

Liso

Lunch menu





APPETIZER

Beetroot Salad

Roasted Bell Pepper . Cauliflower . Balsamic

Crab Meat with Apple Salad

Slow Cooked Apple . Cherry Tomato . Pepper

Octopus +\$28

Green Pepper Corn Cream Sauce

Steak Tartare

Home Baked Crisps . Onsen Egg

Garlic Prawn

Sauteed Wild Mushroom . Lemon Brown Butter Sauce

Foie Gras Crème Brulee . Caviar +\$58

Homemade Foie Gras Mousse . Caramelized . Caviar

SOUP

Daily Soup

Please Check with Our Team

Seafood Soup +\$38

Squid . Prawn . Fish

MAIN

Fettuccine Wild Mushroom

Sun-Dried Tomato . Pesto

Roasted Pork Loin

Slow Roasted Pork Chop . Thyme Gravy

Sous-Vide Pork Rib Saikyoyaki

Teriyaki Sauce

Ribeye Steak +\$68

Grilled Angus Ribeye . Beef Jus

Daily Catch

Please Check with Our Team

Herb Roasted Chicken

Roasted Spring Chicken . Porcini Gravy

Beef Cheek Truffle Risotto +\$38

Wagyu Beef Cheek . Truffle Cream Sauce

Linguine Red Prawn +\$198

Spanish Red Prawn . Tomato Sauce . Chilli

DESSERT

Daily Dessert

Please Check with Our Team

Soft Serve Ice Cream . Caviar +\$68

Caviar . Champagne Jelly

Served With Coffee / Tea

ADD ON

Deep Fried Abalone . Caviar +\$78

Lemon Miso Mayonnaise

Fresh Oyster . Caviar +\$78

*Freshly Shucked Japanese Oyster .
Champagne Caviar Sauce*

2 COURSES \$328 | 3 COURSES \$348 | 4 COURSES \$368



APPETIZER

Caesar Salad . Parma Ham

Romaine Lettuce . Croutons . Parmesan Cheese

Crab Meat with Mango Salad

Fresh Mango . Cherry Tomato . Pepper

Blue Mussel +\$28

Green Pepper Corn Cream Sauce

Steak Tartare

Home Baked Crisps . Onsen Egg

US Asparagus . Cauliflower Salad

Black Bean . Dill . Citrus Dressing

Foie Gras Crème Brulee . Caviar +\$58

Homemade Foie Gras Mousse . Caramelized . Caviar

SOUP

Daily Soup

Please Check with Our Team

Seafood Soup +\$38

Squid . Prawn . Fish

MAIN

Spaghetti Alla Norma

Eggplant . Parmesan Cheese . Spicy Tomato Sauce

Roasted Pork Loin

Slow Roasted Pork Chop . Thyme Gravy

Duck Leg Confit

Potato Puree . Citrus Gravy

Ribeye Steak +\$68

Grilled Angus Ribeye . Beef Jus

Daily Catch

Please Check with Our Team

Herb Roasted Chicken

Roasted Spring Chicken . Porcini Gravy

Fettuccine Calamari

Chorizo Ragu . Bell Pepper

Linguine Red Prawn +\$198

Spanish Red Prawn . Tomato Sauce . Chilli

DESSERT

Daily Dessert

Please Check with Our Team

Soft Serve Ice Cream . Caviar +\$68

Caviar . Champagne Jelly

Served With Coffee / Tea

ADD ON

Deep Fried Abalone . Caviar +\$78

Lemon Miso Mayonnaise

Fresh Oyster . Caviar +\$78

*Freshly Shucked Japanese Oyster .
Champagne Caviar Sauce*

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APPETIZER

Caprese . Artichoke

Burrata Cheese . Arugula . Cherry Tomato . Cashew Nut . Balsamic

Steak Tartare

Home Baked Crisps . Onsen Egg

Crab Meat with Apple Salad

Tomato Consommé Jelly . Cherry Tomato . Pepper

Garlic Prawn

Sauteed Wild Mushroom . Lemon Brown Butter Sauce

Blue Mussel +\$28

Green Pepper Corn Cream Sauce

Foie Gras Crème Brulee . Caviar +\$58

Homemade Foie Gras Mousse . Caramelized . Caviar

SOUP

Daily Soup

Please Check with Our Team

Seafood Soup +\$38

Squid . Prawn . Fish

MAIN

Spaghetti Asparagus . Feta Cheese

Sun-Dried Tomato . Pesto

Daily Catch

Please Check with Our Team

Roasted Pork Loin

Slow Roasted Pork Chop . Thyme Gravy

Herb Roasted Chicken

Roasted Spring Chicken . Porcini Gravy

Lamb Rack +\$38

Slow Roasted Lamb Rack . Lamb Jus

Fettuccine Beef Cheek

Wagyu Beef Cheek . Red Wine Sauce

Ribeye Steak +\$68

Grilled Angus Ribeye . Beef Jus

Linguine Red Prawn +\$198

Spanish Red Prawn . Tomato Sauce . Chilli

DESSERT

Daily Dessert

Please Check with Our Team

Soft Serve Ice Cream . Caviar +\$68

Caviar . Champagne Jelly

Served With Coffee / Tea

ADD ON

Deep Fried Abalone . Caviar +\$78

Lemon Miso Mayonnaise

Fresh Oyster . Caviar +\$78

*Freshly Shucked Japanese Oyster .
Champagne Caviar Sauce*

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