

IUSSO
by MARGARITA FORÉS


APERITIFS & SMALL PLATES

CRISPS & FRIES

BLACK TRUFFLE CACIO E PEPE
POTATO CRISPS 510

LUXE FRIES WITH TRUFFLE CREAM
& BLACK TRUFFLE 670

DIPS

WATERCRESS & GRUYÈRE
CHEESE DIP  505
white bread toast points


FOIE GRAS BRÛLÉE
white bread toast points 920

BITES

PARMESAN-CRUSTED
ASPARAGUS SPEARS  510

BARQUILLOS CYLINDER DUET
WITH CHIVE MOUSSE * 360
prosciutto crisps & salmon roe

DEVEILED EGG DUET 300
prosciutto crisps & espelette pepper

BREADED ZUCCHINI & EGGPLANT  510
homemade maionese

COTECHINO FRITTI "NUGGETS" 690
breaded and fried cotechino,
Pommery honey mustard

SALMON TARTARE 405
WITH SPINACH GNOCCO
fried pasta thins

SMALL PLATES

TUNA & FOIE GRAS CARPACCIO * 1,600
thinly sliced tuna & goose liver,
Maldon sea salt, chives

SEARED FOIE GRAS 1,905
ON TOASTED BRIOCHE
WITH CANDIED FRUITS
Mostarda di Frutta

Lusso Luxe Specials

TRUFFLE

LUXE FRIES WITH TRUFFLE CREAM
& BLACK TRUFFLE 670

ORGANIC THREE-EGG OMELETTE
WITH BLACK TRUFFLE CREAM 1,020

MARGARITA'S SIGNATURE
SPINACH TAGLIERINI DI MARGHI
asiago cheese, mushrooms,
parma ham, black truffles 1,190

FETTUCCHINE AL TARTUFO
(BLACK TRUFFLE FETTUCCHINE)
Italian butter, black truffle jus, black truffles 980

add more truffle +160 per gram

NOMAD CAVIAR

BARQUILLOS CYLINDERS
WITH CHIVE MOUSSE (10G) 1,805

ORGANIC THREE-EGG OMELETTE
WITH NOMAD CAVIAR (5G) 1,495


CAVIAR SET

toast points, blinis, French butter
crème fraîche, organic eggs, chives

choice of:

NOMAD CAVIAR 30G 4,895
NOMAD CAVIAR 50G 8,140



 Vegetarian

EGGS & CHEESE SPECIALS

BAKED EGGS EN COCOTTE
 • with shaved bottarga 480
 • with pan-seared foie gras * 610

ORGANIC THREE-EGG OMELETTE
 • with truffle cream 510
 • with Nomad Caviar (5G) 1,495

THE LUSO CHEESE PLATE 775
 parmigiano-reggiano, gorgonzola,
 pecorino, fruit jam, truffle honey

