



MULAN
沐 瀾



ART OF CANTON
粵 藝 館



s e n s u

Huso

Tasting Dinner Set 3 Courses

APPETIZER *Choose Two*

Spanish Tortilla <i>Mango Aioli</i>	Steak Tartare <i>Egg Gel . Chives</i>	Sous Vide Chicken Marble <i>Truffle Mayo</i>
Tempura Rock Shrimp <i>Garlic Mayonnaise</i>	Seared Foie Gras <i>+\$28</i> <i>Toast . Strawberry Balsamico</i>	Amaebi Tartare . Caviar <i>+\$48</i> <i>Hokkaido Amaebi . Lime Zest . Olive Oil</i>

SOUP *Choose One*

Daily Soup <i>Please Check with Our Team</i>	Seafood Soup <i>+\$38</i> <i>Squid . Prawn . Fish</i>
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MAIN *Choose One*

Huso Caviar Pasta <i>Spaghetti Aglio Olio . Crab Meat . Dry Caviar</i>	Linguine Carabineros Red Prawn <i>+\$198</i> <i>Spanish Red Prawn . Tomato Sauce . Chillli</i>
Duck Leg Confit <i>Potato Puree . Yuzu Dressing</i>	Roasted Pork Loin <i>Slow Roasted Pork Loin . Thyme Gravy</i>
Ribeye <i>+\$68</i> <i>Grilled Black Angus Ribeye . Gravy</i>	Signature Roasted Chicken <i>(Half Free Range Chicken . Suitable For 2) Seasonal Vegetable . Wild Mushroom Risotto</i>

ADD ON

Daily Dessert <i>+\$48</i> <i>Please Check with Our Team</i>	Soft Serve Ice Cream . Caviar <i>+\$68</i> <i>Caviar . Champagne Jelly</i>
Wine Pairing 3 Glasses <i>+\$388</i> <i>Champagne, White & Red Wine</i>	

Original Price

\$488 PER PERSON

FOODIE Member Exclusive

\$368 PER PERSON

Please inform us of any food allergies or dietary requirements prior to ordering
All prices are in Hong Kong Dollars and subject to 10% service charge based on original prices

Huso

Tasting Dinner Set 5 Courses

APPETIZER *Choose Two*

Spanish Tortilla <i>Mango Aioli</i>	Steak Tartare <i>Egg Gel . Chives</i>	Sous Vide Chicken Marble <i>Truffle Mayo</i>
Tempura Rock Shrimp <i>Garlic Mayonnaise</i>	Seared Foie Gras <i>+\$28</i> <i>Toast . Strawberry Balsamico</i>	Amaebi Tartare . Caviar <i>+\$48</i> <i>Hokkaido Amaebi . Lime Zest . Olive Oil</i>

SOUP *Choose One*

Daily Soup <i>Please Check with Our Team</i>	Seafood Soup <i>+\$38</i> <i>Squid . Prawn . Fish</i>
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PASTA *Choose One*

Huso Caviar Pasta <i>Spaghetti Aglio Olio . Crab Meat . Dry Caviar</i>	Linguine Carabineros Red Prawn <i>+\$198</i> <i>Spanish Red Prawn . Tomato Sauce . Chillli</i>
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MAIN *Choose One*

Daily Catch Papillote <i>Please Check with Our Team</i>	Duck Leg Confit <i>Potato Puree . Yuzu Dressing</i>
Roasted Pork Loin Provencal <i>Pork Loin . Bread Crumbs . Pistachio</i>	Ribeye <i>+\$68</i> <i>Grilled Black Angus Ribeye . Seasonal Vegetable . Gravy</i>
Signature Roasted Chicken <i>(Half Free Range Chicken . Suitable For 2) Seasonal Vegetable . Wild Mushroom Risotto</i>	Ossobuco Alla Milanese <i>+\$98</i> <i>(Suitable For 2) Beef Shank . Porcini Red Wine Sauce . Saffron Risotto</i>
Suckling Pig <i>+\$168</i> <i>(Slow Roasted Sucking For 2) Thyme Jus</i>	Slow-cooked Spiced Short Rib <i>+\$198</i> <i>(Suitable For 2) Seasonal Lettuce</i>

DESSERT *Choose One*

Daily Dessert <i>Please Check with Our Team</i>	Soft Serve Ice Cream . Caviar <i>+\$68</i> <i>Caviar . Champagne Jelly</i>
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ADD ON

Wine Pairing 3 Glasses <i>+\$388</i> <i>Champagne, White & Red Wine</i>
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Original Price

\$588 PER PERSON

FOODIE Member Exclusive

\$468 PER PERSON

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

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 \$1188 For 2**



Luso Caviar Set Menu



Mother of Pearl Spoon
Let the flavours Shine.

Huso

Caviar Set Menu

AMUSE BOUCHE

Caviar Tasting with House Champagne
Royal Oscietra

APPETIZER

Spanish Tortilla . Caviar
Mango Aioli

Steak Tartare . Caviar
Egg Gel . Chives

Amaebi Tartare . Caviar
Hokkaido Amaebi . Lime Zest . Olive Oil

SOUP

Seafood Soup
Squid . Prawn . Fish

PASTA

Choose One

Huso Caviar Pasta
Spaghetti Aglio Olio . Crab Meat . Dry Caviar

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

MAIN COURSE

Choose One

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

Ossobuco Alla Milanese **+\$158**
*(Suitable For 2)
Beef Shank . Porcini Red Wine Sauce . Saffron Risotto*

Suckling Pig
*(Slow Roasted Sucking For 2)
Thyme Jus*

Slow-cooked Spiced Short Rib **+\$108**
*(Suitable For 2)
Seasonal Lettuce*

DESSERT

Soft Serve Ice Cream . Caviar
Caviar . Champagne Jelly

ADD-ON

Wine Pairing 3 Glasses **+\$388**
Brut Rosato, White & Red Wine

Original Price

\$1,288 PER PERSON

FOODIE Member Exclusive

\$768 PER PERSON

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