



## INTERNATIONAL SUNDAY CHAMPAGNE BRUNCH BUFFET

**EVERY SUNDAY | 12:00PM TO 3:00PM**

LUCE presents an enticing International Sunday Champagne Brunch; an expanded selection of international flavours with highlights on Italian specialties. Embark on a gastronomic journey that transcends borders, embracing flavours from various cuisines while savouring the beloved Italian dishes that have made the restaurant a culinary favourite.

### **ADULTS**

**\$178++**

with free-flow Bauguet-Jouette Champagne, Aperol Spritz, selected cocktails, wines, soft drinks, coffee and tea

**\$158++**

free-flow Prosecco, Peroni Beer, soft drinks, coffee and tea

**\$118++**

free-flow soft drinks, juices, coffee and tea

### **CHILDREN**

**\$68++**

for children aged between 6 to 11 years old

**\$38++**

for children aged between 3 to 5 years old

*All prices are subject to 10% service charge and prevailing government taxes*

# SEAFOOD, SASHIMI & SUSHI

## Seafood on Ice

Two types of Seasonal Live Oysters, Boston Lobster, Snow Crab,  
Black Mussel, Australian Yabby, Tiger Prawn, Sea Whelk

Mignonette Sauce, Tabasco, Chilli and Lemon Dressing, Lemon Wedge

## Sashimi and Sushi

Swordfish, Norwegian Salmon, Ahi Tuna with a generous Sushi and Maki Selection  
Wasabi, Japanese Shoyu, Pickled Ginger

# SALAD BAR

## Baby Romaine Lettuce / Mixed Green Salad

Cherry Tomato, Cucumber, Broccoli, Shitake Mushroom, Corn Kernel, Quinoa, Feta, Parmesan  
Flakes, Quail Egg, Yellow Capsicum, Mixed Olives, Sunflower Seeds, Pumpkin Seeds, Crispy  
Youtiao, Edamame and Red Radish

Dressings: Caesar, French Vinaigrette, Japanese Sesame, Extra Virgin Olive Oil,  
Grape Seed Oil, Avocado Oil, Aged Balsamic Vinegar, Champagne Cinegar

# CHARCUTERIE ROOM

## Cold Cuts

Mortadella, Prosciutto Cotto, Rosette, Parma Ham, Iberico Ham  
served with Pickled Gherkins, Caperberries, Piparras Pepper

## Artisanal Cheese Selection

Taleggio, Gorgonzola Dolce, Provolone, Aged Manchego, Murcia al Vino, Camembert,  
Brie de Meaux, Bleu d'Auvergne, Morbier, Crottin de Chavignol

Dried Fruits, Selection of Premium Nuts, Fig Jam, Orange Marmalade,  
Oats Crackers, Plain Crackers

*This is an indicative menu and buffet items may vary based on seasonal produce.*

## BREAD BASKET

**Whole Bread, Mini Hard Rolls, Mini Soft Rolls, Grissini**

served with choice of salted and unsalted Echiré “Baratte” butter

## SOUP

**Zuppa del Giorno**

Hot Seasonal Vegetable Soup

**Double-boiled Chinese Herbal Soup**

Yellow Chicken, Red Date, Goji Berries

## CHILLED DELIGHTS

**Miso Salmon and Seasoned Wakame**

Pickled kumquat, Sesame seed

**“Asian Style” Marinated Tuna**

Smoked Avruga Caviar, Salted Egg Fish Skin

**Chilled Wasabi Prawns**

Tobiko Fish Roe, Mango Salsa

**Japanese Lobster Salad**

Tamago, Seaweed

**Foie Gras Mousse with Duck Breast**

Strawberries, Matcha Tea, Lavash

**Gazpacho of the Day**

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# APPETISERS



## **Norwegian Smoked Salmon Platter**

Assorted Blinis, Egg Mimosa, Crème Fraiche

## **Beef Pastrami And Provolone Cheese Croissant**

Truffle Mayonnaise, Lettuce

## **Smoked Duck And Pomegranate Salad**

Walnut, Quinoa, Navel Orange, Thai Lettuce, Cherry Tomato, Potato

## **Seared Tuna Niçoise Salad**

Boiled Egg, Anchovy, Tomato, Beans, Fingerling Potato, Capsicum, Olives,  
Baby Cos, Soya-glazed Tuna Loin

## **Caprese Salad**

Buffalo Mozzarella, Heirloom Tomato, Fresh Basil

## **Oriental Tofu Salad**

Bean Sprout, Carrot, Snow Pea, Tomatoes, Coriander, Peanuts, Sweet Chilli Sauce

# LIVE STATIONS



## **Cacio E Pepe Risotto in Parmesan Cheese Wheel**

‘Acquerello’ Rice, Black Pepper, Vegetable Stock, Mantecato, Pecorino

## **Signature InterContinental Prawn Noodle Soup**

Tiger Prawn, Fish Cake, Bean Sprout, Quail Egg, Yellow Noodle, Fragrant Prawn Broth