AIR-FLOWN ITALIAN BURRATA, 3,350
 RUCOLA, POMODORO

SOUPS & SALADS

CREAM OF TRUFFLE MUSHROOM SOUP 610

LOBSTER BISQUE 745
 WITH SPINACH-CRAB RAVIOLI *

SALAD NIÇOISE 570
 tuna, organic egg,
 haricots verts, shallots

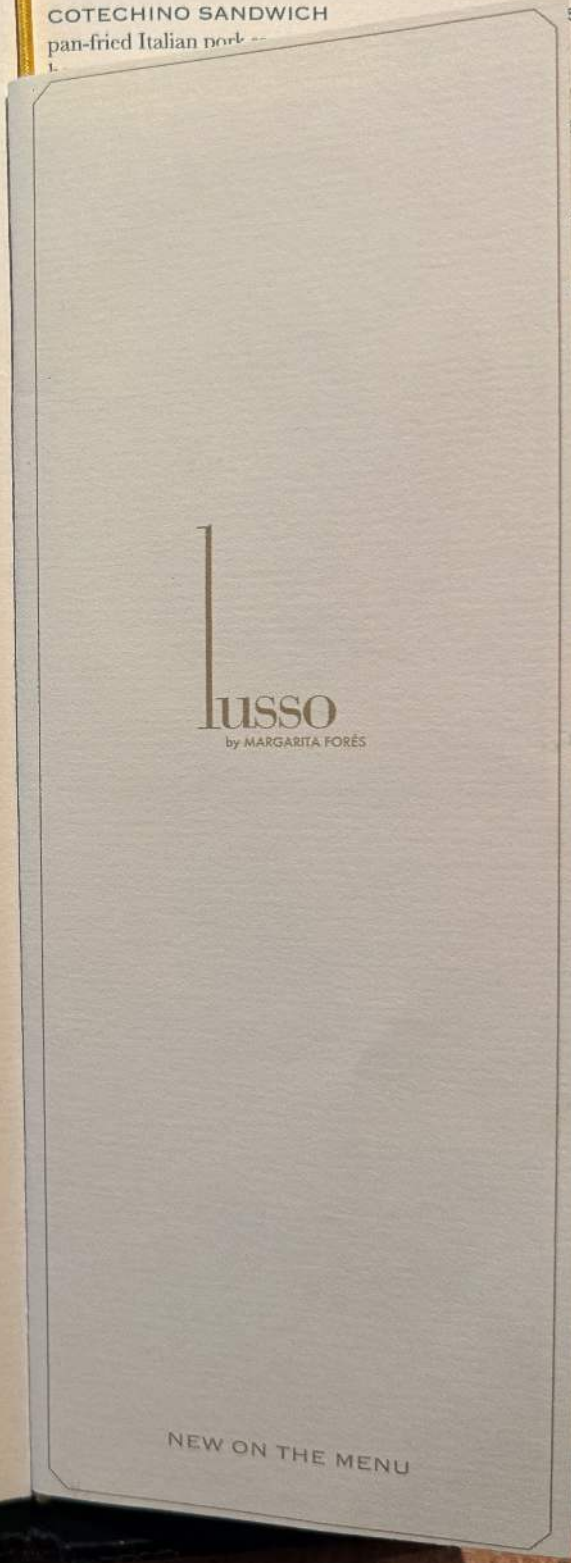
PARMIGIANO-REGGIANO 670
 FRICO SALAD 🍷
 field greens, balsamico

SOFT-BOILED ORGANIC EGG SALAD 570
 field greens, prosciutto crisps,
 Pommery mustard glaze

COTECHINO SALAD 710
 field greens, prosciutto crisps,
 Pommery mustard glaze, Italian sausage,
 pickles, white onions

SANDWICHES

COTECHINO SANDWICH 50
 pan-fried Italian port...



NEW ON THE MENU

EGGS & CHEESE SPECIALS

BAKED EGGS EN COCOTTE

- with shaved bottarga
- with pan-seared foie gras *

480
610

ORGAN

- with tru
- with Nè

THE LU
parmigia
pecorino

AIR-FL
RUCOL

SOUPS

CREAM

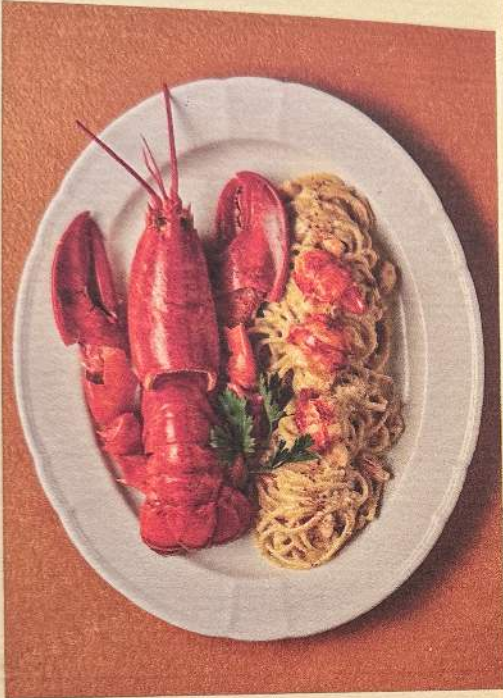
LOBST
WITH S

SALAD
tuna, org
haricots

PARMI
FRICO
field gree

SOFT-E
field gree
Pommer

COTEC
field gree
Pommer
pickles, v



MAINE LOBSTER LINGUINE (~500G)

