

LUCE



CHRISTMAS DAY BIG BRUNCH BUFFET

12:30P.M. - 3:30P.M.

ADULTS

\$298⁺⁺

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

CHILDREN

\$128⁺⁺

For ages 6 to 11 years old

\$218⁺⁺

Free-flow soft drinks, juices, coffee and tea

\$98⁺⁺

For ages 3 to 5 years old





SEAFOOD, SASHIMI & SUSHI

Seafood on Ice

Freshly Shucked Oyster, Snow Crab, Lobster Claw, Cold Water Prawn,
Black and Green Mussel, Australian Yabby, Sea Whelk, Scallop

*Mignonette sauce, Tabasco, chilli and lemon dressing, lemon wedge, Saffron Mayonnaise,
Wasabi Vinaigrette, Spicy Gochujang Vinaigrette Dressing*

Lobster Salad in Shell (A, S)

Boston Lobster, Tobiko, Cucumber, Hennessy Cognac, Cocktail Sauce

Scottish Balik Smoked Salmon, Smoked Marlin, Smoked Haddock

Assorted Blinis (D, G), Smoked Caviar, Egg Mimosa, Lemon Cream (D), Chive, Shallot

Japanese Sushi & Maki (G, S)

Assorted Sashimi

Norwegian Salmon, Ahi Tuna, Swordfish, Hokkaido Octopus (S)

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*

BREAD BASKET

Our Baker's Daily Baked Artisanal Bread Selection (D, G, N, V)

Salted and Unsalted Isigny Sainte-Mère Butter

Menu is subject to change on a rotational basis, and buffet items may vary based on seasonal produce.

S - Shellfish | G - Gluten | N - Nuts | Veg - Vegan | D - Dairy | P - Pork | V - Vegetarian | A - Alcohol





CANAPÉ STATION

InterContinental Benedict Royale (D, G, P) (Live Station)

Poached Egg, Crispy Pancetta, Decadent Hollandaise Sauce,
Shaved Foie Gras, Black Winter Truffle, Artisanal Country Bread

Seafood Egg Custard (D, S)

Crab Meat, Tiger Prawn, Cordyceps Flower, Egg

Teriyaki Prawn and Barbecued Eel with Somen (G, S)

Tiger Prawn, Barbecued Eel, Mango, Ginger Root, Hanaho Flower

Smoked Duck Vietnamese Spring Roll

Lettuce, Cucumber, Rice Vermicelli, Mint, Micro Coriander, Sweet Chili Sauce

Chilled Vodka Melon, Cucumber Gazpacho (A, V)

Compressed Melon ball

Lobster and Foie Gras Sando (D, G, S)

Boston Lobster, Duck Liver Terrine, Winter Black Truffle, Smoked Caviar,
Espelette Chilli, Toasted Butter Brioche

La Rose Noire Tartlet (Live Station)

Curried Prawn, Pomelo and Paprika Chilli Mayonnaise (G)

Creamy Spicy Fish Otak-otak (G, S)

Salmon Tartar with Mentaiko Sauce (D, G)

Jumbo Lump Crab Salad with Japanese Uni (D, S)

PREMIUM CHARCUTERIE

Premium Carne Cold Cut Selection

served with Cornichon, Pickled Caperberry, Silver Onion, Onion Marmalade, Guindilla Pepper

A Selection of 20 Types of Les Frères Marchand Cheeses(D, N)

Bonne Maman Jam Selection, Mixed Nuts, Grape, Acacia Honey, Oat Cracker

Menu is subject to change on a rotational basis, and buffet items may vary based on seasonal produce.

