



# LUNCH BUFFET

12:00P.M. TO 2:30P.M.

	ADULTS	CHILDREN
MONDAY TO FRIDAY	\$59 <sup>++</sup>	\$29 <sup>++</sup>
SATURDAY	\$69 <sup>++</sup>	\$30 <sup>++</sup>

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)

Cold Water Prawn, Black and Green Mussels, Sea Whelk,  
Half Shell Scallop, White Clam, Australian Yabby

*Vodka Cocktail Sauce (A), Yuzu-ginger Vinaigrette, Mignonette Sauce, Lemon Wedge, Selection of Tabasco*

## Marinated Anchovies

Olive Oil, Vinegar, Parsley

## 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)

Lettuce Mix

Parris Romaine, Tropicana Lettuce, Red Romaine, Red Oak Leaf

Kale Mix

Blue Scotch Kale, Red Russian Kale, Tuscan Kale, Curly Kale

Baby Corn (V), Carrot Stick (V), Cherry Vine Tomato (V), Quail Egg,  
Marinated Feta Cheese (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

## Soft and Hard Rolls, Baguette, Sourdough, Lavash, Grissini (D, G, N, V)

*Salted and Unsalted Isigny Sainte-Mère Butter*

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# ARTISANAL CHEESES

## Weekly Selection of Italian and French Cheeses (D, N, V)

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

## CHILLED ANTIPASTI

Chef's choice of 7 items available on rotation

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

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

### Crema di Melanzane (N, V)

Smoked Eggplant, Tahini, Paprika, Extra Virgin Olive Oil

### Caprese di Pollo (D)

Herb-roasted Chicken, Mozzarella, Heirloom Tomato, Black Olive, Basil, Extra Virgin Olive Oil

### Insalata di Farro (A, V)

Farro, Cherry Tomato, Red Onion, Basil, Red Wine Vinaigrette

### Finocchi e Arancia (N, V)

Crispy Fennel Salad, Orange, Toasted Pine Nut, Pink Pepper, Mint, Citron Dressing

### Insalata di Pasta (D)

Fusilli Pasta, Sundried Tomato Pesto, Red Onion, Feta Cheese, Oregano

### Crema di Ceci (N, V)

Chickpeas, Tahini, Paprika, Extra Virgin Olive Oil

### Roast Beef con Salsa Tonnata

Slow-cooked Angus Beef, Tuna-Anchovy Sauce, Capers, Baby Arugula

### Insalata di Pomodori (A, D, V)

Heirloom Tomato, Red Onion, Basil, Oregano, Red Wine Vinaigrette

### Insalata Pantesca (V)

Italian Potato Salad with Kalamata Olive, Banana Shallot, Cherry Tomato, Capers, White Balsamic Vinaigrette

### Mela e Spinaci con Gorgonzola (D, P, N)

Baby Spinach, Guanciale, Sliced Apple, Pomegranate, Gorgonzola, Extra Virgin Olive Oil, Candied Walnut, Chilli Flakes

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# CHILLED ANTIPASTI

Chef's choice of 7 items available on rotation

## **Anguria con Feta (D, V)**

Watermelon, Feta, Basil, Mint, Citrus Dressing

## **Peperonata (V)**

Roasted Mix Capsicum, Garlic, Parsley, Extra Virgin Olive Oil

## **Insalata di Tonno (D, V)**

Tuna, Cucumber, Roma Tomato, Fine Beans, Kalamata Olive, Quail Egg, Lemon Dressing

## **Mortadella e Provolone (D, G, N, P)**

Pistachio Mortadella, Cucumber, Cherry Tomato, Marinated Chilli Pepper, Kalamata Olive, Sourdough Bread, Balsamic Vinaigrette

## **Insalata di Couscous (V)**

Couscous, Roasted Capsicum, Roma Tomato, Red Onion, Tagiasca Olive, Lemon Dressing

# SOUP

Chef's choice of 2 items 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

## **Vellutata di Zucca (D, V)**

Pumpkin, Leek, Cream, Nutmeg

## **Double-boiled Chicken Soup**

Sakura Chicken, Chinese Herbal Spices, Red Date

## **Double-boiled Pork Ribs Soup (P)**

Pork Ribs, Lotus Root, Pork Broth, Red Date

## **Double-boiled Old Cucumber Chicken Soup**

Sakura Chicken, Old Cucumber, Red Date

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## D.I.Y. STATION

Chef's choice of 2 items available on rotation

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

Tiger Prawn, Fish Cake, Bean Sprout, Quail Egg, Noodle, Laksa Broth, Laksa Leaf Powder

