

# LUCE Menu

## Starters

## Antipasti

---

<b>V - Caprese</b> - Tomato, Buffalo Mozzarella, Basil Pesto, Pickled Onions and Balsamic Caviar	<b>R175</b>
<b>Hyde Park Salad</b> – Mixed Lettuce, Julienne Beetroot and Carrot, Cucumber, Cherry Tomato, Red Onion, Toasted Almond, Grilled Chicken Breast, Avocado, Balsamic Dressing	<b>R145</b>
<b>V - Mushroom and Mozzarella Arancini</b> - Truffle Crème Cheese , Parmesan Shavings	<b>R140</b>
<b>Beef Carpaccio</b> – Mushroom and Truffle Mousse, Parmesan, Rocket, Balsamic Reduction	<b>R175</b>
<b>Grilled Calamari</b> - Grilled Baby Marrow Ribbons, Tossed in Garlic Lemon Butter, Chilli Oil	<b>R185</b>
<b>V - Melanzane Parmigiana</b> - Baked Eggplant with layers of Mozzarella in Tomato and Basil sauce	<b>R130</b>
<b>Smoked Salmon Bruschetta</b> – Toasted Ciabatta, Avocado, Lime Crème Cheese, Crispy Capers	
3 X Bruschetta	<b>R145</b>
6 X Bruschetta	<b>R195</b>

## Soup

## Zuppe

---

<b>V – Roasted Red Pepper and Tomato Soup</b> – Unfused with Cumin, served with Garlic Croutons	<b>R105</b>
<b>Mussel and Prawn Chowder</b> – Potato, Carrot, Crème, Chive Oil with Crispy Onion	<b>R120</b>



---

PLEASE NOTE: We use ingredients in our food that some people may be allergic to. All food is stored and prepared in a common kitchen with the risk of exposure to the allergens. We cannot guarantee that any foods or beverages are allergen free even if the allergen does not appear in the name or the ingredients listing. If you have food allergies then ask kitchen management about any specific allergens in the food before eating any food from the menu.

# LUCE Menu

## Pasta

## Primi Piatti

### Pasta

Penne | Spaghetti | Gnocchi | Linguine | Fettucinne | Pappardelle

### Sauces

**Alfredo** – Streaky Bacon, Wild Mushroom Crème, Parmesan **R160**

**Lamb Ragù** - Pulled Lamb Shoulder, Tomato, Parmesan Shavings **R210**

**Bolognese** - Beef Bolognese, Fresh Basil, Tomato, a Touch of Cream, Parmesan Shavings **R175**

**Pollo Peppadew** - Chicken Breast, Peppadew Crème, Parmesan Shaving, Chives **R165**

**Oxtail** - Pulled Oxtail, Tomato, Parmesan Shavings **R210**

**V – Arrabbiata** - Creamy Arrabbiata Sauce and Parsley **R145**

### V – Vegetarian Dish

## Fish

## Pesci

**Pan Seared Salmon** – Cauliflower Puree, Beetroot, Pulse Salad, Caper Berry Beurre Blanc, Chive Oil **R365**

**Catch of the Day** - Pan Fried Line Fish, Ratatouille, Lemon, Coriander Salsa Verde **R275**

**Grilled Sole** – Lemon Caper Beurre Blanc and a choice of side **R315**

**12 Grilled Prawns** – Roasted Potatoes or Steamed Basmati Rice, Grilled Limes, Lemon Butter Sauce **R495**

## Meat

## Carni

**Oven Roasted Pork Belly** – Sweet Potato, Roasted Baby Onion, Charred Corn, Coriander Salsa Verde **R195**

**Braised Lamb Shank** – Rustic Mash with Onions and Garlic, Ratatouille Vegetable **R375**

**Braised Oxtail** – Parmesan Pommies Puree, Glazed Orange Shaved Carrots **R315**

**Brick Chicken** – Deboned Whole Chicken, Rocket and Tomato Salad, Garlic and Chilli Beurre Blanc **R275**

**Sous-Vide Chicken** – Half Chicken, White Wine Sauce, Confit Baby Onion, Baby Potato **R245**

**Duck Leg Confit** – Potato Gratin, Sweet Potato, Charred Broccolini, Cranberry Jus **R275**

**Local Grilled Ostrich Fillet** – Carrot and Cumin Puree, Garlic Bok Choy, Grilled Spring Onion, Flavored Butter, Red Wine Jus **R285**



PLEASE NOTE: We use ingredients in our food that some people may be allergic to. All food is stored and prepared in a common kitchen with the risk of exposure to the allergens. We cannot guarantee that any foods or beverages are allergen free even if the allergen does not appear in the name or the ingredients listing. If you have food allergies then ask kitchen management about any specific allergens in the food before eating any food from the menu.

# LUCE Menu

## Luce Meat Selection

## Selezione di Carne

---

<b>300g Beef Rib-Eye</b>	<b>R325</b>
<b>300g Beef Rump</b>	<b>R235</b>
<b>300g Beef Sirloin</b>	<b>R235</b>
<b>250g Beef Fillet</b>	<b>R315</b>
<b>500g T-Bone</b>	<b>R365</b>

All Meats are served with Roasted Baby Onions, Charred Broccolini, Crispy Polenta and Flavored Butter

<b>Sauces</b>	<b>R45</b>
Green Peppercorn Sauce	
Mushroom Sauce	
Creamy Garlic	
Peri-Peri Sauce	
Lemon Beurre Blanc	

<b>Sides</b>	
Handcut Fries	<b>R65</b>
Garlic Bok Choy	<b>R45</b>
3 Slices Ciabatta	<b>R30</b>
Roasted butternut	<b>R45</b>
Mash potato	<b>R45</b>
Creamed spinach/ Sautéed Spinach	<b>R45</b>
Baby vegetables	<b>R45</b>
Basmati rice	<b>R45</b>
Side salad	<b>R45</b>

## Dessert

## Dolci

---

<b>Peppermint Crisp Tiramisu</b> – Traditional Tiramisu with flavours of South Africa	<b>R110</b>
<b>Chocolatissimo</b> – Warm Chocolate Fondant with Vanilla Ice Cream	<b>R110</b>
<b>Traditional Malva Pudding</b> – with Crème Anglaise or Vanilla Ice Cream	<b>R110</b>



---

PLEASE NOTE: We use ingredients in our food that some people may be allergic to. All food is stored and prepared in a common kitchen with the risk of exposure to the allergens. We cannot guarantee that any foods or beverages are allergen free even if the allergen does not appear in the name or the ingredients listing. If you have food allergies then ask kitchen management about any specific allergens in the food before eating any food from the menu.