

*Luso*

# Lunch when



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## STARTER

### Steak Tartare

*Home Baked Crisps . Onsen Egg*

### Crab Meat with Mango Salad

*Fresh Mango . Cherry Tomato . Pepper*

### Beetroot Salad

*Beetroot . Cherry Tomato . Citrus Dressing*

### Garlic Prawn

*Sauteed Wild Mushrooms*

### Smoked Duck Breast with Pomelo

*Cherry Tomato . Pomelo . Raspberry Balsamic Vinegar*

### Dior Egg . Caviar +\$68

*Soft Boil Egg . Champagne Jelly*

## SOUP

### Daily Soup

*Please Check with Our Team*

### Lobster Bisque +\$48

*French Creamy Lobster Bisque*

## MAIN

### Spaghetti Al Limone

*Dry Aged Caviar . White Wine Lemon Sauce*

### Herb Roasted Chicken

*Roasted Spring Chicken . Wild Mushroom Sauce*

### Penne Italian Sausage

*Italian Sausage . Spicy Tomato Sauce*

### Braised Wagyu Beef Cheek

*Mashed Potato . Red Wine Sauce*

### Daily Catch

*Please Check with Our Team*

### Ribeye Steak +\$88

*Grilled Black Angus Ribeye . Gravy*

### Roasted Pork Loin

*Slow Roasted Pork Chop . Thyme Gravy*

### Red Prawn Linguine +\$198

*Sicilian Red Prawn . Tomato Sauce . Chilli*

## DESSERT

### Daily Dessert

*Please Check with Our Team*

### Soft Serve Ice Cream . Caviar +\$68

*Caviar . Champagne Jelly*

## ADD ON

### Pan Seared Scallop . Caviar +\$78

*Orange Mayonnaise . Caviar*

### Fresh Oyster . Caviar +\$78

*Freshly Shucked French Oyster . Champagne Caviar Sauce*

2 COURSES \$328 | 3 COURSES \$348 | 4 COURSES \$388

# Luso

## STARTER

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### Steak Tartare

*Home Baked Crisps . Onsen Egg*

### Burrata Cheese

*Arugula . Basil . Balsamic Vinegar . Olive Oil*

### Caesar Salad . Parma Ham

*Romaine Lettuce . Croutons . Parmesan Cheese*

### Crab Meat with Mango Salad

*Fresh Mango . Cherry Tomato . Pepper*

### Pan Seared Ahi Tuna

*Yellowfin Tuna . Sesame*

### Dior Egg . Caviar +\$68

*Soft Boil Egg . Champagne Jelly*

## SOUP

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### Daily Soup

*Please Check with Our Team*

### Lobster Bisque +\$48

*French Creamy Lobster Bisque*

## MAIN

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### Spaghetti Al Limone

*Dry Aged Caviar . White Wine Lemon Sauce*

### Penne Italian Sausage

*Italian Sausage . Spicy Tomato Sauce*

### Daily Catch

*Please Check with Our Team*

### Roasted Pork Loin

*Slow Roasted Pork Chop . Thyme Gravy*

### Herb Roasted Chicken

*Roasted Spring Chicken . Wild Mushroom Sauce*

### Braised Wagyu Beef Cheek

*Mashed Potato . Red Wine Sauce*

### Ribeye Steak +\$88

*Grilled Black Angus Ribeye . Gravy*

### Red Prawn Linguine +\$198

*Sicilian Red Prawn . Tomato Sauce . Chilli*

## DESSERT

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*Please Check with Our Team*

### Soft Serve Ice Cream . Caviar +\$68

*Caviar . Champagne Jelly*

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*Orange Mayonnaise . Caviar*

### Fresh Oyster . Caviar +\$78

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## STARTER

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*Home Baked Crisps . Onsen Egg*

### Burrata Cheese

*Arugula . Basil . Balsamic Vinegar . Olive Oil*

### Caesar Salad . Parma Ham

*Romaine Lettuce . Croutons . Parmesan Cheese*

### Crab Meat with Mango Salad

*Fresh Mango . Cherry Tomato . Pepper*

### Blue Mussel

*Sautéed Blue Mussel . White Wine Cream Sauce*

### Dior Egg . Caviar +\$68

*Soft Boil Egg . Champagne Jelly*

## SOUP

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### Daily Soup

*Please Check with Our Team*

### Lobster Bisque +\$48

*French Creamy Lobster Bisque*

## MAIN

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### Mushroom Risotto

*Wild Mushroom . Semi-Dried Tomato*

### Daily Catch

*Please Check with Our Team*

### Herb Roasted Chicken

*Roasted Spring Chicken . Wild Mushroom Sauce*

### Duck Leg Confit

*Potato Puree . Citrus Gravy*

### Fettuccine Beef Cheek

*Wagyu Beef Cheek . Red Wine Sauce*

### Roasted Pork Loin

*Slow Roasted Pork Chop . Thyme Gravy*

### Lamb Rack

*Roasted New Zealand Lamb Rack . Lamb Gravy*

### Red Prawn Linguine +\$198

*Sicilian Red Prawn . Tomato Sauce . Chilli*

## DESSERT

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