



LUCE

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

ADULTS

\$198⁺⁺

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

\$178⁺⁺

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

\$138⁺⁺

Free-flow soft drinks, juices, coffee and tea

CHILDREN

\$88⁺⁺

For ages 6 to 11 years old

\$58⁺⁺

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

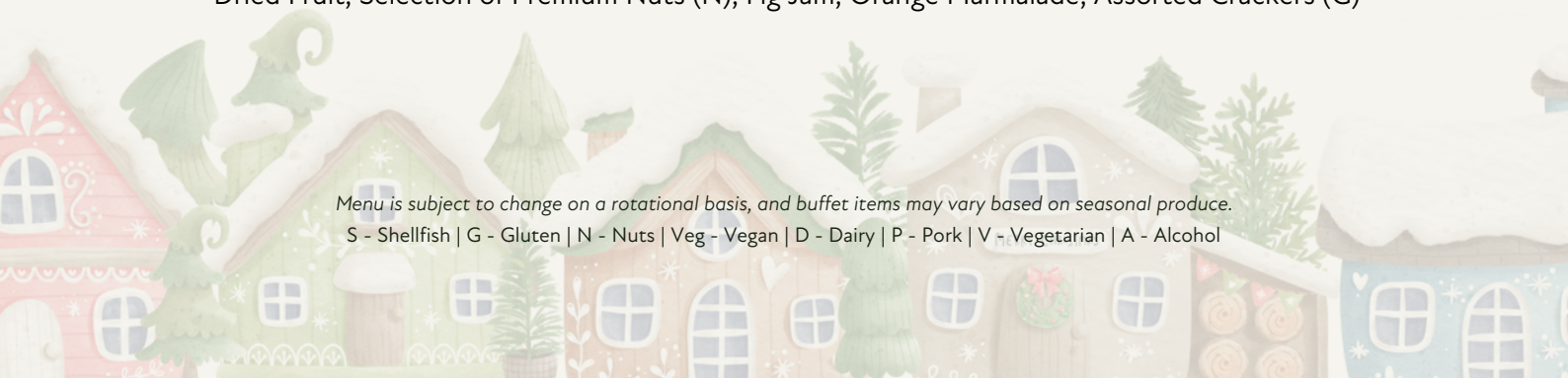
Cold Cuts

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 Chinese Herbal Soup

Yellow Chicken, Red Date, Goji Berry

CHILLED DELIGHTS

Green & White Asparagus with Shallot Vinaigrette (N, P)

Parma Ham, Pine Nut, Red Wine Vinegar

Teriyaki Salmon & Seasoned Wakame

Pickled Kumquat, Citrus Fruit

Roasted Lamb Loin with Mint & Coriander Sauce

Rocket Salad, Onion, Cumin Powder

Barbecued Eel with Ginger Root

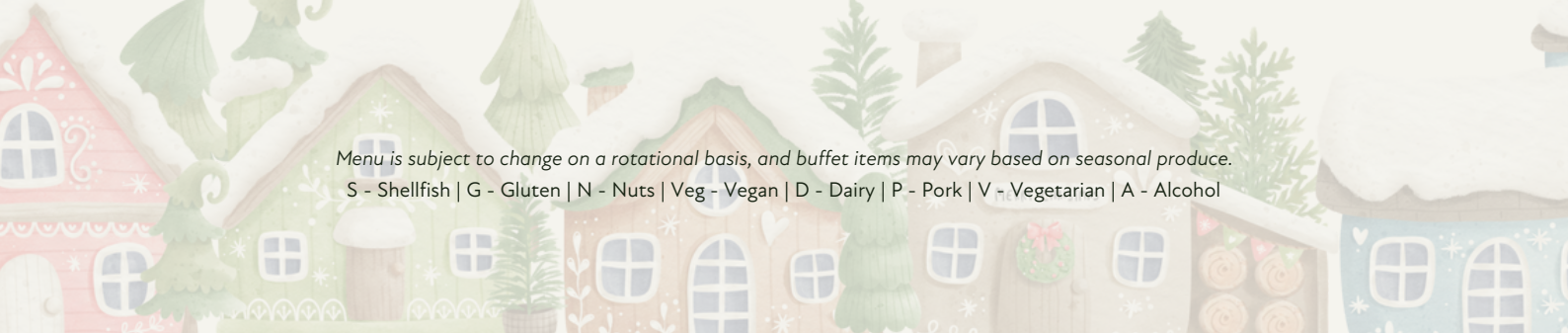
Japanese Tamago, Seaweed

Duck Foie Gras Mousseline (N)

Pecan Nut, Sweet Chestnut, Fig Jam

Melon Gazpacho Soup (A, V)

Cantaloupe, Cucumber, Roma Tomato, Red Onion, Moët & Chandon Champagne



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ANTIPASTI

House-made Mediterranean Pickled Vegetables (V)

Assorted Blinis, Egg Mimosa, Crème Fraiche

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

Roasted Turkey with Couscous (D)

Cheddar, Cranberry Jam, Fresh Herb

Panzanella with Tomato (G, V)

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

Artisanal Farmer Pork Terrine (P)