## **Roasted Australian Angus Striploin**

Rosemary Fingerling Potatoes, Vine Tomatoes, Red Wine Jus, Mustard Selection

## **BBQ-glazed St. Louis Pork Ribs**

Grilled Pineapple

## **Whole Roasted Cajun Chicken**

Corn-on-the-cob, Natural Chicken Jus

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# PINSA



## Classic Margherita

Tomato Sauce, Mozzarella, Fresh Basil

## Cinque Formaggi

Mozzarella, Parmesan, Gorgonzola, Scamorza, Provolone, Acacia Honey

## Funghi

Black Truffle, Button Mushroom, Smoked Scamorza, Cream

## Melanzane

Tomato Sauce, Mozzarella, Eggplant, Grana Padano, Basil

## Diavola

Tomato Sauce, Mozzarella, Spicy Salami, 'Nduja

## Mortadella

Tomato Sauce, Mozzarella, Mortadella Di Bologna, Arugula

## Cotto E Gorgonzola

Cooked Italian Ham, Tomato Sauce, Mozzarella, Gorgonzola Dolce

## Tonno E Cipolle

Premium Tuna in Oil, Tomato Sauce, Scamorza, Red Onion

# PASTA



## Penne alla Bolognese

Beef and Pork Bolognese Sauce, Grana Padano

## Beef Tortellini Panna e Prosciutto

Fresh Cream Sauce, Italian Cooked Ham

## Rigatoni alla Norma

Rigatoni Pasta, Fried Aubergine, Tomato Sauce, Parmesan

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# ITALIAN HOT SPECIALTIES



## **Angus Beef 'Polpette'**

Homemade Meatball, Fresh Tomato Sauce, Basil, Parmesan

## **Italian Style Lamb Stew**

Slow-cooked New Zealand Lamb Shoulder, Vegetables, Mustard and Rosemary

## **Kurobuta Pork Spezzatino**

Slow-cooked Pork Neck, Seasonal Vegetables, Fresh Herbs

## **Pork Salsiccia and Peppers Skillet**

Italian Sausage, Red Capsicum, Tomato, Fennel Seed, Italian Seasoning

## **Creamy Boneless Chicken Stroganoff**

Button Mushroom, Dijon Mustard, Sour Cream, Chicken Thigh

## **Oven-baked Norwegian Salmon**

Fennel, Dill, Citrus, Sauce Vierge

## **Pan-seared Seabass alla Puttanesca**

Olive Tomato Sauce, Black Mussels, Capers, Fresh Herbs

## **Potato Dauphinois au Gratin**

Cream, Thyme, Nutmeg, Parmesan

## **Truffle and Zucchini Egg Frittata**

Egg Tortilla with White Truffle essence and sliced Zucchini

## **Ciambotta**

Hearty Southern Italian Vegetable Stew

## **Charred Green Asparagus**

Lemon, Garlic, Roasted Hazelnut

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# ASIAN KITCHEN



## **Five Spice Marinated Pork Leg**

Cinnamon, Star Anise, Superior Soya Sauce

## **Sichuan Style Wok-fried Tiger Prawn**

Broccoli, Carrots, Shimeji Mushroom

## **Lotus Leaf Wrapped Glutinous Rice with Chinese Cured Meat**

Chinese Sausage, Shitake Mushroom, Fried Shallot, Scallion

## **Fried Seafood Hokkien Mee**

Scallop, Tiger Prawn, Baby Squid, Pork Belly, Egg, Vegetables

## **Malabar Fish Masala**

Seabass, Indian Spices, Tomato, Coconut Milk

## **Rajma Masala**

Kidney Beans, Cumin Powder, Garam Masala, Coriander Leaves

## **Traditional Lamb Rogan Josh**

New Zealand Lamb, Ghee, Chef's Special Mixed Spices, Curd, Red Chilli Powder

## **Kashmiri Pulao**

Saffron, Raisin, Cashew Nut, Pomegranate, Spices, Basmati Rice

## **Ayam Masak Merah**

Chicken Thigh, Tomato, Galangal, Turmeric, Lemongrass, Chilli

## **Sambal Petai Sotong**

Fresh Squid, Petai Beans, Tempeh, Galangal, Belachan

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# ASIAN KITCHEN



## DIM SUM SELECTION

**Pork Siew Mai with Crab Roe**

**Spinach and Chicken Crystal Ball**

**Charcoal Salted Egg Custard Bun**

**Pork Char Siew Pastry**

## DESSERTS



### LUCE-misu

Mascarpone Espuma, Espresso Syrup, Sponge, Crunchy Feuilletine

### Mango Short Cake

Vanilla Sponge, Pastry Cream, Mango Compote

### Chocolate Fudge Cake

55% Chocolate Cream, Cocoa Sponge, Chocolate Ganache

### Apple Crumble Tart

Caramel Apple Compote, Sweet Crumble

### Ondeh-ondoh Cake

Coconut Mousse, Gula Melaka Cremeux

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# DESSERTS



## **Banana Pound Cake**

Caramelised Banana, Peanut Butter Cream

## **Marble Cheesecake**

Sweet Crumble, Baked Cheesecake

## **Mini Chocolate Eclair**

Choux Puff, Custard Cream

## **Raspberry Panna Cotta**

Red Fruit Compote, Milky Cream

## **Mango Osmanthus Pudding**

Mango Compote, Coconut Milk Pudding, Osmanthus Jelly

## **Assorted Cookies**

## **Sensation Macaroon Selection**

## **Assorted Chocolate Praline**

## **Mixed Fruit Platter**

## **Warm Danish & Butter Pudding**

Vanilla Custard Sauce

## **Mini Banana Fritter**

## **Gelato e Sorbetti**

Madagascar Vanilla, Forest Berries

## **Chocolate Fountain**

Almond, Coconut Flakes, Marshmallow, Chocolate Pearls, Dried Fruits,  
Pretzel, Oreo, Berry Compote, Fresh Berries

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