



# LUCE

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

### ADULTS

**\$203<sup>++</sup>**

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

**\$183<sup>++</sup>**

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

**\$143<sup>++</sup>**

*Free-flow soft drinks, juices, coffee and tea*

### CHILDREN

**\$93<sup>++</sup>**

*For ages 6 to 11 years old*

**\$63<sup>++</sup>**

*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, Rock 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 (P)

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 Duck Soup (G)**

Salted Vegetable, Mushroom, Ginger, Chilli

## CHILLED DELIGHTS

**Prawn Skewer with Mango Coulis (N, S)**

Prawn, Mango, Cashew Nut

**Duck Terrine with Grilled Fig (G, N)**

Biscotti, Duck Liver, Fresh Fig, Pistachio

**Pepper Seared Tuna**

Smoked Avruga Caviar, Crispy Fish Skin

**Barbecued Japanese Eel**

Tamago, Ginger Root

**Foie Gras Mousse Shooters (G, N)**

Sweet Chestnut, Honey Walnut, Cranberry Jam

**Portobello Mushroom, Mushy Peas, Chive Beurre Blanc (D)**

Quail Egg, Green Pea, Potato, Carrot, Garlic, Thyme, Butter, Chive

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## ANTIPASTI

### **Teriyaki Salmon & Seasoned Wakame (G)**

Kumquat, Hanaho Flower

### **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

### **Panzanella with Tomato (G, V)**

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

### **Charred Octopus with Mashed Potatoes (S)**

Green Asparagus, Kalamata Olive, Tomato on Vine, Cucumber, Red Onion, Dill, Anchovy Sauce Vierge

### **Artisanal Farmer Pork Terrine (P, N)**

### **House-made Mediterranean Pickled Vegetables (V)**

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

## LIVE STATIONS

### **Kong Bak Pau (G, P)**

Braised Iberico Pork Belly with Garlic Soy Sauce, Lettuce, Tomato, Steamed Bun

### **Tonnarelli Pasta ai Gamberi (A, G, S)**

Tiger Prawn, Black Ink Egg Pasta, Crustacean Bisque, Brandy, Italian Basil

## 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, G)**

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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## D.I.Y Station

### **Signature InterContinental Laksa (G, S)**

Tiger Prawn, Fish Cake, Beansprout, Quail Egg, Noodle, Laksa Broth

## 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

### **Dolce Salato (D, G, V)**

Gammon Ham, Sliced Pears, Candied Chestnut, Mozzarella, Gorgonzola Ricotta Cream

### **Pizza di Natale (D, G, P, N)**

Prosciutto Crudo, Roasted Chestnut, Mozzarella, Tomato Sauce, Rosemary, Truffle Oil

### **La Rustica (D, G, P)**

Guanciale, Baked Potato, Scamorza, Egg, Homemade Tomato Sauce

### **Salmone (D, G)**

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

### **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, V)**

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, G)**

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

### **Sweet & Sour Pork Belly (P)**

Iberico Pork Belly, Mixed Bell Pepper, Pineapple, Onion

### **Stir-fried Tiger Prawn (G, S)**

Tiger Prawn, Onion, Leek, Lao Gan Ma Sauce

### **Braised Broccoli with Duo Mushroom (D, G)**

Straw Mushroom, Button Mushroom

### **Wok-fried Rice with XO Sauce (G, S)**

Tiger Prawn, Egg, Asparagus, Scallion

### **Ayam Masak Merah**

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

### **Nonya Chicken Curry (G)**

Marinated Chicken, Potato, Homemade Curry

### **Stir-fried Sambal Soft-shell Prawn (S)**

Long Bean, Onion, Sliced Chilli, Sambal Chilli Sauce

### **Fried Seafood Char Kway Teow (G, S)**

Tiger Prawn, Baby Squid, Egg, Silver Sprout, Chive

### **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

### **Vegetable Biryani (N, V)**

Basmati Rice, Mixed Vegetables, Herbs, Biryani Spices

### **Aloo Gobi (V)**

Stir-fried Potato, Cauliflower, Indian Spices

### **Kadhai Paneer (D, V)**

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

### **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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