

LUCE Menu

Starters

Antipasti

V - Panzenella Salad - Tomato, Buffalo Mozzarella, Basil Pesto, Toasted Ciabatta Croutons, Pickled Onions	R185
Hyde Park Salad – Mixed Lettuce, Julienne Beetroot and Carrot, Cucumber, Cherry Tomato, Red Onion, Toasted Almond, Grilled Chicken Breast, Avocado, Balsamic Dressing	R155
V - Mushroom and Mozzarella Arancini - Truffle Crème Cheese , Parmesan Shavings	R140
Tempura Fried Haloumi - Guacamole, Honey, Rocket, Cherry Tomatoes	R165
Braised Mussel and Calamari - Tomato and Garlic Broth, Toasted Ciabatta, Herb Oil	R185
V - Melanzane Parmigiana - Baked Eggplant with layers of Mozzarella in Tomato and Basil sauce	R135

Soup

Zuppe

V – Butternut and Pumpkin Soup - Pumpkin Seeds, Butternut Cubes, Cinnamon and Sugar	R110
Mussel and Prawn Chowder – Potato, Carrot, Crème, Chive Oil with Crispy Onion	R120



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LUCE Menu

Pasta

Primi Piatti

Pasta

Penne | Spaghetti | Gnocchi | Linguine | Fettucinne | Pappardelle | Tagliatelle

Sauces

Alfredo – Streaky Bacon, Wild Mushroom Crème, Parmesan	R175
Lamb Ragù - Pulled Lamb Shoulder, Tomato, Parmesan Shavings	R220
Bolognaise - Beef Bolognaise, Fresh Basil , Tomato, a Touch of Cream, Parmesan Shavings	R185
Chorizo - Spicy Tomato Ragout, Chorizo and Fresh Cream	R185
Tuscan Chicken - Baby spinach crème, sun-dried tomatoes, and parmesan shavings	R175
V – Arrabbiata - Creamy Arrabbiata Sauce and Parsley	R155
Beef Short Rib Gnocchi - Parmesan and Truffle Sauce, Crispy Onion, Parmesan, Herb Oil	R205
Seafood Arrabbiata Risotto - Grilled Prawn, Mussel, Sun-Dried Tomato Pesto, Chives	R235

V – Vegetarian Dish

Fish

Pesci

Salmon Nicoise - Baby Potato, Green Beans, Olives, Sundried Tomatoes, Lemon Beurre Blanc	R385
Pan Seared King Klip - Chowder Sauce, Chimmichurri Orzo, Crispy Onion	R295
6 Chili and Ginger Grilled Prawns - Steamed Basmati Rice, Garlic, Coriander, Lemon Butter Sauce	R305
Calamari Tubes - Pan seared Calamari, Tomato Ragout, Garlic, Steamed Basmati Rice, Lemon and Coriander Beurre Blanc	R305

Meat

Carni

Oven Roasted Pork Belly - Butternut Miso Puree, Baby Apple, Charred Spring Onion, Polenta Cubes, Smokey BBQ Sauce	R205
Braised Lamb Shank – Rustic Mash with Onions and Garlic, Ratatouille Vegetable	R385
Braised Oxtail – Parmesan Pommes Puree, Glazed Orange Shaved Carrots	R325
Slow Cooked Beef Short-Rib - Truffle Pommes Puree, Grilled Tender stem Broccoli, Baby Carrot, Beef Jus	R285
Confit Chicken - Leg Quarter, Roasted Baby Potato, Onions, Lemon Crème, Sautéed Spinach	R275
Grilled Deboned Chicken Thighs - Tomato Ragout, Coriander and Lime Crème, Crispy Onion, Rocket	R275



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Luce Meat Selection

Selezione di Carne

300g Beef Rib-Eye	R355
300g Beef Rump	R245
300g Beef Sirloin	R245
250g Beef Fillet	R325
500g T-Bone	R385
250g Local Ostrich Fillet	R245

All Meats served with Smashed Baby Potato, Charred Spring Onion, Cherry Tomato and Harissa Butter

Sauces R45

Green Peppercorn Sauce
Mushroom Sauce
Creamy Garlic
Peri-Peri Sauce
Lemon Beurre Blanc

Sides

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

Dessert

Dolci

Warm Apple and Pecan Pie - with Crème Anglaise or Vanilla Ice Cream	R110
Chocolatissimo - Warm Chocolate Fondant with Vanilla Ice Cream	R110
Sticky Toffee Pudding - with Crème Anglaise or Vanilla Ice Cream	R110
White Chocolate Almond Cake - with Dark Chocolate Mousse, Toasted Desiccated Coconut, Strawberry	R110



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