Whole Lobster, Lobster Bisque, Cream, Espelette Pepper (serves 2, size and price may vary)
5,450

RIVER PRAWN RISOTTO

Philippine River Prawn, Crab Fat, Acquerello Rice
1,390

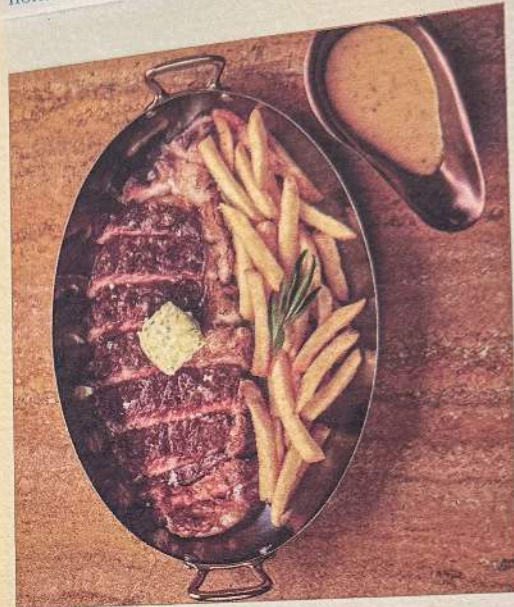


SANDWICHES

COTECHINO SANDWICH

pan-fried Italian pork sausage,
homemade maionese, Italian candied fruit

950



750

020

465

690

390

WAGYU STEAK FRITES (300G)

Japanese Wagyu Striploin, French Fries

Your Choice of Sauce:

- L'Entrecôte-Style Café de Paris Sauce
- Béarnaise Sauce

740

4,750



EGGS & CHEESE SPECIALS

BAKED EGGS EN COCOTTE	
• with shaved bottarga	
• with pan-seared foie gras *	480
	610
ORGANIC THREE-EGG OMELETTE	
• with truffle cream	
• with Nomad Caviar (5G)	510
	1,495
THE LUSO CHEESE PLATE	
parmigiano-reggiano, gorgonzola, pecorino, fruit jam, truffle honey	775
AIR-FLOWN ITALIAN BURRATA, RUCOLA, POMODORO	3,350
SOUPS & SALADS	
CREAM OF TRUFFLE MUSHROOM SOUP	610
LOBSTER BISQUE WITH SPINACH-CRAB RAVIOLI *	745
SALAD NIÇOISE	570
tuna, organic egg, haricots verts, shallots	
PARMIGIANO-REGGIANO FRICO SALAD ↵	670
field greens, balsamico	
SOFT-BOILED ORGANIC EGG SALAD	570
field greens, prosciutto crisps, Pommery mustard glaze	
COTECHINO SALAD	710
field greens, prosciutto crisps, Pommery mustard glaze, Italian sausage, pickles, white onions	

SANDWICHES

COTECHINO SANDWICH	950
pan-fried Italian pork sausage, homemade maionese, Italian candied fruit	
LOBSTER & RIVER PRAWN ROLL	1,750
homemade maionese	
ROAST LAMB WICH	1,020
zucchini threads, strawberry jam, sourdough	
OVEN-ROASTED VEGETABLE SANDWICH ↵	465
red capsicum, zucchini, eggplant, watercress & gruyere, green olive bread	
LUXE ROAST CHICKEN SANDWICH	690
roast organic chicken, artisanal pancetta, homemade maionese, lettuce, tomato	

