tomatoes, Mozzarella, Chilli Oil

Luce (D, G, N, V)

Tomato Sauce, Oregano, Burrata, Basil Pesto

La Parmigiana (D, G, V)

Fried Eggplant, Parmesan Flakes, Mozzarella, Tomato Sauce Basil

Nero di Seppia (D, G, S)

Squid Ink Tomato Sauce, Tiger Prawn, Mussels, Clams, Pesto

La Mortadella (D, G, P)

Arugula, Mortadella, Fior di Latte, Taleggio

Tartufo (D, G, V)

Black Truffle, Scamorza, Mozzarella, Mushroom Cream

"La Vegetariana" (D, G, V)

Sautéed Spinach, Mushrooms, Capsicum, Mozzarella, Tomato Sauce, Basil

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ITALIAN SPECIALTIES

Chef's choice of 13 items available on rotation

Gnocchi Gamberetti e Asparagi (G, S)

Shrimp, Cherry Tomato, Potato Dumpling, Asparagus Cream

Ragout alla Genovese (A, G)

Slow-braised Wagyu, Durum Wheat Pasta, Onion, White Wine

Pennette all'Arrabbiata (G, V)

Durum Wheat Pasta, Spicy Tomato Sauce, Garlic, Parsley

Le Polpette di Carne (D, G, N)

Homemade Beef Meatball, Fresh Basil-tomato Marinara, Pesto, Parmesan

Gulash all'Ungherese (D)

Braised Beef Cube Roll, Pepper, Potato, Tomato, Sweet Paprika, Sour Cream

Salsiccia alla Pizzaiola (D, P)

Artisanal Pork Sausage, Scamorza, Cherry Tomato, Garlic, Oregano

Pollo con Funghi (D)

Chicken Leg, Baby Spinach, Porcini-button Mushroom Cream Sauce, Black Truffle

Branzino al Forno (D)

Oven-baked Sustainable Barramundi, Hearty Cannellini Bean and Kale Stew, Vegetable Mirepoix

Il Caciucco di Mare (S)

Mixed Seafood Stewed, Tomato, Garlic, Fish Stock

Puré di Patate al Tartufo (D, V)

Creamy Mashed Potato, Black Truffle, Pecorino

Frecanto di Verdure (V)

Seasonal Vegetable Stew, Black Olive, Oregano, Capers

Melanzane alla Parmigiana (D, G, V)

Baked Eggplant with Marinara Sauce, Mozzarella, Basil

Lasagna Al Tartufo (D, G, V)

Bechamel, Sauteed Mushroom, Mozzarella, Truffle Cream Sauce

Mezze Maniche all' Amatriciana (D, G, P)

Guanciale, Pecorino Romano, Black Peppercorn, Tomato Sauce, Durum Wheat Pasta

Fregola Sarda Vongole e Zucchine (G, S)

Clam, Zucchini, Cherry Tomato, Durum Wheat Pasta, Basil

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ITALIAN SPECIALTIES

Chef's choice of 13 items available on rotation

Spezzatino di Maiale (A, P)

Iberico Pork Neck, White Wine, Vegetables Mirepoix, Tomato, Fennel Seed

Pollo al Forno con Timo (D, G)

Oven-roasted Chicken with Thyme, Green Asparagus, Chicken Jus

“Sicilian Style” Branzino (D)

Oven-baked Sustainable Barramundi, Baked Potato, Capers, Cherry Tomatoes, Olive

Polpo in Umido (S)

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

Cavolfiori Gratin (D, G, V)

Baked Cauliflower, Bechamel Sauce, Parmesan Cheese

Gnocchi Gratinati (D, G, V)

Baked Artisanal Potato Dumpling, Béchamel, Spinach, Cheese

Calamarata alla Norma (D, G, V)

Fried Eggplant, Tomato, Ricotta, Durum Wheat Pasta, Basil

Orecchiette Salsiccia e Pomodoro Informato (D, G, P)

Durum Wheat Pasta, Italian Pork Sausage, Baked Tomato Sauce

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

Slow-braised Veal, Milk, Herbs, White Wine Reduction

Bombette Pugliesi (D, P)

Iberico Pork Collar Roast, Bacon, Caciocavallo Cheese, Mix Herbs

Fricassee di Pollo (A, D)

Chicken Leg, Herbs, Lemon

Il Sedano Gratinato (D, G, V)

Baked Celeriac, Bechamel Sauce, Parmesan Cheese

Golden Potato Wedges (G, V) | Golden Tater Tots (G, V) | Golden French Fries (V)

Mayonnaise, Ketchup

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INDIAN KITCHEN

Chef's choice of 5 items available on rotation

Peas Pulao (D)

Basmati Rice, Green Peas, Ghee

Baingan Bharta

Slow-cooked Smoky Mashed Eggplant, Onion, Tomato, Garlic, Spices

Mangalorean Fish Curry

Fish Curry, Coconut, Red Chili, Garlic, Tamarind

Chicken Cumin Masala Curry (D)

Tender Chicken Pieces, Cumin Seed-infused Gravy, Tomato, Onion, Spices

Vegetable Briyani (D, N)

Aromatic Basmati Rice, Mixed Vegetables, Herbs, Briyani Spices

Tindora Masala (D)

Sautéed Ivy Gourd, Tomato, Onions, Ground Spices

Malabar Fish Curry

Fish Curry, Spiced Coconut Gravy, Curry Leaf, Tamarind

Chicken Lababdar (D)

Chicken cooked in Creamy Tomato-based Gravy, Butter, Indian Spices

Jeera Peas Pulao (D)

Aromatic Basmati Rice, Green Peas, Cumin Seeds, Ghee

Lauki Kofta Curry (D)

