

LUCE ON THE PRODUCE, LUCE ON THE CRAFT, LUCE ON YOUR PLATE.

From the bright flavours on the plate to the warm, inviting atmosphere, light is at the heart of everything behind LUCE. Here, you'll find traditional Italian cuisine at its purest, where simplicity is an art form and fresh seasonal produce is the star on every plate.

The dishes are a culmination of Chef de Cuisine Davide Giacomelli's training under the tutelage of multiple Michelin-starred chefs throughout his career and pays homage to his earliest love affair - the sight, scent and flavours of classic Italian cooking at his father's restaurant in the quaint town of Sirmione, 'the pearl' of Lake Garda, Italy.

Chef Davide invites guests to experience an authentic Italian dining experience at the InterContinental® Singapore.

Buon appetito!

LUCE

BY DAVIDE GIACOMELLI



MENU CARTA BIANCA BY CHEF DAVIDE

**Upon request, Chef de Cuisine,
Davide Giacomelli will customise an
exclusive 4-Course “Carte Blanche” Menu
based on your preference and/or
dietary restriction.**

\$148++

(Add \$98++ for wine pairing)



Fresh black truffle available on request at market price per gram (Seasonal).

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

DA CONDIVIDERE (FOR SHARING)

Tagliere di Affettati Misti 32

Daily selection of premium Italian cold cuts.
Served alongside a variety of pickles.

La Nostra Selezione di Formaggi 30

Daily selection of unique and traditional Italian cheeses.
Served alongside an assortment of dried fruits and nuts.

Puppurrito 58

Daily selection of premium cold cuts and cheeses, expertly paired
with a delightful assortment of dried fruits, nuts, and pickles.

Burrata di Putignano e Pomodori Colorati

Burrata PDO, heirloom tomato, basil, extra virgin olive oil.

*Imported
from Italy!*

Burrata PDO 300g. 48

Burrata PDO 150g. 32

STARTER

Parmigiana di Melanzane 26

A mille-feuille of fried aubergine baked with fresh tomato sauce,
basil, mozzarella and Parmesan au gratin.

Zuppa di Patate e Porri 19

Leek and potato velouté, gourmet crouton with braised leek
and Parmesan cheese.

Polpo e Ceci

Recommended!

Sicilian-style cooked octopus, pan-roasted with
chickpea puree and fresh salad.

36

Bruschetta Parma

26

Toasted bread grated with garlic and topped with Parma ham,
buffalo mozzarella, cherry tomato concassé, rocket leaves and basil.

Crudo di Capesante

38

Carpaccio of seasoned Hokkaido scallop, horseradish,
celery and daikon.



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*Nothing taste better
than freshly baked pizza*



PIZZA NAPOLETANA (9INCH)

Margherita di Bufala

28

Homemade tomato sauce, buffalo mozzarella, basil, extra virgin olive oil.

Prosciutto di Parma e Burrata

38

White pizza, burrata cheese, thinly sliced Parma ham, arugula, Parmesan.

Melanzane

Traditional recipe!

32

Homemade tomato sauce, mozzarella cheese, organic eggplant, Grana Padano, basil, extra virgin olive oil.

Pizza al Tartufo

Recommended!

38

White pizza, mozzarella cheese, truffle dressing, mushroom duxelle, arugula.

PINSA

Pinsa is an Italian delicacy of hand-pressed dough that has been a part of Roman artisan baking and cooking for over 100 years. The name Pinsa is derived from the term “pinsere”, which means “push the dough by hand” in Latin.

Tonno Bianco e Cipolle

36

Homemade tomato sauce, scamorza cheese, Tuna belly “Bonito del Norte” and red onion.

Salsiccia e Gorgonzola

34

Homemade tomato sauce, Gorgonzola cheese and Italian pork sausage.

FOCACCINA (PIZZA SANDWICH)

*Hottest Italian
Street Food!*

Mortadella e Scamorza

30

Scamorza cheese, mortadella and arugula.



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*Life is a
combination
of magic
and pasta*



RISOTTO

Acquerello Lobster

Signature!

58

Carnaroli rice cooked in lobster stock with half Boston Lobster.

Acquerello Cacio e Pepe

38

Carnaroli rice cooked in vegetable stock, “mantecato” with Pecorino cheese and black pepper.

Acquerello, Guanciale e Piselli

42

Carnaroli rice cooked in vegetable stock, “mantecato” with green peas and guanciale.

PASTA

Fettuccine alla Coda di Manzo

Traditional recipe!

42

Fresh homemade fettuccine pasta with deboned oxtail ragout.

Spaghetti “Giuseppe Cocco” Vongole, Zucchini e Zafferano

44

Bronze-drawn durum wheat spaghetti with clams, courgette and saffron pistil.

