LUCE
BY DAVIDE GIACOMELLI

BUSINESS SET LUNCH

4 to 15 March 2024

3-course, $42++
Appetiser, main and dessert

2-course, $38++
Main with appetiser or dessert

APPETISER (CHOOSE ONE)

Vellutata di Ceci con Crostini
Hearty chickpea velouté, gourmet crouton with Grana Padano

Bruschetta Pomodoro e Mozzarella
Toasted bread grated with garlic and topped with buffalo mozzarella, cherry tomato concassé, rocket leaves and basil

Burrata +$16
Burrata PDO 150g, heirloom tomato, basil, extra virgin olive oil

Tagliere di Affettati Misti +$14
Selection of premium Italian cold cuts

MAIN COURSE (CHOOSE ONE)

Pizza Cacioricotta e Salsiccia
White pizza, mozzarella cheese, cacioricotta cheese, pork sausages

Orecchiette alle Cime di Rapa
Bronze-drawn durum wheat "Orecchiette" pasta, with broccolini "Aglio Olio" and pecorino cheese

Hamburger all' Italiana con Patatine Fritte
Angus beef burger with lettuce, tomato, onion and cheese with pizza bread, served with French fries

Barramundi e Finocchi
Pan-fried barramundi with different textures of fennel

Halibut alla Puttanesca +$25
Halibut served with fresh tomato sauce, Taggiasca olives, anchovies, Pantelleria capers and fresh herbs

Fettuccine alla Coda di Manzo +$18
Fresh homemade fettuccine pasta with deboned oxtail ragout

DESSERT (CHOOSE ONE)

Chocolate Mousse Cake
Chocolate mousse, chocolate fudge, vanilla gelato, fresh strawberry

Pineapple Cream Brûlée
Pineapple compote

LUCE-misù + $10
Mascarpone cream espuma, espresso syrup, lady finger sponge, crunchy feuilletine

All prices are subject to 10% service charge and prevailing government taxes

LUCE
BY DAVIDE GIACOMELLI

BUSINESS SET LUNCH

18 to 29 March 2024

3-course, $42++
Appetiser, main and dessert

2-course, $38++
Main with appetiser or dessert

APPETISER (CHOOSE ONE)

Vellutata di Zucca con Crostini
Hearty pumpkin velouté, gourmet crouton with Grana Padano

Insalata Nizzarda
Tuna, green beans, Taggiasca olives, anchovy, boiled eggs, tomatoes, lettuce, red onion

Burrata +$16
Burrata PDO 150g, heirloom tomato, basil, extra virgin olive oil

Tagliere di Affettati Misti +$14
Selection of premium Italian cold cuts

MAIN COURSE (CHOOSE ONE)

Pizza Cotto e Gorgonzola
White pizza, mozzarella cheese, gorgonzola cheese, cooked ham

Tagliatelle Cacio & Pepe
Homemade "Tagliatelle" pasta, Pecorino Pugliese cheese and freshly grated black pepper

Straccetti di Manzo Angus con Verdure
Oriental style sautéed Angus beef with mixed vegetables and rice

Salmone e Broccoli
Salmon confit in grape seed oil, served with different textures of broccoli

Halibut alla Puttanesca +$25
Halibut served with fresh tomato sauce, Taggiasca olives, anchovies, Pantelleria capers and fresh herbs

Fettuccine alla Coda di Manzo +$18
Fresh homemade fettuccine pasta with deboned oxtail ragout

DESSERT (CHOOSE ONE)

Apple Crumble Tart
Caramel apple tart, fresh strawberry, vanilla gelato

Mango Mousse Cake
Genoise sponge, fresh berries, Thai mango compote

LUCE-misù + $10
Mascarpone cream espuma, espresso syrup, lady finger sponge, crunchy feuilletine

All prices are subject to 10% service charge and prevailing government taxes

LUCE
BY DAVIDE GIACOMELLI

BUSINESS SET LUNCH

1 to 12 April 2024

3-course, $42++
Appetiser, main and dessert

2-course, $38++
Main with appetiser or dessert

APPETISER (CHOOSE ONE)

Vellutata di Fagioli con Crostini
Hearty red bean velouté, gourmet crouton with Grana Padano

Tartare di Salmone e Avocado
Marinated salmon "au naturel", avocado, red onion, parsley

Burrata +$16
Burrata PDO 150g, heirloom tomato, basil, extra virgin olive oil

Tagliere di Affettati Misti +$14
Selection of premium Italian cold cuts

MAIN COURSE (CHOOSE ONE)

Pizza Quattro Formaggi
White pizza, mozzarella cheese, scamorza, provolone, gorgonzola

Tagliatelle alla Bolognese
Homemade Tagliatelle pasta with traditional Bolognese sauce

Svizzera di Manzo
Homemade Angus Beef patty with caramelised onion, melted Taleggio cheese and romaine salad a la plancha

Barramundi alla Mugnaia e Spinacino
Barramundi 'meunière', sautéed baby spinach

Halibut alla Puttanesca +$25
Halibut served with fresh tomato sauce, Taggiasca olives, anchovies, Pantelleria capers and fresh herbs

Fettuccine alla Coda di Manzo +$18
Fresh homemade fettuccine pasta with deboned oxtail ragout

DESSERT (CHOOSE ONE)

Peach Melba
Raspberry sauce, vanilla gelato, poached peach

Mango Panna Cotta
Desiccated coconut, passion mango compote

LUCE-misù + $10
Mascarpone cream espuma, espresso syrup, lady finger sponge, crunchy feuilletine

All prices are subject to 10% service charge and prevailing government taxes

LUCE
BY DAVIDE GIACOMELLI

BUSINESS SET LUNCH

15 to 27 April 2024

3-course, $42++
Appetiser, main and dessert

2-course, $38++
Main with appetiser or dessert

APPETISER (CHOOSE ONE)

Zuppa di Lenticchie e Verza con Crostini
Hearty lentil and cabbage soup, gourmet crouton with Grana Padano

Roast-Beef di Manzo, Rucola, Grana e Pomodorini
Thinly-sliced Angus Beef sirloin, served chilled, cherry tomatoes, Grana Padano cheese and rocket leaves

Burrata +$16
Burrata PDO 150g, heirloom tomato, basil, extra virgin olive oil

Tagliere di Affettati Misti +$14
Selection of premium Italian cold cuts

MAIN COURSE (CHOOSE ONE)

Pizza alla Diavola
Homemade tomato sauce, mozzarella cheese, spicy salami and basil

Pasta alla Norma
Rigatoni pasta, fresh tomato sauce, aubergine, basil, cacioricotta cheese, baked au gratin

Salmone, Zucchine e Tapenade
Scottish salmon confit, grilled courgettes, olive tapenade

Pollo al Mattone e Lattuga
Boneless chicken thigh cooked a la plancha, grilled lettuce, herb dressing, marjoram-scented jus

Halibut alla Puttanesca +$25
Halibut served with fresh tomato sauce, Taggiasca olives, anchovies, Pantelleria capers and fresh herbs

Fettuccine alla Coda di Manzo +$18
Fresh homemade fettuccine pasta with deboned oxtail ragout

DESSERT (CHOOSE ONE)

Pandan Coconut Mousse Cake
Pandan sponge, coconut cream, desiccated coconut

Chocolate Brownie Cake
Chocolate ganache, fresh berries, chocolate soil, gelato

LUCE-misù + $10
Mascarpone cream espuma, espresso syrup, lady finger sponge, crunchy feuilletine

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