









SALADS

-  **LUCIDA SALAD** 180
Endive, Roman lettuce, mixed leaves, green beans, red beans and Parmigiano Reggiano
-   **LENTIL SALAD** 200
Black lentil, green apple, pomegranate, coriander, pistachio and mixed leaves
-  **BURRATA SALAD** 320
Fresh Italian burrata, tomato, Italian basil, chilli, EVOO and onion
-  **BEEF TENDERLOIN SALAD** 350
Rucola, cherry tomato, Parmigiano Reggiano, balsamic dressing and walnuts
-   **SHRIMP AVOCADO SALAD** 360
Mixed salad leaves, cherry tomato, avocado, roasted almond with raspberry dressing





COLD STARTERS

-  **BEETROOT CARPACCIO** 250
Cream cheese with truffle oil, pistachio and baby rucola
-  **OCTOPUS CARPACCIO** 320
Octopus sous-vide, orange gel, pink pepper, micro radish and chili oil
- BEEF CARPACCIO** 500
Australian beef tenderloin, parmesan flakes, EVOO, baby rucola and balsamic
-  **TUNA TATAKI** 370
Green apple, avocado, yuzu, mango, fresh coriander, sesame and mayo
-  **BEEF TARTAR** 430
Capers, chives, pine nuts, shallots, dijon mustard and EVOO

HOT STARTERS

-  **BAKED GREEK FETA** 240
Cherry tomato, black olives, sundried tomato, olive oil, basil and oregano
- TRUFFLE POTATO WEDGES** 300
Crispy baked potato covered with truffle oil infused cheese sauce
-  **BEEF TATAKI** 270
Beef tenderloin sous-vide, caramelized onion, ginger, sesame with soya sauce
-  **OCTOPUS DIAVOLA** 200
Octopus sous-vide, leek, cherry tomato, tomato sauce, bisque and chili
-  **BRAISED BLACK TIGER PRAWNS** 375
Mixed vegetables, tarragon, bisque, almond, black olives and sun-dried tomato





PASTA & RISOTTO

-  **HOMEMADE TORTELLINI** 420
filled with shrimp, burrata, orange zest, mint, bottarga with butter sage sauce
- HOMEMADE TAGLIOLINI** 525
with butter rosemary truffle sauce, Parmigiano Reggiano, black truffle and black garlic
-  **RIGATONI BEEF RAGÙ** 400
1 2-hour cooked Australian beef ragù, green peas, leek and buffalo mozzarella
-  **PENNE ALL'ARRABBIATA** 170
with classic tomato sauce, garlic, chilli, basil, Parmigiano Reggiano and EVOO
- RISOTTO MUSHROOM** 500
Acquerello rice, mixed mushroom, Parmigiano Reggiano, butter and demi-glace
-  **RISOTTO SHRIMP** 700
Saffron, bisque, green asparagus, leek, cherry tomato and chives





FISH & MEAT


 	LUCIDA ROAST CHICKEN <i>Sweet potato purée, snow beans, baby corn, green beans, red onion, zucchini with labneh sauce</i>	350
	WILD DUCK <i>Smoked eggplant purée, baby eggplant, fresh artichoke, mushroom, bell pepper confit with green pepper sauce</i>	450
	GRILLED SALMON <i>Romanesco, green apple, spring onion, baby carrots, carrot ginger purée with lemon butter sauce</i>	550
	RED TUNA STEAK <i>Snow beans, zucchini, spring onion, broccoli, potato purée with pomegranate molasses</i>	520
 	GRILLED JUMBO SHRIMPS <i>Beetroot purée, white onion, baby carrot, snow beans, zucchini, broccoli and romanesco</i>	520
	BEEF TENDERLOIN <i>Cauliflower purée, red onion sous-vide, baby corn, green beans with mushroom sauce</i>	Local 500 Imported 1100
	GRILLED RIB-EYE <i>Cauliflower purée, red onion sous-vide, baby corn, green beans with mushroom sauce</i>	Imported 1000





SHARING PLATTERS

(SERVES 2 TO 3)

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|  CHEESE PLATTER | 800 |
| <i>Selection of imported cheese, nuts, grapes, tomato jam, grissini and crackers</i> | |
|  LINGUINI LOBSTER | 2000 |
| <i>Saffron, green asparagus, cherry tomato, zucchini and spring onion</i> | |
| BEEF SCHNITZEL | 1200 |
| <i>served with rucola, cherry tomato, Parmigiano Reggiano and buffalo mozzarella</i> | |
| SALT BAKED SEA BASS | 1700 |
| <i>with butter lemon sauce, served with three side dishes of your choice</i> | |
| TOMAHAWK | 3000 |
| <i>served with three side dishes and three sauces of your choice</i> | |