LUSO BURGERS

DEMI-POUND CLASSIC CHEESEBURGER	1,390
tomato, greens, onion, cheese blend	
LUSO DEMI-POUND FOIE GRAS BURGER *	1,740
U.S. beef, foie gras, cambozola bath, Prosecco onions	

PASTA

MARGARITA'S SIGNATURE SPINACH TAGLIERINI DI MARGHI *	710
asiago cheese, mushrooms, parma ham	
FETTUCCINE AL TARTUFO (BLACK TRUFFLE FETTUCCINE)	980
Italian butter, black truffle jus, black truffles	
SPAGHETTINI "ALLA CHECCA" WITH BURRATA	670
garlic, tomatoes, extra virgin olive oil	
LUXE "MAC & CHEESE"	710
pancetta, formaggio trio	
SPINACH-CRAB RAVIOLI *	980
crab coral, calamansi cream, leeks	
SEAFOOD LINGUINE "ALLO SCOGLIO" *	1,290
prawns, squid, clams, tomato sauce, peperoncini	
FOIE GRAS TAGLIERINI DI LUSO *	1,185
foie gras cream, pink peppercorn	
MAINE LOBSTER LINGUINE (~500G) *	5,450
whole lobster, lobster bisque, cream, espelette pepper (serves 2, size and price may vary)	
LINGUINE ALLE VONGOLE, ESPELETTE	720
Manila clams, cherry tomatoes	
MAKE IT LUXE: ADD 5G BOTTARGA DI MUGGINE (+190)	
SPAGHETTINI AGLIO E OLIO	570
garlic, espelette pepper	
MAKE IT LUXE: ADD 5G BOTTARGA DI MUGGINE (+190)	
BURRO E ALICI	590
French butter and anchovy, spaghetti	

Signature Caviar Pasta

IKURA & CAVIAR
BEURRE BLANC PASTA
salmon roe (7g), Nomad Caviar (7g)
1,545

CHILLED ANGEL HAIR PASTA
WITH TRUFFLE, IKURA & CAVIAR
1,905

RISOTTO

RIVER PRAWN RISOTTO
Philippine River Prawn, crab fat, Acquerello rice
1,390

Luxo Classics
AWESOME
PLANET

Vegetarian

MAINS

PAN-SEARED SALMON. CHAMPAGNE CREAM	1,020
Champagne cream, lumpfish caviar, salmon roe, French buttered rice	
CHILEAN SEABASS *	1,950
fennel, bottarga di muggine, orange cream, haricots verts, French buttered rice	
PHILIPPINE SEABASS "AL SALE" (~700G)	2,630
prepared whole, salt-crust-baked Tuscan extra virgin olive oil, lemon (serves 2, size and price may vary)	
CHICKEN SCHNITZEL	1,010
golden-fried chicken cutlet, choice of house-made compound butter, field greens side salad	
choice of butter:	
• herb garlic butter	
• grape veronique butter	
• black truffle butter	
• calamansi brown butter	
FRENCH DUCK LEG CONFIT	2,850
gourmet French duck leg confit, field greens side salad, potato purée	
LAMB SHANK OSSOBUCO *	2,320
saffron risotto	
WAGYU STEAK FRITES (300G)	4,750
Japanese Wagyu striploin, French fries	
choice of:	
• L'Entrecôte-Style Café de Paris Sauce	
• Béarnaise Sauce	
WAGYU STRACCETTI "SALPICAO" *	2,550
Wagyu striploin, arugula, garlic	
choice of:	
• French buttered rice	
• field greens side salad	

SIDES

LUXE FRENCH FRIES	465
FRENCH BUTTERED RICE	100
FIELD GREENS SIDE SALAD	260
SAUTÉED ASPARAGUS	465
SAUTÉED FRENCH BEANS	155
BROWN BUTTER MASHED POTATO	360

DESSERTS

STRAWBERRY & MASCARPONE CREAM 305
signature mascarpone mousse, vanilla sponge,
strawberry compote

