



LUCE

FESTIVE DINNER BUFFET

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

	ADULTS	CHILDREN
SUNDAY TO THURSDAY	\$103 ⁺⁺	\$64 ⁺⁺
FRIDAY & SATURDAY	\$114 ⁺⁺	\$69 ⁺⁺

Prices include free-flow chilled juices.
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)

Japanese Oyster, Cold Water Prawn, Black and Green Mussels, Sea Whelk,
Scallop, White Clam, Australian Yabby

Brandy Cocktail Sauce (A), Wasabi Vinaigrette, Spicy Gochujang Vinaigrette, Lemon

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 Fruits, Mixed Nuts (N), Bonne Maman Jam Selection, Honey, Cracker (G)

PREMIUM CHARCUTERIE

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

Cornichon, Pickled Caperberry, Guindilla Pepper

SOUP

Chef's choice of 1 item available on rotation

Crema di Funghi (D, G, V)

Creamy Mushroom Soup, Truffle Essence, Garlic-Thyme Crostini

Minestrone di Verdure (V)

Mix Vegetables, Assortment of Beans, Garlic Crostini

Zuppa Di Crostacei e Frutti di Mare (D, G, S)

Classic French Lobster Bisque, Seafood, Fennel, Garlic Croutons

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D.I.Y. STATION

Signature InterContinental Prawn Noodle Soup (G, S)

Tiger Prawn, Fish Cake, Morning Glory, Beansprout, Quail Egg,
Yellow Noodle, Prawn Soup, Fried Shallot

LIVE STATION

Chef's choice of 3 items available on rotation

Herb-crusted Wagyu Roast (D, G)

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

Tacchino Arrosto (D, G)

Roasted Turkey, Charred Broccolini, Roasted Potato, Giblet Gravy, Cranberry Sauce

Glazed Gammon Ham (P)

Christmas Spices, served with Baked Sweet Pineapple

LIVE PASTA

Chef's choice of 1 item available on rotation

Risotto Ai Funghi e Tartufo (D, V)

Finished in the Parmesan Wheel
Acquerello Risotto Rice, Wild Mushroom, Cream, Parsley, Black Truffle

4 Cheeses and Pears Risotto

Finished in the Parmesan Wheel
Acquerello Risotto Rice, Pears, Parmesan, Gorgonzola, Taleggio

Tagliolini Gamberi e Limone (D, G, S)

Prawn, Artisanal Egg Pasta, Creamy Lemon Sauce, finished in our Parmesan Cheese Wheel

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CHILLED ANTIPASTI

House-made Mediterranean Pickled Vegetables (V)

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

Green Asparagus, Red Wine Shallot Vinaigrette (P, N)

Parma Ham, Pine Nut, Red Wine Vinegar, Extra Virgin Olive Oil

Dolmas, Cherry Tomato on Vine, Mango Chutney (D, V)

Mango, Cress, Extra Virgin Olive Oil

Quiche ai Mirtillo Rosso e Formaggio di Capra (D, G, P)

Spinach, Goat Cheese, Dried Cranberry, Pine Nuts Quiche

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

Chef's choice of 4 items available on rotation

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

Frutti Di Mare (D, G)

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

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PINSA

Chef's choice of 4 items available on rotation

Bronte (D, G, N)

Fiordilatte, Bacon, Stracciatella, Pistacchio Crumbs

La Calabrese (D, G, P)

'Nduja Sausage, Red Onion, Cherry Tomatoes, Mozzarella, Chilli Oil

Luce (D, G, N, V)

Tomato Sauce, Oregano, Burrata, Basil Pesto

La Parmigiana (D, G, V)

Fried Eggplant, Parmesan Flakes, Mozzarella, Tomato Sauce Basil

PASTA

Chef's choice of 3 items available on rotation

Gnocchi alla Sorrentina (D, G, V)

Baked Artisanal Potato Dumpling, Tomato, Basil, Mozzarella

Ragout alla Napoletana (A, G, P)

Durum Wheat Pasta, Pork Ribs, Italian Sausage in Tomato Sauce

Mafalde al Sugo di Cernia e Cozze (G, S, A)

