

LUCE

NEW YEAR'S EVE DINNER BUFFET

6:00P.M. - 10:00P.M.

ADULTS

\$228⁺⁺

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

\$138⁺⁺

Free-flow soft drinks, juices, coffee and tea

CHILDREN

\$68⁺⁺

For ages 6 to 11 years old

\$48⁺⁺

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, Green and 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

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*

PREMIUM CHARCUTERIE

Cold Cuts

Smoked Virginia Ham (P), Chambost Saucisson (P), Artisanal Pork Terrine (N, P)

served with Cornichon, Pickled Caperberry, Guindilla Pepper

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 Chicken Soup

Sakura Chicken, Dried Vegetable, Honey Date

CHILLED DELIGHTS

Prawn with Mango Salsa Rosa (S)

Prawn, Red Endive, Mango Salsa

Teriyaki Salmon & Seasoned Wakame

Kumquat, Hanaho Flower

Pepper Seared Ahi Tuna (G)

Smoked Avruga Caviar, Salted Egg Fish Skin

Japanese Eel

Tamago, Ginger Root

Duck Foie Gras Mousse (G, N)

Sweet Chestnut, Honey Walnut, Cranberry Jam

Chilled Vodka Vegetable Gazpacho (A, V)

Compressed Melon Ball, Cucumber, Yellow Roma Tomato, Vodka

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ANTIPASTI

House-made Mediterranean Pickled Vegetables (V)

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

Figliata di Battipaglia (D, V)

Heirloom Tomato Salad, Fresh Mint, Fleur de Sel

Jumbo Lump Crab Meat & Celeriac Remoulade (S)

Celeriac, Kaluga Queen Caviar, Mayo, Korean Chilli Flake, Gold Flake

Slow-cooked Angus Beef (D, G)

Braised Fennel, Pineapple, Heart of Palm, Ginger, Yakitori Sauce

Roasted Lamb Loin, Mint, Coriander Sauce

Arugula, Baked Onion, Cumin Powder

Charred Octopus & Couscous Salad (S)

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

LIVE STATIONS

Signature InterContinental Prawn Noodle Soup (G, S)

Tiger Prawn, Fish Cake, Beansprout, Quail Egg, Yellow Noodle, Fragrant Prawn Broth

Mezzi Rigatoni ai Formaggi, finished in a Parmesan Wheel (D, G, P)

Durum Wheat Pasta, 5-cheese Sauce, Walnut, Crispy Pangrattato

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-Marinated Bone-In Lamb Leg, Corn on the Cob, Baby Carrot, Truffle Jus

Pancia di Maiale Croccante (P)

Roman Style Crispy Pork Belly, Caramelised Onion, Roasting Jus

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PINSA

Chorizo e Burrata (D, G, P)

Spicy Chorizo, Burrata, Sundried Tomato, Homemade Tomato Sauce

La Capodanno (D, G, N)

Salsiccia, Lentil, Caramelised Onion, Tomato and Ricotta Sauce

Tonno e Cipolle (D, G)

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

Formaggi & Fichi (D, G, V)

Mozzarella, Taleggio, Gorgonzola, Pecorino, Fig, Aged Balsamic

La Rustica (D, G, P)

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

‘Nduja (D, G, P)

Pork Sausage, Mozzarella, Parsley, Homemade Tomato Sauce

Stracciatella e Pomodori Confit (D, G, V)

Stracciatella, Homemade Tomato Sauce, Slow-cooked Cherry Tomato, Basil

Dolce Salato (D, G, V)

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

PASTA

Gnocchi ai Formaggi (D, G, N, V)

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

Trofie con Pescatrice e Bianco di Melanzane alla Menta (D, G, V)

Monkfish, Fried Eggplants, Artisanal Pasta, Mint Leaf

Ragout alla Genovese (A, G)

Slow-cooked Veal and Onion, Durum Wheat Pasta, Red Wine

Ravioloni con Fonduta di Parmigiano (D, G)

Artisanal Cheese Stuffed Pasta, Parmigiano Reggiano, Cream

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D.I.Y Station

Penang Prawn Noodle Soup (G, S)

Tiger Prawn, Fish Cake, Beansprout, Quail Egg, Yellow Noodle, Spicy Penang Prawn Soup

