

Luso  
Dinner Set Menu



Caritas "On the Hand"  
A time-honored chef's Tradition.

# Luso

## Dinner Set Menu

### APPETIZER *Choose One*

#### Amaebi Tartare

*Hokkaido Amaebi . Lime Zest . Olive Oil*

#### Octopus

*Slow-cooked Octopus . Olive . Cherry Tomato . Artichoke*

#### Burrata Cheese

*Arugula . Cherry Tomatoes . Aged Balsamic . Olive Oil*

#### Beetroot Salad

*Beetroot . Cherry Tomato . Citrus Dressing*

#### Steak Tartare

*Home Baked Crisps . Onsen Egg*

#### Hokkaido Scallop

*Pan Seared Scallop . Cauliflower Puree*

+\$58

#### Minced Fatty Tuna

*Negi-Toro (Tuna Belly) . Crispy Seaweed . Salmon Roe*

#### Crab Meat with Tomato Consommé

*Matsuba Crab Meat . Tomato Consommé Jelly*

#### Lobster Salad

*Poached Lobster . Grapefruit Salad*

+\$128

### SOUP *Choose One*

#### Daily Soup

*Please Check With Our Team*

#### Lobster Bisque

*French Creamy Lobster Bisque*

+\$48



### MAIN *Choose One*

#### Spaghetti Aglio Olio

*Garlic . Olive Oil . Peperoncino*

\$338

#### Seafood Saffron Risotto

*Seasonal Seafood . Saffron . Cream . Fish Broth*

\$368

#### Pork Loin

*Roasted Pork Loin . Pommery Gravy*

\$408

#### Daily Catch

*Please Check With Our Team*

\$438

#### Pigeon

*Slow Roasted Pigeon . White Wine Pigeon Sauce*

\$468

#### Ribeye

*Grilled Black Angus Ribeye . Seasonal Vegetables . Gravy*

\$488

#### M6 Wagyu Sirloin

*Grilled M6 Wagyu Sirloin . Mashed Potato . Beef Jus*

\$588

#### Linguine Red Prawn

*Spanish Red Prawn . Tomato Sauce . Chili*

\$688

#### Roasted Free Range Chicken

*(Half Chicken . Suitable for 2) Seasonal Vegetable . Wild Mushroom Risotto*

\$788

### ADD ON

#### Daily Dessert

*Please Check With Our Team*

+\$48

#### Soft Serve Ice Cream . Caviar

*Caviar . Champagne Jelly*

+\$68

#### Fresh Oyster . Caviar

*Freshly Shucked French Oyster . Caviar*

+\$88

#### Oscietra Caviar No.3 (30g)

*Amur Oscietra 3mm 10 yrs*

+\$988

