



LUCE

PRE-FESTIVE DINNER BUFFET

6:00P.M. TO 10:00P.M.

	ADULTS	CHILDREN
SUNDAY TO THURSDAY	\$98 ⁺⁺	\$59 ⁺⁺
FRIDAY & SATURDAY	\$109 ⁺⁺	\$64 ⁺⁺

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, Scallop,
White Clam, Australian Yabby

Brandy Cocktail Sauce (A), Yuzu-ginger Vinaigrette, Spicy Garlic-ginger Seafood Sauce

Smoked Norwegian Salmon, Smoked Marlin

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

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)

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

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

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ARTISANAL CHEESES

Chef's Selection of Imported Artisanal Cheeses

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

SOUP

Crema di Patate e Gamberetti (D, S)

Shrimp, Potato, Leek

Double-boiled Pork Rib Soup (P)

Pork Rib, Lotus Root, Peanut

D.I.Y. STATION

Mee Rebus (G, S)

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

LIVE STATION

Herb-crusted Wagyu Roast (D, G)

Wagyu Topside MB 4-5, Dijon Mustard, Thyme, Garlic, Rosemary
Shallot Red Wine Jus, Premium Mustard Selection

Porchetta alla Romana (P)

Rollled Pork Belly, Fennel Seeds, Mixed Herbs, Garlic, Jus

Tagliatelle con Prosciutto, Funghi e Noci (D, G, N)

Artisanal Egg Pasta, Parma Ham, Creamy Mushroom, Walnut

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CHILLED ANTIPASTI

House-made Mediterranean Pickled Vegetables (V)

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

Insalata di Pesche (D, N, V)

Peaches, Arugula, Roasted Feta, Citron Dressing

Insalata Zucca e Cannella (V)

Spiced Pumpkin, Lentil, Red Onion, Honey Dressing

Torta Rustica Salata Con Spinaci, Prosciutto e Provolone (D, G, P)

Sautéed Spinach, Prosciutto di Parma, Provolone Cheese

Cured Ham Saucisson Platter (P)

Cornichon, Pickled Caperberry, Guindilla Pepper

Tacchino e Mela (D, N)

Turkey Breast, Granny Smith Apple, Cranberry, Dried Cranberry, Walnut, Garlic Yoghurt Dressing

Roast Beef con Salsa Tonnata

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

PINSA

Luce (D, G, N)

Tomato, Oregano, Burrata, Basil Pesto

Salsiccia (P, G, D)

Homemade Spicy Sausage, Fresh Mozzarella, Chilli Oil

Pancetta e Patate (D, G, P)

Pancetta Ham, Smoked Scamorza, Potato, Black Pepper

Zucchini e Pecorino (D, G, V)

Fried Zucchini, Pecorino, Mozzarella, Tomato Sauce, Basil



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ITALIAN SPECIALTIES

Gnocchi ai Formaggi (D, G, V)

Artisanal Potato Dumpling, Four-cheese Sauce, Oregano

Pasta Al Forno (D, G, P)

Minced Pork and Chicken, Durum Wheat Baked Pasta, Béchamel Sauce, Tomato

Garganelli ai Funghi e Prosciutto di Parma (D, G, P)

Parma Ham, Assorted Mushrooms, Artisanal Pasta, Beef Jus

Polpette di Carne (D, G, N)

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

Spezzatino di Maiale (A, P)

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

Salsiccia e Broccoletti (P)

Artisanal Pork Sausage, Broccolini, Green Turnips, Garlic, Onion, Mixed Herbs

Pollo con Funghi (D)

Chicken Leg, Baby Spinach, Porcini and Button Mushroom Cream Sauce, Black Truffle

Branzino al Forno (D)

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

Costolette di Manzo Brasate (A)

Braised Short Rib in Red Wine, Crispy Brussels Sprout, Celery Root and Parsnip Purée

Impepata di Cozze (A, S)

Black Mussel, White Wine, Pepper, Garlic, Lemon, Parsley

Cavolfiori Gratin (D, G, V)

Baked Cauliflower, Béchamel Sauce, Parmesan

Purè di Patate al Tartufo (D, V)

Creamy Mashed Potato, Black Truffle, Pecorino

Golden French Fries (V)

Mayonnaise, Ketchup

Frecantò di Verdure (V)

Seasonal Vegetables Stew, Capers, Black Olive, Oregano

Verdure Fritte in Pastella (G, V)

