

Luso
Dinner Set Menu For Two



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

Luso

Dinner Set For Two

APPETIZER Choose One

Amaebi Carpaccio . Red Caviar
Lemon Dressing

Abalone . Potato Salads
Bell Pepper Mayo +\$48



SECOND Choose One

Pan-fried Scallop
Chorizo Sauce

Seared Foie Gras
Toast . Strawberry Balsamico +\$38

PASTA Choose One

Slow-cooked Octopus
Orzo . Beetroot Sauce

Linguine Red Prawn
Spanish Red Prawn . Tomato Sauce . Chilli +\$198

MAIN Choose One

Roasted Pork Rack Provencal
Pork Rack . Bread Crumbs . Pistachio

Black Cod Papillote
Baked with Seafood Broth . Fish Maw

Signature Roasted Chicken
Seasonal Vegetable . Wild Mushroom Risotto
(Suitable For 2)

Slow-cooked Spiced Short Rib +\$288
Seasonal Vegetable (Suitable For 2)



DESSERT Choose One

Napoleon
Mascarpone Cream . Raspberry Sauce

Soft Serve Ice Cream . Caviar +\$68
Caviar . Champagne Jelly

Alaska Flambé
Sponge Cake . Caramelized Meringue
(Pre-Order Before 1 Day)

ADD ON

Sparkling Tea Pairing +\$268
Saicho Jasmine . Darjeeling . Hojicha
(200ml x 3)

Original Price
\$1588 For 2

FOODIE Member Exclusive
\$1188 For 2



Please inform us of any food allergies or dietary requirements prior to ordering / All prices are in Hong Kong Dollars and will be rounded up or down to the nearest Hong Kong dollar, and subject to 10% service charge based on original prices / This menu discount cannot be used in conjunction with any other offers, including membership discount, all points redemption coupons and / or dining coupons, and, other third-party's offers, coupons and / or vouchers

Luso Caviar Set Menu



Mother of Pearl Spoon
Let the flavours Shine.

Luso

Caviar Set Menu

AMUSE BOUCHE

Caviar Tasting with House Champagne
Royal Oscieta

APPETIZER

Scallop . Caviar
Pan-fried Scallop . Orange Mayonnaise

SECOND COURSE

Amaebi Tartare . Red Caviar
Hokkaido Amaebi . Salmon Roe

Minced Fatty Tuna . Lime Caviar
Negi Toro (Tuna Belly) . Finger Lime Pearl

Lobster Mozzarella . Caviar
Poached Lobster . Parma Ham

SOUP

Seafood Soup
Squid . Prawn . Fish

PASTA

Spaghetti Al Limone . Crab Meat . Dry Caviar
Dry Caviar . Matsuba Crab . Lemon Cream

MAIN COURSE

Choose One

Signature Roasted Chicken
(Half Free Range Chicken . Suitable For 2)
Seasonal Vegetables . Wild Mushroom Risotto

OR

Suckling Pig **+\$158**
(Slow Roasted Sucking For 2)
Thyme Jus

OR

Grilled Tomahawk (40 oz.) **+\$588**
(Suitable For 2)
Australian Grass Fed Black Angus Tomahawk

DESSERT

Soft Serve Ice Cream . Caviar
Caviar . Champagne Jelly

ADD-ON

Wine Pairing 3 Glasses **+\$388**
Please Check with Our Team

Original Price

\$1088 PER PERSON

FOODIE Member Exclusive

\$888 PER PERSON