



## PRE-FESTIVE LUNCH BUFFET

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

ADULTS

CHILDREN

MONDAY TO SATURDAY

\$78<sup>++</sup>

\$49<sup>++</sup>

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, Lemon Creme (D), Chive

### 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:*

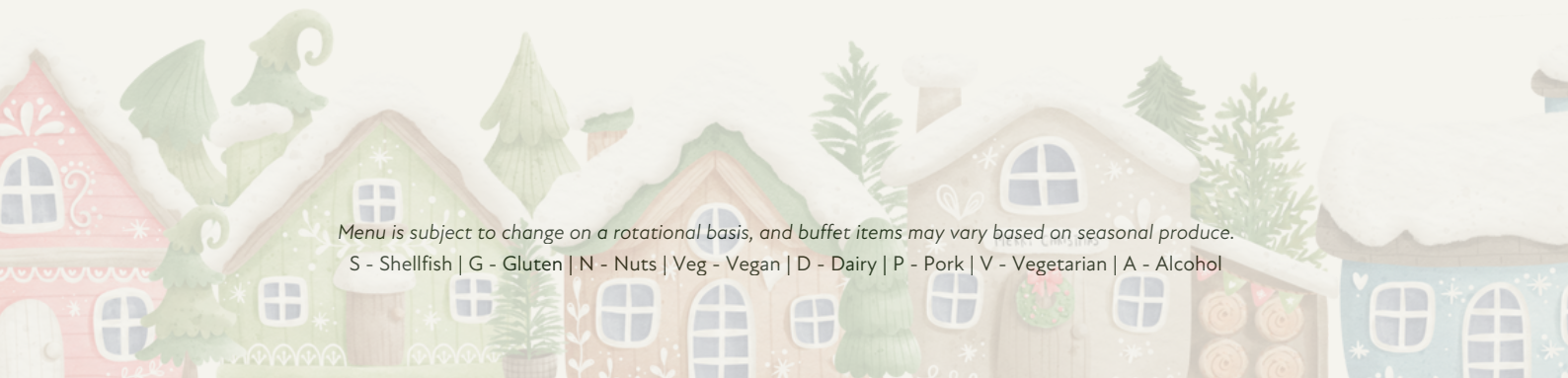
*Thousand Island, Asian Miso, Honey Citrus, Creamy Tahini, Balsamic Vinegar,  
Champagne Vinegar, Extra Virgin Olive Oil, Grape Seed Oil, Avocado Oil*

## 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 Cheese**

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

## 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, Baby Arugula, Capers, Tuna-Anchovy Sauce

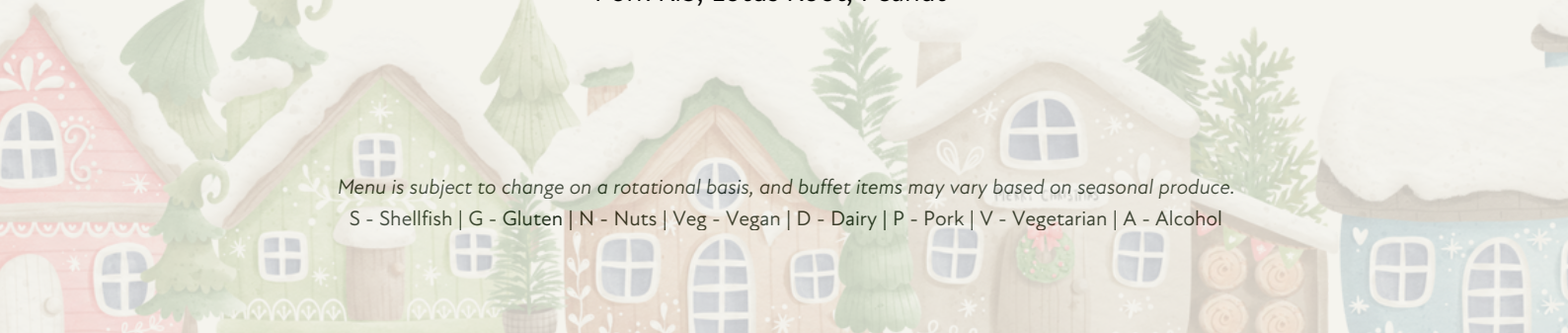
## SOUP

### **Crema di Patate e Gamberetti (D, S)**

Shrimp, Potato, Leek

### **Double-boiled Pork Rib Soup (P)**

Pork Rib, Lotus Root, Peanut



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## 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

