



LUCE

FESTIVE SUNDAY CHAMPAGNE BRUNCH BUFFET 12:00P.M. - 3:00P.M.

ADULTS

\$203⁺⁺

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

\$183⁺⁺

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

\$143⁺⁺

Free-flow soft drinks, juices, coffee and tea

CHILDREN

\$93⁺⁺

For ages 6 to 11 years old

\$63⁺⁺

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, Sea Whelk, Scallop

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

Smoked Norwegian Salmon, Smoked Marlin, Smoked Haddock

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

Japanese Sushi & Maki (G, S)

Assorted Sashimi

Norwegian Salmon, Ahi Tuna, Tako Leg

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

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

Mortadella di Bologna, Prosciutto Cotto, Salame Calabrese, Pancetta Piana,
Chambost Salami, Fermín Bone-In Jamón Ibérico Ham

served with marinated olive, pickled vegetables, caperberry, gherkin

Chef's Selection of Artisanal Cheeses (D)

Dried Fruit, Selection of Premium Nuts (N), Fig Jam, Orange Marmalade, Assorted Crackers (G)



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BREAD BASKET

Our Baker's Bread Selection (D, G, N, V)

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

Salted and Unsalted Isigny Sainte-Mère Butter

SOUP

Zuppa all'Astice (D, G, S)

Classic French Lobster Bisque, Fennel, Garlic Crouton

Double-boiled Duck Soup

Salted Vegetable, Mushroom, Ginger, Chilli

CHILLED DELIGHTS

Prawn Skewer with Mango Coulis (N, S)

Prawn, Mango, Cashew Nut

Duck Terrine with Grilled Fig (G, N)

Biscotti, Duck Liver, Fresh Fig, Pistachio

Pepper Seared Tuna

Smoked Avruga Caviar, Crispy Fish Skin

Barbecued Japanese Eel

Tamago, Ginger Root

Foie Gras Mousse Shooters (G, N)

Sweet Chestnut, Honey Walnut, Cranberry Jam

Portobello Mushroom, Mushy Peas, Chive Beurre Blanc (D)

Quail Egg, Green Pea, Potato, Carrot, Garlic, Thyme, Butter, Chive

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ANTIPASTI

Teriyaki Salmon & Seasoned Wakame

Kumquat, Hanaho Flower

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

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

Chicken Mushroom Roulade with Cranberry Jam (N)

Poached Chicken, Walnut, Pecan Nut, Cress Salad

Sous Vide Beef, Braised Fennel

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

Panzanella with Tomato (G, V)

Cucumber, Basil, Red Onion, Balsamic Dressing, Artisanal Sourdough Bread

Charred Octopus with Mashed Potatoes

Green Asparagus, Kalamata Olive, Tomato on Vine, Cucumber, Red Onion, Dill, Anchovy Sauce Vierge

Artisanal Farmer Pork Terrine (P)

House-made Mediterranean Pickled Vegetables (V)

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

LIVE STATIONS

Kong Bak Pau (G, P)

Braised Iberico Pork Belly with Garlic Soy Sauce, Lettuce, Tomato, Steamed Bun

Tonnarelli Pasta ai Gamberi (A, G, S)

Tiger Prawn, Black Ink Egg Pasta, Crustacean Bisque, Brandy, Italian Basil

CARVING STATION

Costata di Manzo (A, D)

Roasted Angus Prime Rib, Fingerling Potato, Cherry Tomato on Vine,
Roasted Asparagus, Green Peppercorn Sauce

Agnello al Forno (A)

Roasted Herb-Marinaded Bone-In Lamb Leg, Corn on the Cob, Baby Carrot, Truffle Jus

Tacchino Arrosto (D, G)

Roasted Turkey, Homemade Sausage-Chestnut Stuffing, Brussels Sprout, Giblet Gravy

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D.I.Y Station

Signature InterContinental Laksa (G, S)

Tiger Prawn, Fish Cake, Beansprout, Quail Egg, Noodle, Laksa Broth

PINSA

La Margherita Classica (D, G, V)

Mozzarella, Tomato Sauce, Fresh Basil

5 Formaggi e Uva (D, G, V)

Mozzarella, Parmesan, Gorgonzola, Taleggio, Provolone, Grape

La Tartufata (D, G, V)

Black Truffle Paste, Wild Mushroom, Smoked Scamorza, Cream

Dolce Salato (D, G, V)

Gammon Ham, Sliced Pears, Candied Walnut, Mozzarella, Gorgonzola Ricotta Cream

Pizza di Natale (D, G, P)

Prosciutto Crudo, Roasted Chestnut, Mozzarella, Tomato Sauce, Rosemary, Truffle Oil

La Rustica (D, G, P)

Guanciale, Baked Potato, Scamorza, Egg, Homemade Tomato Sauce

Salmone (D, G)

Smoked Salmon, Burrata, Arugula, Capers, Garlic Oil, Lemon Zest

Tonno e Cipolle (D, G)

