

LUCE'S SPECIAL SET MENU

Make the most of the spectacular mountain views and our chilled out vibes
with a fabulous four course dining menu

40.00pp

APPETIZER

CHOOSE TEMPURA LOBSTER OR HOMEMADE HUMMUS

SECOND COURSE

CHOOSE TOMATO BISQUE SOUP OR SPRING GARDEN SALAD

ENTRÉE

YOUR CHOICE OF ENTRÉE FROM

SEARED BEEF TENDERLOIN STEAK

on a bed of seasoned mash with natural au jus and sliced roma tomatoes

PAN SEARED CHICKEN BREAST

with a herb jus and creamy mashed potato

CHILEAN SEA BASS (\$5 supplement)

oven finished on a bed of bok choy, mushrooms and red onions in a soy ginger
broth

BALSAMIC LAMP CHOPS

house marinade, mint jalapeno chimichurri with rosemary and garlic butter baby
Yukon potatoes

CRISPY PORK BELLY

southern style Swiss chard with a creamed corn puree topped with a quail egg

(v) COCONUT CHICKPEA CURRY

with cilantro rice and naan bread

13.00

DESSERT

SMORES OR BROWNIE OR DESSERT OF THE DAY

(20% gratuity added to parties of 6 or more. Split plate charge for main courses \$3)