### **Risotto Gamberi e Zucchine, finished in a Parmesan Wheel (D, S)**

Tiger Prawn, Crunchy Zucchini, Acquerello Risotto Rice

## PINSA

### **Luce (D, G, N)**

Tomato, Oregano, Burrata, Basil Pesto

### **Salsiccia (P, G, D)**

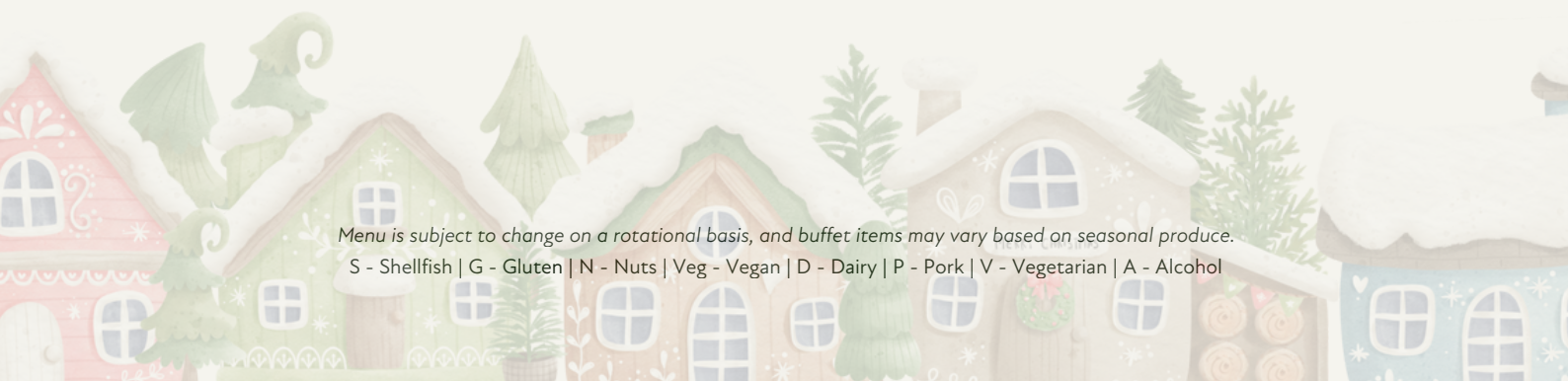
Homemade Spicy Sausage, Fresh Mozzarella, Chilli Oil

### **Pancetta e Patate (D, G, P)**

Pancetta Ham, Potato, Smoked Scamorza, 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-button Mushroom Cream Sauce, Black Truffle