Soft Bottle Gourd Dumpling, Spiced Creamy Tomato-yogurt Gravy

Keppeali Fish Fry

Mangalorean-style Fish Curry marinated with Red Chilli, Garlic, Tamarind

Kolhapuri Chicken Curry

Maharashtra Style Chicken Curry, Roasted Coconut, Dry Red Chilli, Signature Kolhapuri Masala

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

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ASIAN DELIGHTS

Chef's choice of 9 items available on rotation

Stir-fried Sweet and Sour Fish Fillet (G, N)

Jade Perch Fish, Mixed Capsicums, Pineapple

Wok-fried Tiger Prawn with Black Pepper Sauce (S)

Steamed Broccoli, Shimeiji Mushroom

Honey-glazed Iberico Pork (A, G, P)

Iberico Pork Collar, Char Siew Sauce, Sesame Seeds

Stir-fried Long Cabbage (V, S)

Dried Shrimp, Golden Garlic, Chilli Padi

Mee Goreng (G, V)

Green Vegetables, Silver Sprouts, Egg, Vegetarian Sambal, Chilli, Chilli Sauce

Cantonese Style Golden Fried Rice (V)

Egg, Vegetables, Jasmine Rice, Spring Onion

Baked Chicken with Peanut Sauce (G, N)

Marinated Turmeric Chicken, Homemade Peanut Sauce, Cucumber, Onion

Steamed Seabass with Superior Soy Sauce (G)

Steamed Seabass Fillet, Superior Soya Sauce, Goji Berry, Scallion

Kong Pao Tiger Prawns (D, N, S)

Tiger Prawn, Mixed Capsicum, Cashew Nuts, Kong Pao Sauce

Stir-fried Iberico Pork with Lao Gan Ma Sauce (A, G, P)

Iberico Pork Belly, Lao Gan Ma Sauce, Sweet Chilli Sauce, Ginger, Garlic, Leek

Nonya Chap Chye (G)

Cabbage, Carrot, Beancurd Skin, Mushroom, Black Fungus, Vermicelli

Braised Hokkien Vegetable Noodle (G, S)

Mixed Seafood, Egg, Yellow Noodles, White Noodles

Braised Ee Fu Noodles (G, S)

Ee Fu Noodles, Oyster Sauce, Enoki Mushroom, Silver Sprout

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ASIAN DELIGHTS

Chef's choice of 9 items available on rotation

Sambal Chicken (G, S)

Boneless Chicken Leg, Sambal Belacan, Lemongrass

Assam Seabass Curry

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

Steamed Grouper with Leek (G)

Steamed Grouper Fillet, Scallion, Leek, Superior Soya Sauce

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

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

Braised Iberico Pork Belly with Dried Chilli and Five Spice (A, G, P)

Dried Chili and Five Spice

Wok-fried Kailan with Black Fungus (A, S)

Kailan, Black Fungus, Garlic, Chinese Wine

Stir-fried Vermicelli with Iberico Pork Char Siew (G, P)

Vermicelli, Silver Sprout, Mixed Bell Peppers, Egg, Shredded Iberico Pork Char Siew

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)

Turmeric with Raisin Rice (V)

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

Nonya Chicken Curry (G)

Marinated Chicken, Homemade Curry, Potato

Daging Masak Hitam (G)

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

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DESSERT

Chef's choice of 16 items available on rotation

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

Mascarpone Cheese, Espresso, Sponge, Feuilletine

Mixed Fruit Tartlet (D, G, N, V)

Seasonal Fruits and Berries, Vanilla Diplomat Cream

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

Lemon Curd, Vanilla Sable

Pineapple Panna Cotta Verrine (D)

Pineapple Compote, Vanilla Panna Cotta

Apricot Panna Cotta Verrine (D)

Apricot Compote, Vanilla Panna Cotta

Strawberry Panna Cotta Verrine (D)

Strawberry Compote, Vanilla Panna Cotta

Vanilla Crème Caramel (D, V)

Vanilla Custard Cream, Caramel Sauce

Carrot Cake (D, G, N, V)

Classic Carrot Sponge, Walnut, Cream Cheese Frosting

Mango Mousse Cake (D, G)

Vanilla Sponge, Mango Mousse

Pandan Kaya Cake (D, G)

Pandan Custard, Kaya Paste, Genoise

White Coffee Caramel Swiss Roll (D, G, V)

Chocolate Sponge, Coffee Caramel Cream

Coconut Yam Cake (D, G, N)

Coconut Sponge, Yam Mousse

Red Velvet Raspberry Mousse Cake (D, G)

Red Velvet Sponge, Raspberry Mousse, Berries

Whole Pandan Kaya Cake (D, G)

Pandan Custard, Kaya Paste, Genoise

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DESSERT

Chef's choice of 16 items available on rotation

Mango Pomelo Swiss Roll (D, G, V)

Mango Sponge, Mango with Pomelo Cream

Cappuccino Mousse Cake (D, G, N)

Cappuccino Cream, Vanilla Sponge, Chocolate Pearl

Black Velvet Cake (D, G, V)

Choco Sponge, Chocolate Ganache

Coconut Palm Sugar Cake (D, G)

Gula Melaka Custard, Coconut Cream, Genoise

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

Pandan Sponge, Pandan Cream, Palm Sugar Coconut

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

Vanilla Sauce

Sweet Potato & Ginger Soup (Vegan)

White Fungus, Sweet Potato Cube

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

Assorted Nyonya Kueh (D, G, V)

Singapore Red Bean Soup (Vegan)

Sago, Lotus Seed

Black Glutinous Rice Soup (Vegan)

Sago, Lotus Seed

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

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