### **Mee Rebus (G, S)**

Fried Beancurd Puff, Beansprout, Quail Egg, Yellow Noodle,  
Mee Rebus Gravy, Green Chilli, Fried Shallot

## LIVE STATION

Chef's choice of 1 item available on rotation

### **4-Cheese and Pear Risotto in a Parmesan Wheel (D, V)**

Acquerello Risotto Rice, Pear, Parmesan, Gorgonzola, Taleggio

### **Risotto Ai Funghi e Tartufo in Parmesan Wheel (D, V)**

Acquerello Risotto Rice, Wild Mushroom, Cream, Parsley, Black Truffle

### **Paglia e Fieno con Ragù di Pollo e Funghi in a Parmesan Wheel (D, G)**

Egg and Spinach Tagliatelle, Minced Chicken, Mushroom, Cajun, Cream

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# PINSA

Chef's choice of 4 items available on rotation

## **Napoli (G)**

Anchovy, Garlic, Capers, Homemade Tomato Sauce

## **Carciofi & Funghi (D, G, V)**

Marinated Artichoke, Sautéed Mushroom, Fior di Latte, Chilli Oil

## **Pancetta e Patate (D, G, P)**

Pancetta Ham, Smoked Scamorza, Potato, Black Pepper

## **Salsiccia e Friarielli (D, G, P)**

Italian Sausage, Turnip, Fior di Latte, Homemade Tomato Sauce

## **Bronte (D, G, N)**

Bacon, Fior di Latte, Stracciatella, Pistachio 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

## **Nero di Seppia (D, G, S)**

Squid Ink Tomato Sauce, Tiger Prawn, Mussels, Clams, Pesto

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

Arugula, Mortadella, Fior di Latte, Taleggio

## **Tartufo (D, G, V)**

Black Truffle, Scamorza, Mozzarella, Mushroom Cream

## **“La Vegetariana” (D, G, V)**

Sautéed Spinach, Mushrooms, Capsicum, Mozzarella, Tomato Sauce, Basil

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# ITALIAN SPECIALTIES

Chef's choice of 13 items available on rotation

## **Gnocchi Gamberetti e Asparagi (G, S)**

Shrimp, Cherry Tomato, Potato Dumpling, Asparagus Cream

## **Ragout alla Genovese (A, G)**

Slow-braised Wagyu, Durum Wheat Pasta, Onion, White Wine

## **Pennette all'Arrabbiata (G, V)**

Durum Wheat Pasta, Spicy Tomato Sauce, Garlic, Parsley

## **Le Polpette di Carne (D, G, N)**

Homemade Beef Meatball, Fresh Basil-tomato Marinara, Pesto, Parmesan

## **Gulash all'Ungherese (D)**

Braised Beef Cube Roll, Pepper, Potato, Tomato, Sweet Paprika, Sour Cream

## **Salsiccia alla Pizzaiola (D, P)**

Artisanal Pork Sausage, Scamorza, Cherry Tomato, Garlic, Oregano

## **Pollo con Funghi (D)**

Chicken Leg, Baby Spinach, Porcini-button Mushroom Cream Sauce, Black Truffle

## **Branzino al Forno (D)**

Oven-baked Sustainable Barramundi, Hearty Cannellini Bean and Kale Stew, Vegetable Mirepoix