S - Shellfish | G - Gluten | N - Nuts | Veg - Vegan | D - Dairy | P - Pork | V - Vegetarian | A - Alcohol





SOUP

Malay Style Sup Kambing with Baguette (G) (Live Station)

Malay Style Mutton Soup, Coriander, Fried Shallot, Scallion

Ribollita Toscana (G, V)

Onion, Kale, Beans, Spinach, Bread

Hot and Sour Sichuan Seafood Soup (G, N, S)

Hokkaido Scallop, Tiger Prawn, Shredded Tofu, Black Fungus, Sichuan Spice

CHILLED DELIGHTS

Antipasto Selection

Mixed Olives, Grilled Artichoke, Baked Eggplant, Marinated Mushroom, Feta Ball, Piquillo

Focaccia di Recco

Caprese – Tomato, Buffalo Mozzarella, Basil (D, G, V)

Salumi e Formaggi – Mortadella, Provolone, Oregano (G, D, P)

La Figliata di Battipaglia (D, V)

Heirloom Tomato Salad, Fresh Mint, Fleur de Sel

Jumbo Lump Crab Meat and Celeriac Remoulade (S)

Celeriac, Kaluga Queen Caviar, Mayonnaise, Korean Chilli Flakes, Gold Flakes

Slow-cooked Angus Beef (D, G)

Braised Fennel, Pineapple, Heart of Palm, Ginger, Yakitori Sauce

Roasted Lamb Loin, Mint, Coriander Sauce

Arugula, Baked Onion, Cumin Powder

Charred Octopus and Organic Quinoa Salad (S)

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

Menu is subject to change on a rotational basis, and buffet items may vary based on seasonal produce.

S - Shellfish | G - Gluten | N - Nuts | Veg - Vegan | D - Dairy | P - Pork | V - Vegetarian | A - Alcohol





LIVE PINSA

La Rustica (D, G, P)

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

Chorizo e Burrata (D, G, P)

Spicy Chorizo, Burrata, Sundried Tomato, Homemade Tomato Sauce

Stracciatella e Pomodori Confit (D, G, V)

Stracciatella, Homemade Tomato Sauce, Slow-cooked Cherry Tomato, Basil

Dolce Salato (D, G, V)

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

La Natale (D, G, P)

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

Noci e Miele (D, G, N)

Toasted Walnut, Chestnut, Gorgonzola and Ricotta Sauce, Thyme

Formaggi & Fichi (D, G, V)

Mozzarella, Taleggio, Gorgonzola, Pecorino, Fig, Aged Balsamic

Tonno e Cipolle (D, G)

Premium Tuna in Oil, Salted Anchovies, Mozzarella, Capers, Red Onion, Tomato Sauce

PASTA

Risotto alla Milanese con Ossobuco in a Cheese Wheel (A, D) (Live Station)

Shredded Ossobuco, Creamy Carnaroli Rice, Saffron

Paccheri all'Crostaceo (A, D, S)

Tiger Prawn, Crustacean Bisque, Cherry Tomato, Durum Wheat Pasta

Trofie Speck and Porcini (D, G, P)

Sud-Tirol Speck Ham, Porcini Mushroom, Cherry Tomato, Artisanal Pasta, Jus

Tortellini Salvia e Crema di Parmigiano (D, G, V)

Homemade Stuffed Pasta, Parmesan Cream Sauce, Sage

Lasagna al Pesto (D, G, N, V)

Béchamel, Basil Pesto, Cheese, Artisanal Pasta Sheet

Menu is subject to change on a rotational basis, and buffet items may vary based on seasonal produce.

S - Shellfish | G - Gluten | N - Nuts | Veg - Vegan | D - Dairy | P - Pork | V - Vegetarian | A - Alcohol





CARVING STATION

Classic Beef Wellington (A, D, G, P)

Angus Beef Tenderloin, Parma Ham, Mushroom Duxelles, Baked Balsamic Cherry Tomato,
Red Wine Jus, Dijon Mustard

Oven-baked Silere Lamb (D)

Herb-marinated New Zealand Lamb Short Loin, Red Cabbage Coleslaw, Salsa Verde

Pancia di Maiale Croccante e Luganega alla Piastra (P)