Orecchiette Broccoli e Salsiccia

40

Bronze-drawn durum wheat pasta “orecchiette” with Italian sausage and broccoli.

Pasta al Forno

36

Rigatoni pasta with Bolognese ragu and béchamel sauce, baked au gratin.



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SECONDI

Served with choice of contorni (side):

One contorni

+13

Two contorni

+22

Halibut alla Puttanesca

56

Halibut confit served with fresh tomato sauce, Taggiasca olives, anchovies, Pantelleria capers and fresh herbs.

Entrecote di Wagyu Australiano MB 6-7 200g

68

Pan-seared Australian "Carrara" Wagyu beef entrecote cooked a la plancha with split jus.

Pancetta di Maiale

Recommended!

42

Slow-cooked pork belly, glazed with honey jus.

Pollo Arrosto

38

Crispy corn-fed butterfly chicken breast and thigh in pan jus.

SECONDI SHARING FOR TWO

Spigola in Crosta di Sale 800g

100

French sea bass baked in a citrus-flavoured salt crust, served with vierge sauce.

Cotoletta alla Milanese 500g

*Traditional
recipe!*

88

Traditional schnitzel veal chop Milanese style.



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CONTORNI (SIDE)

| | |
|--|-----------|
| Patatine Fritte Skin-on French fries. | 16 |
| Asparagi Asparagus prepared in two styles. | 16 |
| Finocchi Textures of fennel. | 16 |
| Spinaci Baby spinach with raisins and pine nuts. | 16 |
| Insalata Mixed gourmet salad. | 16 |
| Broccoletti Broccolini garlic and fresh chilli. | 16 |



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*There is nothing
more romantic
than Italian food*



DESSERT

LUCE-misù

Signature!

20

Mascarpone cream espuma, espresso syrup, lady finger sponge, crunchy feuilletine.

Panna-cotta

18

Pink guava panna-cotta with salted plum gel and strawberry granite.

Profiterole al Caffé

18

Hazelnut-coffee praline with choux pastry, dark chocolate mousse and feuilletine.

Ananas al Miele

18

Caramelised honey pineapple compote, lemongrass pineapple granite, puff pastry.

Affogato

14

Julius Meinl espresso, vanilla ice cream.

Affogato Mocha

16

Julius Meinl espresso, vanilla ice cream, chocolate.

Artisanal Homemade Gelato

Savour Gelato the Italian way!

8

Pistachio / Nutella / Coconut

per scoop

Top up \$12 for Aged Balsamic Vinegar of Modena "Ludovico Campari"

Top up \$22 for "25 Years Aged" Traditional Balsamic Vinegar of Modena



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BEVERAGES

Water

Acqua Panna Natural Mineral Water
750ml

A 0% sugar **10**

S. Pellegrino Sparkling Mineral Water
750ml

A 0% sugar **10**

Soft Drinks

S. Pellegrino Limonata
330ml

C 8% sugar **9**

S. Pellegrino Arancia Rossa
330ml

C 9% sugar **9**

S. Pellegrino Chinotto
330ml

C 10% sugar **9**

S. Pellegrino Melograno & Arancia
330ml

C 9% sugar **9**

Coca Cola
330ml

D 12% sugar **9**

Coca Cola Zero
330ml

B 4% sugar **9**

Ginger Ale - Schweppes
330ml

B 4% sugar **9**









Tonic Water - Schweppes
330ml

C 8% sugar **9**












*Nutri-Grade is based on default preparation
(before addition of ice).*

Coffee

| | | |
|-----------------|--|----|
| Espresso |  0% sugar | 8 |
| Macchiato |  0% sugar | 8 |
| Double Espresso |  0% sugar | 9 |
| Piccolo |  0% sugar | 9 |
| Americano |  0% sugar | 9 |
| Latte |  0% sugar | 10 |
| Flat White |  0% sugar | 10 |
| Cappuccino |  0% sugar | 10 |

Tea

| | | |
|---|--|----|
| InterContinental Singapore Heritage Tea |  0% sugar | 16 |
| English Breakfast Tea |  0% sugar | 12 |
| Earl Grey |  0% sugar | 12 |
| Moroccan Mint Tea |  0% sugar | 12 |
| Orange Blossom Oolong |  0% sugar | 14 |
| Jasmine Imperial |  0% sugar | 16 |
| Chamomile |  0% sugar | 12 |
| Lemon Bush Tea |  0% sugar | 14 |
| Red Chai |  0% sugar | 14 |



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Iced Tea

Fruti di Bosco Tea

 **12**

Peach Tea

 **12**

Herbal Tea

 **12**

Chilled Juices

Orange

 **8**

Apple

 **8**

Pineapple

 **8**

Mango

 **8**



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