LIVE STATIONS

Signature InterContinental Prawn Noodle Soup (S)

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

Mezze Maniche alla Carbonara (D, G, P)

Guanciale, Egg Yolk, Pecorino Romano DOP, Durum Wheat Pasta, Black Pepper

CARVING STATION

Costata di Manzo (A, D)

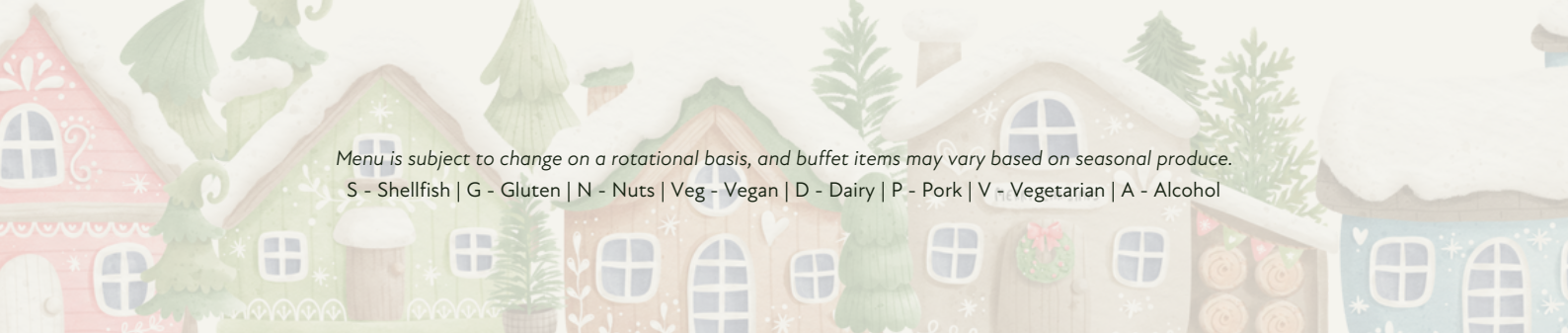
Roasted Angus Prime Rib, Fingerling Potato, Cherry Tomato on Vine,
Roasted Asparagus, Green Peppercorn Sauce

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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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

Zucchini e Pecorino (D, G, V)

Fried Zucchini, Pecorino, Mozzarella, Tomato Sauce, Basil

Diavola (D, G, P)

Salame Calabro, 'Nduja, Mozzarella, Tomato Sauce

Pancetta e Patate (D, G, P)

Pancetta Ham, Smoked Scamorza, Mozzarella, Black Pepper

Cotto e Gorgonzola (D, G, P)

Gorgonzola Dolce, Cooked Ham, Walnut, Mozzarella

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

Stir-fried Grouper Fish Fillet (G, N)

Giant Grouper Fish Fillet, Yuzu Soy Sauce, Bonito Flakes

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

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

Sesame Lemon Chicken (G)

Boneless Chicken Leg, Citrus Lemon Sauce, Sesame Seed

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 Prawns (G, S)

Locally Farmed Mushroom, Silver Sprout, Yellow Chive

Nasi Goreng Istimewa (S)

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

Nonya Chicken Curry (G)

Marinated Chicken, Potato, Homemade Curr

Curry Sea Bass

Sustainable 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

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

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)

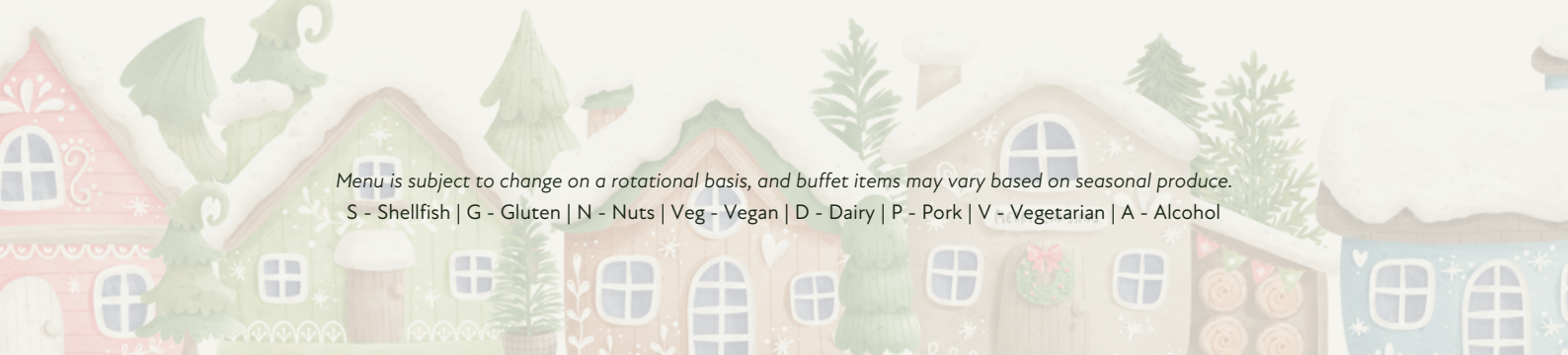
Gelato (D, V) e Sorbetti (Vegan)

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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