

Luso

Lunch when



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STARTER

Japanese Pumpkin Quinoa Salad

Almond . Honey Yogurt Dressing

Crab Meat with Pear Salad

Pear . Cherry Tomato . Pepper

Octopus with Chorizo +\$38

Grilled Octopus . Stewed Chorizo . Bell Pepper . Paprika

Steak Tartare

Home Baked Crisps . Onsen Egg

Garlic Prawn

Sauteed Wild Mushrooms

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 Al Pesto E Burrata

Burrata Cheese . Pesto Sauce

Daily Catch

Please Check with Our Team

Herb Roasted Chicken

Roasted Spring Chicken . Morel Gravy

Sous Vide Oyster Blade +\$68

Wagyu M7 Oyster Blade . Beef Jus

Fettuccine Beef Cheek

Wagyu Beef Cheek . Red Wine Sauce

Roasted Pork Loin

Slow Roasted Pork Chop . Thyme Gravy

Lamb Rack +\$38

Roasted New Zealand Lamb Rack . Lamb Gravy

Red Prawn Linguine +\$188

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

Pan Seared Scallop . Caviar +\$68

Orange Mayonnaise . Hokkaido Scallop

Fresh Oyster . Caviar +\$78

Freshly Shucked Japanese Oyster . Champagne Caviar Sauce

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

Luso

STARTER

Beetroot Salad

Beetroot . Cherry Tomato . Citrus Dressing

Crab Meat with Mango Salad

Fresh Mango . Cherry Tomato . Pepper

Mussels with Chorizo +\$38

Sauteed Mussels . Stewed Chorizo . Bell Pepper . Paprika

Steak Tartare

Home Baked Crisps . Onsen Egg

Garlic Prawn

Sauteed Wild Mushrooms

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 Truffle Mushroom

Creamy Truffle . Wild Mushrooms

Roasted Pork Loin

Slow Roasted Pork Chop . Thyme Gravy

Braised Wagyu Beef Cheek

Mashed Potato . Red Wine Sauce

Ribeye Steak +\$68

Grilled Angus Ribeye . Gravy

Daily Catch

Please Check with Our Team

Herb Roasted Chicken

Roasted Spring Chicken . Morel Gravy

Fettuccine Beef Ragù +\$38

Wagyu Beef Chuck . Red Wine Cream Sauce

Red Prawn Linguine +\$188

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

Pan Seared Scallop . Caviar +\$68

Orange Mayonnaise . Hokkaido Scallop

Fresh Oyster . Caviar +\$78

Freshly Shucked Japanese Oyster . Champagne Caviar Sauce

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STARTER

Caesar Salad . Parma Ham

Romaine Lettuce . Croutons . Parmesan Cheese

Steak Tartare

Home Baked Crisps . Onsen Egg

Crab Meat with Tomato Consomme Jelly

Tomato Consomme Jelly . Pepper

Burrata Cheese

Arugula . Cherry Tomato

Prawn with Chorizo +\$38

Grilled Prawn . Stewed Chorizo . Bell Pepper . Paprika

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 Al Limone . Clams

Dry Caviar . White Wine Lemon Sauce . Clams

Daily Catch

Please Check with Our Team

Roasted Pork Loin

Slow Roasted Pork Chop . Thyme Gravy

Herb Roasted Chicken

Roasted Spring Chicken . Morel Gravy

Duck Leg Confit

Potato Puree . Citrus Dressing

Fettuccine Beef Ragu +\$38

Wagyu Beef Chuck . Red Wine Cream Sauce

Ribeye Steak +\$68

Grilled Angus Ribeye . Gravy

Red Prawn Linguine +\$188

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

Pan Seared Scallop . Caviar +\$68

Orange Mayonnaise . Hokkaido Scallop

Fresh Oyster . Caviar +\$78

Freshly Shucked Japanese Oyster . Champagne Caviar Sauce

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