Premium Tuna in Oil, Salted Anchovies, Mozzarella, Capers, Red Onion, Tomato Sauce

PASTA

Garganelli Pasta al Ragout di Pesce (G, S)

Artisanal Egg Pasta, Venetian Seafood Stew, Fresh Herb

Gnocchi ai Formaggi (D, G, N)

Artisanal Potato Dumpling, 5-cheese Sauce, Crispy Pangrattato, Walnut

Lasagna alla Bolognese (D, G, P)

Traditional Béchamel Lasagna, Bolognese Ragout, Parmesan

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ITALIAN SPECIALTIES

Le Mascagnine di Carne in Umido (D)

Homemade Meatball, Parmesan, Fresh Tomato Marinara, Basil

L'Ossobuco di Manzo (A, D)

Beef Ossobuco, Lentil Ragout, Wild Mushroom, Red Wine Reduction

Porchetta (A, D, P)

Roasted Italian Stuffed Pork Loin, Cannellini Bean, Peroni Beer Gravy

Cozze alla Tarantina (A, S)

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

Cernia al Cartoccio

Oven-baked White Grouper Fillet, Marinated Olive, Bell Pepper, Capers

Funghi Ripieni (D, G, V)

Stuffed Shiitake, Egg, Cheese, Bread

Ali di Pollo

Slow-braised Chicken Wing, Asparagus, Baby Potato Stew

Frittata Italiana (D, P)

Egg Tortilla with Smoked Pancetta, Spinach, Cherry Tomato, Scamorza

Cavoletti di Bruxelles Arrosto (D, G, V)

Roasted Brussels Sprout, Crispy Pancetta, Parmesan

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ASIAN KITCHEN

Sweet & Sour Pork Belly (P)

Iberico Pork Belly, Mixed Bell Pepper, Pineapple, Onion

Stir-fried Tiger Prawn (S)

Tiger Prawn, Onion, Leek, Lao Gan Ma Sauce

Braised Broccoli with Duo Mushroom (D, G)

Straw Mushroom, Button Mushroom

Wok-fried Rice with XO Sauce (G, S)

Tiger Prawn, Egg, Asparagus, Scallion

Ayam Masak Merah

Chicken Thigh, Tomato, Galangal, Turmeric, Lemongrass, Chilli

Nonya Chicken Curry (G)

Marinated Chicken, Potato, Homemade Curry

Stir-fried Sambal Soft-shell Prawn (S)

Long Bean, Onion, Sliced Chilli, Sambal Chilli Sauce

Fried Seafood Char Kway Teow (G, S)

Tiger Prawn, Baby Squid, Egg, Silver Sprout, Chive

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 Biryani (N)

Basmati Rice, Mixed Vegetables, Herbs, Biryani Spices

Aloo Gobi

Stir-fried Potato, Cauliflower, Indian Spices

Kadhai Paneer (D)

Capsicum, Tomato and Onion Based Curry, Spices

Butter Chicken (D, N)

Rich and Creamy Tomato-based Curry

Gulab Jamun (D)

Soft Milk-based Dumpling, Sweet Sugar Syrup

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

DESSERT

Christmas Cheesecake (D, G, N, V)

Oreo Crumble, Baked Cream Cheese

La Cerise Royale Bûche De Noël (D, G, N)

Morello Cherry Confit, Caramel Mousse, Nutmeg Crèmeux,
Vanilla Sponge, Almond Caramel Croustillant

Mont Blanc Éclat Yule Log (D, G, N)

Redcurrant Confit, Fromage Blanc Mousse, Chestnut Silk Cream, Vanilla Genoise, Almond Crunch Layer

Spiced Citrus Noir Yule Log (D, G, N)

Apricot Rosemary Confit, Fleur de Cao Dark Chocolate Mousse, Vanilla Custard Core, Chocolate
Sponge, Hazelnut Feuilletine

Merry Berry Choux Puff (D, G, N, V)

Fruity Cream, Choux Dough

Mont Blanc Frangipane (D, G, N, V)

Chestnut Crèmeux, Chocolate Pearl, Vanilla Tart

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DESSERT

Snowy Ice Jelly (V)

Osmanthus Konnyaku Jelly, Pomelo, Aloe Vera

Jolly Christmas Fruit Cake (A, D, G, N, V)

Rum-infused Mixed Fruits Cake, Christmas Snow White

Starry Matcha Opera (D, G, N, V)

Matcha Ganache, Almond Sponge

Mango Panna Cotta (D)

Milk Panna Cotta, Mango Compote Coulis

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

Panettone (D, G, N, V, A)

Traditional Christmas Stollen (D, G, N, V)

Sweet Sensation Macarons (D, G, N, V)

Warm Noël au Chocolate Pudding with Custard Sauce (D, G, N, V)

Minced Fruit Pie (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 (2 Types) and Sorbet (2 Types)

Coconut Kaffir Lime / Bandung / Earl Grey / Thai Milk / Madagascar Vanilla / Dark Chocolate /
Acai Berry / Mango Passion / Raspberry / Orange

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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