Roman Style Crispy Pork Belly, Pork Sausage, Caramelised Onion, Roasting Jus

Apple Cider-Honey Glazed Gammon Ham (D, P)

Roasted Whole Spiced Pineapple, Warm Bacon Jam,
Star Anise, Clove, Cinnamon, Acacia Honey, Rosemary, Apple Juice

Tacchino Arrosto (D, G)

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

Cantonese Roasts (P, G)

Roasted Iberico Pork Char Siew, Roasted Duck, Crispy Iberico Pork Belly
Cucumber, Chilli Sauce, Sweet Sauce, Coriander

Menu is subject to change on a rotational basis, and buffet items may vary based on seasonal produce.

S - Shellfish | G - Gluten | N - Nuts | Veg - Vegan | D - Dairy | P - Pork | V - Vegetarian | A - Alcohol





FRESH SEAFOOD & PREMIUM MEATS

Papillote Style Atlantic Halibut (D, S)

Butter Leek-Carrot Fondue, White Clam, Black Truffle-Herb Cream Sauce

Slow-baked Whole Salmon Fillet (D, G)

Cereal and Citrus Zest Crust, Creamy Wild Mushroom-Spinach Sauce

Amarone Wine Braised Angus Beef (A, G)

Angus Beef Cheek, Root Vegetable, Red Wine, Thyme

Polpette di Carne (D, G)

Homemade Beef Meatball, Fresh Basil-tomato Marinara, Parmesan

Rotolo di Tacchino (D, P)

Stuffed Turkey Breast, Ham and Provolone Cheese, Spinach, Herbs

Chicken Coq Au Vin (A, D, P)

Chicken Drumstick, Pancetta, Swiss Mushroom, Red Wine

Iberico Pork and Artisanal Sausage Stew (D, P)

Pancetta, Organic Kale, Green Lentil, Carrot, Fresh Herbs, Balsamic Glaze

Charred Brussels Sprout with Bacon (N, P)

Streaky Bacon, Acacia Honey, Parsley, Pine Nut

Creamy Potato au Gratin with Comté (D, V)

Creamy Spinach (D, V)

Spinach Leaf, Parmesan, Garlic, Butter

Verdure Saltate (V)

Asparagus, Zucchini, Broccoli, Fava Beans, Sugar Snap Peas, Garlic

Menu is subject to change on a rotational basis, and buffet items may vary based on seasonal produce.

S - Shellfish | G - Gluten | N - Nuts | Veg - Vegan | D - Dairy | P - Pork | V - Vegetarian | A - Alcohol





ASIAN KITCHEN

Steamed Jade Perch with Preserved Leek Sauce (G)

Preserve Leek Sauce, Red Chilli, Scallion

Sambal Tiger Prawn with Petai (S)

Malay Style Spicy Tiger Prawn, Bitter Bean, Crispy Anchovy

Braised Sea Cucumber with Iberico Pork Belly (P, S)

Sea Cucumber, Iberico Pork Belly, Flower Mushroom, Sichuan Chilli

XO Fried Carrot Cake (G, S, P)

Shredded Crispy Japanese Scallop, Beansprout, Egg, XO Sauce

Braised Broccoli with Abalone and Japanese Flower Mushroom (S)

Goji Berry, Oyster Sauce

Ayam Percik (D)

Boneless Chicken, Tamarind, Lemongrass, Fresh Turmeric, Onion, Dried Chilli

Steamed Chicken with Snow Vegetable (A, G, N)

Boneless Chicken Leg, Tian Jin Preserved Snow Vegetable, Black Fungus, Ginger

Wok-fried Mongolian Style Black Pepper Angus Beef Tenderloin (G)

Angus Beef, Mongolian Style Black Pepper Sauce, Ginger, Scallion

Stir-fried Iberico Pork with Lao Gan Ma Sauce (G, P)

Iberico Pork, Preserved Black Bean, Red Chilli, Leek, Onion

Braised Pork Knuckle with Black Vinegar (A, G, P)

Braised Pork Knuckle, Black Vinegar, Ginger, Chinese Celery

Menu is subject to change on a rotational basis, and buffet items may vary based on seasonal produce.