Assorted Deep-fried Vegetables, Tempura

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ASIAN DELIGHTS

Deep-Fried Jade Perch Fish Fillet (G)

Mixed Bell Peppers, Onion, Sweet Sichuan Chilli Sauce

Fried Tiger Prawn with Dried Chilli (S, N)

Peanut, Sesame Seeds, Scallion

Steamed Chicken with Preserved Vegetables (A)

Boneless Chicken Thigh, Preserved Vegetables, Black Fungus, Ginger

Braised Pork Knuckle (A, G, P)

Shanghai Style Braised Pork Knuckle, Superior Soy Sauce, Chinese Spices

Stir Fried Local Kailan (V)

Shiitake, Goji Berry

Vegetarian Mee Goreng (G, V)

Locally Farmed Mushroom, Silver Sprout, Garden Greens, Tomato, Onion

Golden Fried Rice with Shrimp Paste and Ikura Prawns (S)

Egg, Jasmine Rice, Spring Onion

Dim Sum Selection

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

Beef Rendang (B)

Malay Style Braised Beef with Rempah and Coconut

Nonya Chicken Curry (G)

Marinated Chicken, Potato, Homemade Curry

Assam Seabass Curry

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

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INDIAN KITCHEN

Jeera Pulao

Basmati Rice, Mixed Vegetables, Herbs, Biryani Spices

Malai Kofta (D, N)

Assorted Vegetables, Fruits, Nuts

Fish Handi

Tomato and Onion Based Curry, Spices

Chicken Tandoori Masala (D)

Tandoor with Tomato, Onion, Spices, Herbs

Semiya Payasam (D, N)

Roasted Vermicelli, Sweetened Milk, Cardamom, Raisin, Nuts

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

DESSERT

Chocolate Bûche De Noël (D, G, N)

Earl Grey Crèmeux, Choco Sponge

Fruity Yule Log (D, G, N)

Red Fruit Confit, Citrus Fruity Mousse, Vanilla Genoise, Almond Crunch Layer

Pandan Kaya Yule Log (D, G, N)

Pandan Sponge, Pandan Custard, Desiccated Coconut

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

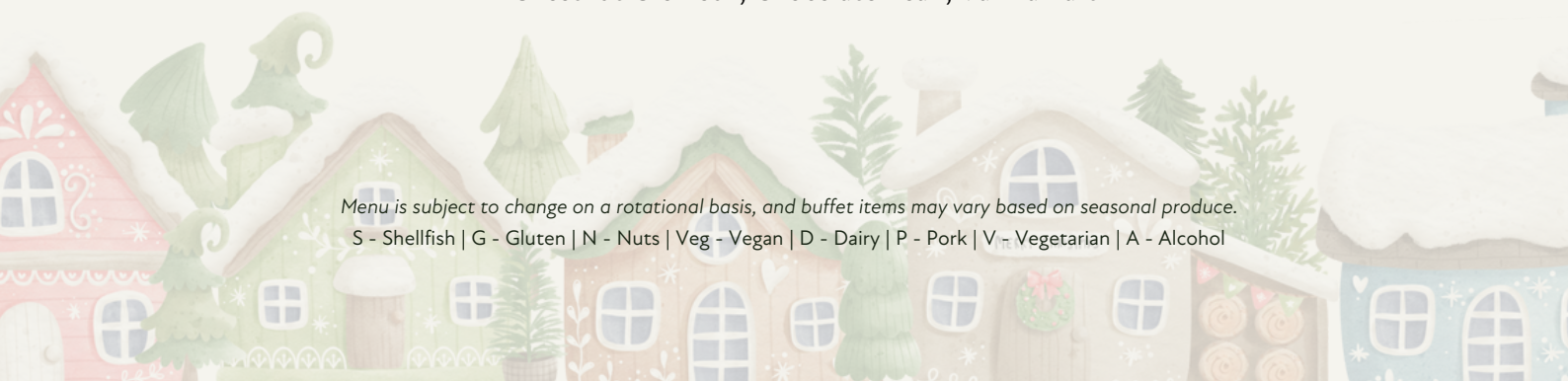
Fruity Cream, Choux Dough

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

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

Mascarpone Cream, Espresso, Sponge, Feuilletine

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

Bomboloni (D, V)

Assorted Italian Doughnuts

Red Bean Soup (Vegan)

Lotus Seed, Sago

Chilled Cream of Mango

Peach Collagen, Pomelo, Sago

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

Vanilla Sauce

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

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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