

Luso

2022 Festive Dinner

24th - 25th December, 31st December

APPETIZER

Roasted Langoustine

Norway Langoustine

Seafood Tartare . Caviar

Tuna . Scallop . Chive Oil . Orange Mayonnaise . Caviar

SOUP

Porcini Veloute . Truffle

Porcini Mushroom . Black Truffle . Onion . Cream

Lobster Bisque +\$38

Fresh Lobster . French Creamy Soup

PASTA

Whole Abalone Risotto

Slow Cooked Whole Abalone . Abalone Liver Sanshou Sauce

Red Prawn Linguine +\$198

Linguine . Sicilian Red Prawn . Tomato Sauce . Chilli

MAIN

Roasted Half Free Range Chicken

Free Range Chicken . Marinated In Chinese Wine

Daily Catch

Please Check With Our Team

M6 Wagyu Striploin +\$68

Australia M6 Wagyu Striploin . Gravy

DESSERT

Cannoli

Ricotta Cheese . Pistachio Gelato

Soft Serve Ice Cream +\$68

Served With Caviar . Champagne Jelly

\$888 PER PERSON

PRICES ARE IN HONG KONG DOLLARS . 10% SERVICE CHARGE APPLIES