Luso

DINNER CHEF'S SELECTION

Fish pâté
Portuguese cream cheese v
Sourdough bread, salted butter v

Short rib wagyu croquettes
Tempura runner beans, paprika mayo v
Sautéed squid, lemon butter

65

Ribeye (500g)
Whole seabass baked in salt

Tomato salad v
Fried potatoes v
Green leaf salad v

Chocolate mousse v
Almond tart v

WINE PAIRINGS

Classic 35
Signature 58

V vegetarian. Please speak to your server for vegan options.

Please ask about allergens and inform us of any dietary requirements. A discretionary service charge of 14.5% and a cover charge of 1.5 per person for unlimited Belu filtered water will be added to your bill.

Luso

DINNER CHEF'S SELECTION

Pâté de peixe
Requeijão v
Pão, manteiga com sal v

Croquetes de wagyu
Peixinhos da horta v
Lulas com molho de manteiga

65

Ribeye (500g)
Robalo ao sal

Salada de tomate v
Batatas fritas v
Salada verde v

Mousse de chocolate v
Tarte de amêndoa v

WINE PAIRINGS

Classic 35
Signature 58

V vegetariano. Para opções veganas, fale com a nossa equipa.

Por favor, pergunte sobre alergénios e informe-nos de quaisquer restrições alimentares.
Será adicionada à sua conta uma taxa de serviço facultativa de
14.5% e um couvert de 1.5 por pessoa, referente à água filtrada Belu ilimitada.