### **Branzino al Forno (D)**

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

### **Funghi Trifolati (V)**

Assorted Mushrooms, Parsley, Garlic, Olive Oil

### **Puré 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

### **Sedano Rapa Gratinato (D, G, V)**

Celeriac, Béchamel Sauce, Parmesan

### **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)**

Assorted Mushrooms

### **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)

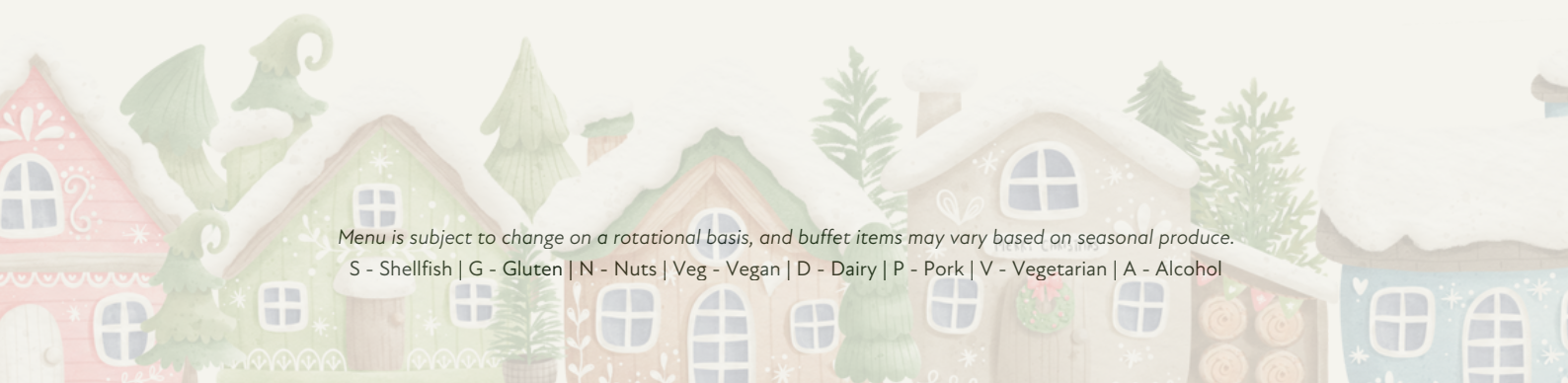
Netted Seafood Spring Roll (G, S)

### **Nonya Chap Chye (G)**

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

### **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)**

Chicken cooked in 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)**

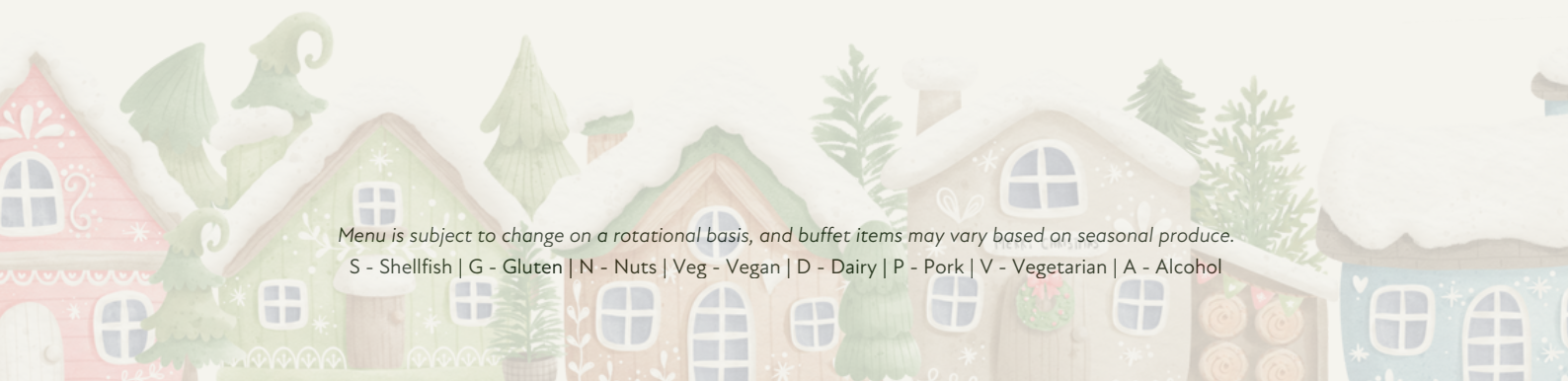
Fruity Cream, Choux Dough

### **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

### **Strawberry Mousse Cake (D, G, V)**

Vanilla Sponge, Strawberry Mousse, Berry

### **Bomboloni (D, V)**

Assorted Italian Doughnuts

### **Chilled Cream of Mango**

Peach Collagen, Pomelo, Sago

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

Vanilla Sauce

### **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

### **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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