LUXE MANGO TART 610
WITH CHANTILLY CREAM

VANILLA MILLE-FEUILLE CRÊPE CAKE * 510
vanilla pastry cream, whipped panna

SORBETTO 305
• mango
• strawberry

GELATO 305
• gelato di lusso

milk fior di latte, extra virgin olive oil, & Maldon sea salt
MAKE IT LUXE: ADD CAVIAR (+160 PER GRAM)

• dulce de leche
• dark chocolate

NUT TRIO TART * 510
hazelnut, walnut, pecan,
with 1 scoop of gelato

DULCE DE LECHE SANS RIVAL 510
dulce de leche, cashews

PECORINO BASQUE CHEESECAKE 510
pecorino romano

LUSO WHITE CHOCOLATE 670
TIRAMISÙ CROCCANTE *
white chocolate shavings

DARK CHOCOLATE PANNA COTTA 400
chocolate crumbs, whipped panna

LUSO AT HOME 360

LUSO MINI CRINKLES

*To ensure the best possible experience,
may we request that guests notify us of any food allergies
or dietary restrictions.*

*Due to the nature of our menu and common preparation areas,
we are unable to guarantee the absence of all allergens.*

*Prices are inclusive of taxes
and subject to a 10% service charge.*

Bubbly List

CHAMPAGNE, CURATED

BUBBLIES. ALWAYS IN SEASON.
THE LUSO CHAMPAGNE SELECTION
IS A CELEBRATION OF CRAFTSMANSHIP, FEATURING
A THOUGHTFUL BALANCE OF REVERED MAISONS
AND EXPRESSIVE GROWER-PRODUCERS. FROM THE
PRECISION OF SMALL, FAMILY-RUN VINEYARDS
TO THE TIMELESS ALLURE OF ICONIC HOUSES,
EACH BOTTLE TELLS A STORY OF PLACE AND PASSION.

EXPLORE OUR SELECTION OF BUBBLIES
AND LET OUR TEAM RECOMMEND THE PERFECT
PAIRING TO COMPLEMENT YOUR MEAL.

AT LUSO, WE CELEBRATE ALL THINGS BUBBLY.

PRICES ARE INCLUSIVE OF TAXES
AND SUBJECT TO A 10% SERVICE CHARGE

CHAMPAGNES

GROWER CHAMPAGNE

VILMART ET CIE GRAND RÉSERVE 1ER CRU BRUT NV Reims	6,000
PIERRE PETERS CUVÉE BLANC DE NOIR EXTRA BRUT NV Le Mesnil-sur-Oger	8,400
PIERRE GIMMONET CUIS 1ER CRU BLANC DE BLANCS NV Épernay	10,600
LA ROGERIE 'HEROINE' BLANC DE BLANCS GRAND CRU 2015 Avize	11,500
CLANDESTIN 'BOREAL' BLANC DE NOIRS NV Côte des Bar	13,500
COESSENS BRUT NATURE LARGILLIER BLANC DE NOIRS NV Aube	15,750
GRAND CHAMPAGNE HOUSE	
MOËT & CHANDON BRUT IMPÉRIAL Épernay	7,800
MOËT & CHANDON ROSÉ IMPÉRIAL NV Épernay	9,800
LAURENT-PERRIER 'LA CUVÉE' BRUT NV Tours-sur-Marne	9,000
DELAMOTTE BRUT NV Le Mesnil-sur-Oger	8,900
CHARLES HEIDSIECK CUVÉE BRUT RÉSERVE NV Reims	9,500
LOUIS ROEDERER COLLECTION 243 NV Reims	11,800

PRESTIGE CUVÉES

KRUG GRANDE CUVÉE 172ÈME ÉDITION Reims	34,000
DOM PERIGNON 2013 Hautvillers	38,000
LOUIS ROEDERER 'CRISTAL' Reims	38,000
GRAND SIÈCLE ITERATION NO. 26 Tours-sur-Marne	35,000