Durum Wheat Pasta, Mussels, Grouper, Grouper Broth, Tomato

Lasagna Al Tartufo (D, G, V)

Bechamel, Sauteed Mushroom, Mozzarella, Truffle Cream Sauce

Mezze Maniche all' Amatriciana (D, G, P)

Durum Wheat Pasta, Guanciale, Pecorino Romano, Black Peppercorn, Tomato Sauce

Fregola Sarda Vongole e Zucchine (G, S)

Durum Wheat Pasta, Clams, Zucchini, Cherry Tomatoes, Basil

Ravioloni al Pomodoro e Prosciutto di Parma (D, G, P)

Artisanal Cheese Stuffed Pasta, Parma Ham, Ricotta and Homemade Tomato Sauce

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ITALIAN SPECIALTIES

Chef's choice of 13 items available on rotation

Il Caciucco di Mare (S)

Mixed Seafood Stewed, Garlic, Tomato, Fish Stock

Gulash All' Ungherese (D)

raised Beef Cuberoll , Peppers, Potatoes, Tomato, Sweet Paprika, Sour Cream

Sicilian Style Branzino (D)

Oven-baked Sustainably-sourced Barramundi, Baked Potato, Capers, Cherry Tomatoes, Olive

Agnello al Forno con Verdure (A, D)

Oven-roasted Lamb, Potato, Mushroom, Celery, Onion, Grated Cheese, Herbs, Bread Crumbs

Spezzatino di Maiale (A, P)

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

Salsiccia alla Pizzaiola (P)

Artisanal Pork Sausage, Garlic, Oregano, Mixed Herbs in Tomato Base

Pollo con Funghi (D)

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

Alette di Pollo Fritte (D, G)

Crispy Chicken Lollipop, Mayonnaise, Barbecue Sauce

Branzino all' Acqua Pazza (D)

Poached Barramundi, Chopped Tomato, Vegetable Mirepoix, Olive, Parsley

Sauté di Cozze e Vongole (A, S)

Black Mussels, Clams, White Wine, Garlic, Pepper, Lemon, Parsley

Spinaci Cremosi (D, G, V)

Sautéed Spinach with Garlic and Parmesan Cream Sauce

Purè di Patate al Tartufo (D, V)

Creamy Mashed Potato, Black Truffle, Pecorino

Golden French Fries (V)

Mayonnaise, Ketchup

Giambotta (D, G, V)

Seasonal Vegetables, Pecorino Romano, Basil, Sourdough Bread

Cavoletti di Bruxelles Arrosto (D, G, V)

Roasted Brussels Sprout, Crispy Pancetta, Parmesan

Carote Dolci (V)

Honey-glazed Carrot with Spices and Ginger Peel

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ITALIAN SPECIALTIES

Chef's choice of 13 items available on rotation

Polpo in Umido (S)

Braised Baby Octopus, Tomato, Potato, Fresh Parsley, Chili Flakes

Arrosto di Vitello al Latte (A, D, G)

Slow Braised Veal, Milk, Herbs, White Wine Reduction

ASIAN DELIGHTS

Braised Grouper Fillet with Bitter Gourd (G, N)

Hybrid Grouper Fish, Mushroom, Preserved Black Bean, Ginger

Kung Pao Style Stir-fried Tiger Prawn (S)

Red Onion, Ginger, Scallion

Steamed Chicken with Chinese Sausage (A, G, N)

Boneless Chicken Thigh, Chinese Sausage, Mushroom, Black Fungus, Shaoxing Wine

Braised Pork Belly with 13 Spices (A, G, P)

Shanghai Style Braised Iberico Pork Belly, Superior Soy Sauce, Chinese Spices

Stir-fried Broccoli (V)

Golden Garlic, Mushroom Sauce

Stir-fried Vermicelli with Mixed Capsicum (G, V)

Silver Sprout, Locally Farmed Mushroom

Kampong Ikan Bilis Fried Rice (G)

Choy Sum, Egg, Onion

Dim Sum Selection

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

Singapore Chilli Prawn (S)

Deshelled Prawn, Tomato-Chilli Sauce, Golden Mantou

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

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

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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