S - Shellfish | G - Gluten | N - Nuts | Veg - Vegan | D - Dairy | P - Pork | V - Vegetarian | A - Alcohol





ASIAN KITCHEN

Mee Goreng (G, V)

Garden Greens, Beansprout, Tomato, Egg, Sweet Chilli Sauce, Fried Shallot

Mapo Tofu (G, V)

Plant-based Meat, Mushroom, Silken Tofu, Sichuan Spice, Scallion, Chilli Oil

Steamed Jasmine Rice (V)

Steamed Dim Sum

Scallop Siew Mai (G, S)

Prawn Har Gow (G, S)

Chive-Pork Dumpling (G, P)

Prawn and Chestnut Dumpling (G, S)

Chilli Crab Dumpling (G, S)

Pork Char Siew Pau (G, P)

Yam Pau (G, V)

Fried Dim Sum

Crispy Kataifi Prawn Roll (G, S)

Chicken Ngoh Hiang (G)

Prawn Paste Chicken Mid-wing (G)

Condiments: Sze Chuan Sauce, Garlic Chilli, Pickled Green Chilli

Menu is subject to change on a rotational basis, and buffet items may vary based on seasonal produce.

S - Shellfish | G - Gluten | N - Nuts | Veg - Vegan | D - Dairy | P - Pork | V - Vegetarian | A - Alcohol





INDIAN KITCHEN

Mulligatawny Soup

Indian-inspired Red Lentil Soup, Vegetable, Fragrant Spices, Cumin, Coriander

Biryani Rice

Spiced Basmati Rice, Aromatic Spices, Cinnamon, Cardamom, Cloves, Sautéed Onions

Tandoori Roti (D)

Whole Wheat Flour

Paneer Haryali (D)

Paneer Cubes, Fresh Green Herb Sauce, Spinach, Cilantro, Mint

Bhindi Do Piazza

Okra, Onions, Spices

Butter Chicken (D)

Tomato-based Sauce, Butter, Cream, Mild Spices

Fish Amritsari

Crispy Deep-fried Fish, Spiced Chickpea Flour Batter

Ras Malai (D)

Spongy Cheese Patty, Flavored Milk, Cardamom, Saffron

Condiments: Papadum (G), Potato Raita (D), Assorted Pickles, Mint Chutney (D),
Inji Puli Chutney, Masala Peanut with Lime

Menu is subject to change on a rotational basis, and buffet items may vary based on seasonal produce.

S - Shellfish | G - Gluten | N - Nuts | Veg - Vegan | D - Dairy | P - Pork | V - Vegetarian | A - Alcohol





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 Crémeux,
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 Crémeux, Chocolate Pearl, Vanilla Tart

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

Red Fruit Panna Cotta (D)

Milk Panna Cotta, Red Fruit Coulis

Assorted Christmas Chocolate Pralines (D, G, N, V)

A Selection of Japanese Mochi (Vegan)

Menu is subject to change on a rotational basis, and buffet items may vary based on seasonal produce.

S - Shellfish | G - Gluten | N - Nuts | Veg - Vegan | D - Dairy | P - Pork | V - Vegetarian | A - Alcohol





DESSERT

LUCE-misu (A, D, G, N) (Live Station)

Mascarpone Espuma, Espresso Syrup, Sponge Cake, Crunchy Feuilletine, Coffee-scented Smoke

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

Menu is subject to change on a rotational basis, and buffet items may vary based on seasonal produce.

S - Shellfish | G - Gluten | N - Nuts | Veg - Vegan | D - Dairy | P - Pork | V - Vegetarian | A - Alcohol