## **Il Caciucco di Mare (S)**

Mixed Seafood Stewed, Tomato, Garlic, Fish Stock

## **Puré di Patate al Tartufo (D, V)**

Creamy Mashed Potato, Black Truffle, Pecorino

## **Frecanto di Verdure (V)**

Seasonal Vegetable Stew, Black Olive, Oregano, Capers

## **Melanzane alla Parmigiana (D, G, V)**

Baked Eggplant with Marinara Sauce, Mozzarella, Basil

## **Lasagna Al Tartufo (D, G, V)**

Bechamel, Sauteed Mushroom, Mozzarella, Truffle Cream Sauce

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

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

## **Fregola Sarda Vongole e Zucchine (G, S)**

Clam, Zucchini, Cherry Tomato, Durum Wheat Pasta, Basil

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# ITALIAN SPECIALTIES

Chef's choice of 13 items available on rotation

## **Spezzatino di Maiale (A, P)**

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

## **Pollo al Forno con Timo (D, G)**

Oven-roasted Chicken with Thyme, Green Asparagus, Chicken Jus

## **“Sicilian Style” Branzino (D)**

Oven-baked Sustainable Barramundi, Baked Potato, Capers, Cherry Tomatoes, Olive

## **Polpo in Umido (S)**

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

## **Cavolfiori Gratin (D, G, V)**

Baked Cauliflower, Bechamel Sauce, Parmesan Cheese

## **Gnocchi Gratinati (D, G, V)**

Baked Artisanal Potato Dumpling, Béchamel, Spinach, Cheese

## **Calamarata alla Norma (D, G, V)**

Fried Eggplant, Tomato, Ricotta, Durum Wheat Pasta, Basil

## **Orecchiette Salsiccia e Pomodoro Infornato (D, G, P)**

Durum Wheat Pasta, Italian Pork Sausage, Baked Tomato Sauce

## **Arrostato di Vitello al Latte (A, D, G)**

Slow-braised Veal, Milk, Herbs, White Wine Reduction

## **Bombette Pugliesi (D, P)**

Iberico Pork Collar Roast, Bacon, Caciocavallo Cheese, Mix Herbs

## **Fricassea di Pollo (A, D)**

Chicken Leg, Herbs, Lemon

## **Il Sedano Gratinato (D, G, V)**

Baked Celeriac, Bechamel Sauce, Parmesan Cheese

## **Golden Potato Wedges (G, V) | Golden Tater Tots (G, V) | Golden French Fries (V)**

Mayonnaise, Ketchup

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# INDIAN KITCHEN

Chef's choice of 5 items available on rotation

## Peas Pulao (D)

Basmati Rice, Green Peas, Ghee

## Baingan Bharta

Slow-cooked Smoky Mashed Eggplant, Onion, Tomato, Garlic, Spices

## Mangalorean Fish Curry

Fish Curry, Coconut, Red Chili, Garlic, Tamarind

## Chicken Cumin Masala Curry (D)

Tender Chicken Pieces, Cumin Seed-infused Gravy, Tomato, Onion, Spices

## Vegetable Briyani (D, N)

Aromatic Basmati Rice, Mixed Vegetables, Herbs, Briyani Spices

## Tindora Masala (D)

Sautéed Ivy Gourd, Tomato, Onions, Ground Spices

## Malabar Fish Curry

Fish Curry, Spiced Coconut Gravy, Curry Leaf, Tamarind

## Chicken Lababdar (D)

Chicken cooked in Creamy Tomato-based Gravy, Butter, Indian Spices

## Jeera Peas Pulao (D)

Aromatic Basmati Rice, Green Peas, Cumin Seeds, Ghee

## Lauki Kofta Curry (D)

Soft Bottle Gourd Dumpling, Spiced Creamy Tomato-yogurt Gravy

## Keppeali Fish Fry

Mangalorean-style Fish Curry marinated with Red Chilli, Garlic, Tamarind

## Kolhapuri Chicken Curry

Maharashtra Style Chicken Curry, Roasted Coconut, Dry Red Chilli, Signature Kolhapuri Masala

Condiments: Papadum (G), Indian Pickle, Mint Chutney (D)