SIDE DISHES AND SAUCES

Roasted potato / potato purée / sautéed vegetables / garlic-chili spinach / mixed salad

Mushroom sauce / pepper sauce / demi-glace sauce / truffle sauce / mustard sauce

 Chef's Special |  Crustaceans |  Tree Nuts |  Chili |  Nuts |  Soy |  Sesame

All prices do not include 14% VAT and 12% service charges





DESSERT

-  **DECONSTRUCTED MANGO PASSION
FRUIT CHEESECAKE** 200
Cheese mousse, mango pastry cream, mango passion fruit gel, fresh mango and passion fruit served with mango passion fruit ice cream
- TONKA BEAN CRÈME BRÛLÉE** 210
Lucida signature crème brûlée served with tonka bean ice cream
- CHOCOLATE FONDANT** 150
Melted warm chocolate fondant, chocolate crumble and chocolate cream served with vanilla ice cream
- PANNA COTTA** 150
Blueberry gel, crumble, mix of fresh berries, lavender meringue, served with raspberry sorbet
- LEMON TART** 150
Sablé, lemon gel, lemon cream, French meringue, served with lemon curd ice cream
- CHOCOLATE MOUSSE** 290
Three layers of chocolate (white, milk and dark), chocolate crumble, chocolate cream served with chocolate ice cream






SUSHI



NIGIRI	2 PIECES	SASHIMI	5 PIECES
SALMON	350	SALMON	450
TUNA	300	TUNA	400
SHRIMP	250	SHRIMP	350
EEL	300	EEL	400

MAKIMONO ROLL	4 PIECES	8 PIECES
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 NEW CALIFORNIA ROLL	300	500
<i>Crab sticks, avocado, cucumber, lettuce, seasoned salmon with Japanese mayo</i>		




TUNA TRUFFLE	300	500
<i>Minced tuna, truffle oil, sea salt, chives with truffle mayo</i>		

 DILL SALMON	280	500
<i>Seared salmon, spicy cheese, asparagus, spicy mayo and orange caviar</i>		



  LUCIDA ROLL	250	400
<i>Shrimp tempura, crispy panko, spicy cheese, spicy mayo and asparagus</i>		

   EXTRA PHOTO MAKI	250	450
<i>Salmon, eel, tuna, crab stick, teriyaki sauce and sesame seeds</i>		

CRUNCHY ROLL

   SOFT SHELL CRAB	400	750
<i>Fried crab, cream cheese, avocado, spicy mayo, teriyaki sauce and julienne fried potato</i>		

  SHRIMP TEMPURA	250	450
<i>Crispy shrimp tempura, lettuce with spicy mayo topping</i>		

  SALMON SKIN	250	450
<i>Salmon skin, salmon, crispy panko, teriyaki sauce, avocado and sesame seeds</i>		

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	4 PIECES	8 PIECES
   LAS VEGAS SHRIMP Cream cheese, avocado, shrimp tempura, spicy mayo, red caviar with teriyaki sauce	300	550
 LAS VEGAS SALMON Marinated salmon, jalapeños, avocado, orange caviar, teriyaki sauce and spicy mayo	300	550
SIGNATURE ROLL		
 DRAGON ROLL Eel, asparagus, avocado, spicy mayo and red caviar	250	500
   PHILADELPHIA ROLL Philadelphia, crab, asparagus, smoked salmon, cream cheese, teriyaki sauce and sesame seeds	250	500
 RAINBOW Cucumber, avocado, crab stick, topped with salmon, tuna and avocado	200	350
VEGGIE ROLLS		
QUINOA ROLL Crispy quinoa, asparagus, cucumber, avocado, sun-dried tomato, carrot with special sauce		300
  AVOCADO ROLL Avocado, sesame seeds, teriyaki sauce with Japanese mayo		280
  PHILI-VEGETABLE ROLL Avocado, cucumber, asparagus, cream cheese, sesame seeds with teriyaki sauce		300
PLATTERS TO SHARE		
   16 PCS California, tuna truffle, shrimp tempura and Las Vegas		1000
   32 PCS California, tuna truffle, shrimp tempura and Las Vegas		1500
   64 PCS California, tuna truffle, shrimp tempura, Las Vegas, rainbow, dill salmon, Philadelphia and avocado		2800

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