Focaccia di Recco

Caprese – Tomato, Buffalo Mozzarella, Basil (D, G, V)

Salumi e Formaggi – Mortadella, Provolone, Oregano (G, D, P)

ITALIAN SPECIALTIES

Lenticchie e Cotechino (P)

Homemade Meatball, Parmesan, Fresh Tomato Marinara, Basil

L'Ossobuco di Manzo in Salsa Gremolada (A, D, G)

Beef Ossobuco, Diced Vegetables, Red Wine Reduction, Lemon Zest, Parsley

La Porchetta (A, D, P)

Roasted Italian Stuffed Pork Loin, Roasted Potato, Peroni Beer Gravy

Cozze al Gratin (A, D, S)

Baked Black Mussel, Pecorino, Olive Oil

Cernia al Cartoccio

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

Carciofi Gratinati (D, G)

Roasted Artichoke, Béchamel, Parmesan, Onion, Fresh Thyme

Chicken Coq Au Vin (A, D, P)

Chicken Drumstick, Pancetta, Swiss Mushroom, Red Wine

Carote Dolci e Piccanti (D, N, V)

Roasted Carrot, Pistachio, Burrata, Calabrian Chilli, Maple Syrup, Basil

Fagioli e Spinaci (D, V)

Butter Bean, Spinach, Sundried Tomato, Grana Padano, Cream

Funghi (D, V)

Assorted Mushrooms, Spinach, Kale, Cherry Tomato, Smoked Paprika

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ASIAN KITCHEN

Stir Fried Grouper Fish Fillet (G, N)

Giant Grouper Fish Fillet, Yuzu Soy Sauce, Bonito Flakes

Wok-fried Tiger Prawn with Cereal (S, D, G)

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

Sesame Lemon Chicken (G)

Boneless Chicken Leg, Sesame Seed, Citrus Lemon Sauce

Stir-fried Iberico Pork Rib with Coffee Sauce (N, G, P)

Coffee Sauce, Almond Flakes

Stir-fried Baby Kailan with Chicken Sausage (A)

Golden Garlic, Red Chilli, Chinese Wine

Braised Hong Kong Ee-fu Noodle, Sakura Prawn (G, S)

Locally Farmed Mushroom, Silver Sprout, Yellow Chive

Nasi Goreng Istimewa (S)

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

Nonya Chicken Curry (G)

Marinated Chicken, Potato, Homemade Curry

Curry Seabass

Sustainably-farmed Barramundi, Okra, Eggplant, Roma Tomato, Tofu Puff

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

Aloo Tikki

Crispy Golden Spiced Mashed Potato Patty

Saffron Rice

Colourful Fragrant Basmati Rice, infused with Saffron Strands

Mixed Vegetable Jalfrezi

Stir-fried Assorted Vegetables, Tomato, Onions, Spices

Kerala Chicken Curry

Spiced Coconut-based Gravy, Curry Leaf, Aromatic Spices, Chicken

Fish Methi (D)

Tender Fish Slices, Spiced Gravy, Yoghurt, Fresh Fenugreek Leaf

Rawa Kesari (D)

Semolina (Rawa), Ghee, Saffron, Cardamom, Sugar

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

DESSERT

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

Mascarpone Cream, Espresso, Sponge, Feuilletine

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

Seasonal Fruits and Berries, Vanilla Crème Diplome

Mango Panna Cotta Verrine (D)

Mango Compote, Vanilla Panna Cotta

Vanilla Crème Caramel (D, V)

Vanilla Custard Cream, Caramel Sauce

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

Chocolate Cream, Chocolate Shavings, Chocolate Pearl, Cherry

Strawberry Mousse Cake (D, G, V)

Vanilla Sponge, Strawberry Mousse, Berry

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DESSERT

Pandan Kaya Cake (D, G, V)

Pandan Custard, Kaya Paste, Genoise

Matcha Swiss Roll (D, G, V)

Green Tea Sponge, Matcha Cream

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

Vanilla Sauce

Red Bean Soup (Vegan)

Lotus Seed, Sago

Assorted Nyonya Kueh (D, G, V)

Chocolate Bonbon Pralines (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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