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# ASIAN DELIGHTS

Chef's choice of 9 items available on rotation

## **Stir-fried Sweet and Sour Fish Fillet (G, N)**

Jade Perch Fish, Mixed Capsicums, Pineapple

## **Wok-fried Tiger Prawn with Black Pepper Sauce (S)**

Steamed Broccoli, Shimeiji Mushroom

## **Honey-glazed Iberico Pork (A, G, P)**

Iberico Pork Collar, Char Siew Sauce, Sesame Seeds

## **Stir-fried Long Cabbage (V, S)**

Dried Shrimp, Golden Garlic, Chilli Padi

## **Mee Goreng (G, V)**

Green Vegetables, Silver Sprouts, Egg, Vegetarian Sambal, Chilli, Chilli Sauce

## **Cantonese Style Golden Fried Rice (V)**

Egg, Vegetables, Jasmine Rice, Spring Onion

## **Baked Chicken with Peanut Sauce (G, N)**

Marinated Turmeric Chicken, Homemade Peanut Sauce, Cucumber, Onion

## **Steamed Seabass with Superior Soy Sauce (G)**

Steamed Seabass Fillet, Superior Soya Sauce, Goji Berry, Scallion

## **Kong Pao Tiger Prawns (D, N, S)**

Tiger Prawn, Mixed Capsicum, Cashew Nuts, Kong Pao Sauce

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

Iberico Pork Belly, Lao Gan Ma Sauce, Sweet Chilli Sauce, Ginger, Garlic, Leek

## **Nonya Chap Chye (G)**

Cabbage, Carrot, Beancurd Skin, Mushroom, Black Fungus, Vermicelli

## **Braised Hokkien Vegetable Noodle (G, S)**

Mixed Seafood, Egg, Yellow Noodles, White Noodles

## **Braised Ee Fu Noodles (G, S)**

Ee Fu Noodles, Oyster Sauce, Enoki Mushroom, Silver Sprout

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# ASIAN DELIGHTS

Chef's choice of 9 items available on rotation

## **Sambal Chicken (G, S)**

Boneless Chicken Leg, Sambal Belacan, Lemongrass

## **Assam Seabass Curry**

Sustainable Barramundi, Okra, Roma Tomato, Eggplant, Tofu Puff

## **Steamed Grouper with Leek (G)**

Steamed Grouper Fillet, Scallion, Leek, Superior Soya Sauce

## **Deep Fried Tiger Prawn with Citrus Soy Sauce (G, S)**

Tiger Prawns, Superior Soya Sauce, Yuzu Jus, Bonito Flakes

## **Braised Iberico Pork Belly with Dried Chilli and Five Spice (A, G, P)**

Dried Chili and Five Spice

## **Wok-fried Kailan with Black Fungus (A, S)**

Kailan, Black Fungus, Garlic, Chinese Wine

## **Stir-fried Vermicelli with Iberico Pork Char Siew (G, P)**

Vermicelli, Silver Sprout, Mixed Bell Peppers, Egg, Shredded Iberico Pork Char Siew

## **Dim Sum Selection**

Chicken Siew Mai (G) | Prawn Har Gow (G, S) |

Pork Char Siew Soo (D, G, N, P) | Netted Seafood Spring Roll (G, S)

## **Turmeric with Raisin Rice (V)**

Steamed Jasmine Rice, Raisin, Turmeric Powder, Cinnamon Stick, Bay Leaf

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

Marinated Chicken, Homemade Curry, Potato

## **Daging Masak Hitam (G)**

Australian Beef, Chef's Spice Mix, Lemongrass, Ginger

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# DESSERT

Chef's choice of 16 items available on rotation

## **Mini LUCE-misu (A, D, G, N)**

Mascarpone Cheese, Espresso, Sponge, Feuilletine

## **Mixed Fruit Tartlet (D, G, N, V)**

Seasonal Fruits and Berries, Vanilla Diplomat Cream

## **Lemon Meringue Tartlet (D, G, N, V)**

Lemon Curd, Vanilla Sable

## **Pineapple Panna Cotta Verrine (D)**

Pineapple Compote, Vanilla Panna Cotta

## **Apricot Panna Cotta Verrine (D)**

Apricot Compote, Vanilla Panna Cotta

## **Strawberry Panna Cotta Verrine (D)**

Strawberry Compote, Vanilla Panna Cotta

## **Vanilla Crème Caramel (D, V)**

Vanilla Custard Cream, Caramel Sauce

## **Carrot Cake (D, G, N, V)**

Classic Carrot Sponge, Walnut, Cream Cheese Frosting

## **Mango Mousse Cake (D, G)**

Vanilla Sponge, Mango Mousse

## **Pandan Kaya Cake (D, G)**

Pandan Custard, Kaya Paste, Genoise

## **White Coffee Caramel Swiss Roll (D, G, V)**

Chocolate Sponge, Coffee Caramel Cream

## **Coconut Yam Cake (D, G, N)**

Coconut Sponge, Yam Mousse

## **Red Velvet Raspberry Mousse Cake (D, G)**

Red Velvet Sponge, Raspberry Mousse, Berries

## **Whole Pandan Kaya Cake (D, G)**

Pandan Custard, Kaya Paste, Genoise

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Chef's choice of 16 items available on rotation

## **Mango Pomelo Swiss Roll (D, G, V)**

Mango Sponge, Mango with Pomelo Cream

## **Cappuccino Mousse Cake (D, G, N)**

Cappuccino Cream, Vanilla Sponge, Chocolate Pearl

## **Black Velvet Cake (D, G, V)**

Choco Sponge, Chocolate Ganache

## **Coconut Palm Sugar Cake (D, G)**

Gula Melaka Custard, Coconut Cream, Genoise

## **Ondeh-ondoh Swiss Roll (D, G, V)**

Pandan Sponge, Pandan Cream, Palm Sugar Coconut

## **Warm Danish & Butter Pudding (D, G, N, V)**

Vanilla Sauce

## **Sweet Potato & Ginger Soup (Vegan)**

White Fungus, Sweet Potato Cube

## **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

## **Assorted Nyonya Kueh (D, G, V)**

## **Singapore Red Bean Soup (Vegan)**

Sago, Lotus Seed

## **Black Glutinous Rice Soup (Vegan)**

Sago, Lotus Seed

## **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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