

LUCE Menu

Starters

Antipasti

Grilled Chicken Thigh and Cabbage Salad	R185
Red Cabbage, Carrot, Ponzu Dressing, Sesame Seeds, Orange, Fresh Coriander, Iceberg	
Hyde Park Salad	R175
Mixed Lettuce, Julienne Beetroot and Carrot, Cucumber, Cherry Tomato, Red Onion, Toasted Almond, Grilled Chicken Breast, Avocado, Balsamic Dressing	
V - Mushroom and Mozzarella Arancini	R155
Truffle Crème Cheese, Parmesan Shavings	
V - Rustic Tomato and Charred Corn Salad	R160
Avocado, Red Onion, Cherry Tomatoes, Corn, Cucumber, Harissa Dressing	
Creamy Mussels	R185
Lemon and Coriander Creme, Toasted Ciabatta, Herb Oil	
V - Melanzane Parmigiana	R155
Baked Eggplant with layers of Mozzarella in Tomato and Basil Sauce	

Soup

Zuppe

Creamy Mushroom and Pulled Chicken	R125
Served with a Sliced Of Toasted Ciabatta	
V - Potato and Corn Chowder	R125
Potato, Carrot, Corn, Crème, Chive Oil with Crispy Onion	
V - Rustic Red Cabbage soup	R125
Crispy Bacon, Onion and Served with a slice of toasted ciabatta	

Fish

Pesci

Harissa Baked Salmon	R405
Baby Marrow, Cherry Tomato, Baby Spinach, Orzo, Harissa Crème	
Pan Seared King Klip	R295
Sweet Potato and Honey Puree, Apple and Coriander Salsa, Lime Crème	
6 Grilled Prawns	R325
Steamed Basmati Rice, Garlic, Coriander, Lemon Butter Sauce	
Line fish of the Day	R295
Butternut puree, Grilled Baby Onion. Baby Spinach, Cherry tomato, Capers and lemon Beurre-blanc	



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LUCE Menu

Pasta

Primi Piatti

Pasta

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

Sauces

Alfredo

Streaky Bacon or Chicken, Wild Mushroom Crème, Parmesan

R185

Lamb Ragu

Pulled Lamb Shoulder, Tomato, Parmesan Shavings

R245

Bolognese

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

R195

Basil Pesto and Peppadew

Chicken Breast, Peppadew Crème, Parmesan Shaving, Chives

R205

Prawn Alla Busara

Spicy Tomato Crème, Prawn Meat, Garlic, one Grilled Prawn

R295

Aglio Eolio

Garlic and chili flakes, Calamari, Prawn Meat, Lemon Crème

R295

Butter Chicken

Light Curry Crème, Chicken, Coriander, Tomatoes, and Parmesan Shavings

R185

V – Arrabbiata

Creamy Arrabbiata Sauce, Parmesan and Basil

R165

V – Sorrentino

Tomato Creme, Capers, Olives, Mozzarella Cheese, Fresh Basil, Napolitano, Parmesan Shavings

R195

V – Vegetarian Dish

Meat

Carni

Porchetta

Rolled Pork Belly, Sweet Potato and Honey Puree, Apple and Coriander Salsa, Lime Crème

R225

Braised Lamb Shank

Rustic Mash with Onions and Garlic, Lentil Jus and Gremolata

R405

Braised Oxtail

Pommes Puree, Honey Glazed Baby Carrots, Blistered Cherry Tomatoes

R345

Crumbed Chicken Breast

Parsley and Herb Crumb, Parmesan Cherry Tomato and Rocket Salad, Lemon Vinaigrette

R225

Tuscan Deboned Chicken Thighs

Rustic Mushroom and Baby Spinach, Sundried Tomatoes, Baby Potatoes

R315



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Luce Meat Selection

Selezione di Carne

300g Beef Rib-Eye	R365
300g Beef Rump	R260
300g Beef Sirloin	R260
250g Beef Fillet	R335
500g T-Bone	R395
250g Local Ostrich Fillet	R255

All Meats served with Onion Puree, Potato Croquette, Cherry Tomato and Biltong Butter

Sauces R45

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

Sides

Handcut Fries	R65
3 Slices Ciabatta	R30
Roasted butternut	R50
Mash potato	R50
Creamed spinach/ Sautéed Spinach	R50
Baby vegetables	R55
Basmati rice	R45
Side salad	R45

Special

Speciale

Tomahawk Steak R850

Hand Cut Fries, A side of Charred Brocolini , Beef Jus, Truffle Butter

Surf and Turf R435

250g Grilled Beef Fillet with 3 Butterfly Prawn, A Choice of side and Sauce

Dessert

Dolci

Traditional Carrot Cake Slice R120

with Whipped Crème and Candied Walnuts

Chocolatissimo R125

Warm Chocolate Fondant with Vanilla Ice Cream

Sticky Toffee Pudding R120

with Crème Anglaise or Vanilla Ice Cream

White Chocolate Almond Cake R120

with Dark Chocolate Mousse, Toasted Desiccated Coconut, Strawberry



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