SPARKLING WINES

JEIO PROSECCO BRUT BISOL DESIDERIO
Veneto, Italy 2,400

WHITE WINES

FRANCE

DOMAINE OSTERTAG VIGNOBLES D'É
Alsace *Riesling* 4,375

BARONS DE ROTHSCHILD 'LAFITE SAGA' BLANC
Bordeaux *Sauvignon Blanc, Semillon* 2,800

CHÂTEAU LA GAMAYE 'TERRES BLANCHES'
Bordeaux *Sauvignon Blanc, Semillon* 2,650

CAMAS SAUVIGNON BLANC
Languedoc-Roussillon *Sauvignon Blanc* 2,000

LA MANUFACTURE PETIT CHABLIS
Burgundy *Chardonnay* 3,400

LOUIS JADOT CHABLIS
Burgundy *Chardonnay* 3,680

WHITE WINES

ITALY

TORMARESCA CHARDONNAY
Puglia *Chardonnay* 2,000

MARCHESI ANTINORI VERMENTINO
Bolgheri *Vermentino* 2,150

MICHELE CHIARLO PALÁS GAVI
Piedmont *Cortese* 2,900

MARCO FELLUGA MONGRIS
Friuli-Venezia Giulia *Pinot Grigio* 2,800

MARCO FELLUGA COLLIO FRIULI AMANI
Friuli-Venezia Giulia *Friulano* 3,000

ROSÉ WINES

FRANCE

CAMAS SYRAH ROSÉ
Languedoc-Roussillon *Syrah* 2,000

CHÂTEAU ROUBINE ROSÉ
Provence *Cinsault, Syrah, Grenache, Mourvedre* 3,000



RED WINES

FRANCE

MARCEL LAPIERRE MORGON Beaujolais <i>Gamay</i>	6,000
LOUIS JADOT PINOT NOIR Burgundy <i>Pinot Noir</i>	5,200
COUDOULET DE BEAUCASTEL Côtes du Rhône <i>Mourvedre, Grenache, Syrah</i>	3,500
CAMAS MERLOT Languedoc-Roussillon <i>Merlot</i>	2,000
BARONS DE ROTHSCHILD 'LAFITE SAGA' ROUGE Bordeaux <i>Merlot, Cabernet Sauvignon</i>	2,400
CHÂTEAU LA GAMAYE CUVÉE PRESTIGE Bordeaux <i>Merlot, Cabernet Sauvignon</i>	2,650
CHÂTEAU SIMARD ST. ÉMILLION GRAND CRU Bordeaux <i>Merlot, Cabernet Sauvignon</i>	4,100
BRANE-CANTENAC GRAND VIN MARGAUX Bordeaux <i>Cabernet Sauvignon, Merlot, Cabernet Franc</i>	8,250

ITALY

TORMARESCA 'NEPRICA' NEGROAMARO Puglia <i>Negroamaro</i>	2,000
TALÒ PRIMITIVO DI MANDURIA Puglia <i>Primitivo</i>	2,450
MARCHESI ANTINORI VILLA ANTINORI CHIANTI CLASSICO Tuscany <i>Sangiovese</i>	5,400
MARCHESI ANTINORI 'BADIA A PASSIGNANO' CHIANTI CLASSICO Tuscany <i>Sangiovese</i>	6,550
CARPINETO BRUNELLO DI MONTALCINO DOCG Tuscany <i>Sangiovese</i>	7,500
MICHELE CHIARLO 'LE ORME' BARBERA D'ASTI Piedmont <i>Barbera</i>	3,000
MARCHESI ANTINORI 'TIGNANELLO' Tuscany <i>Sangiovese, Cabernet Sauvignon, Cabernet Franc</i>	17,500
TENUTA SAN GUIDO 'SASSICAIA' Tuscany <i>Cabernet Sauvignon, Cabernet Franc</i>	26,500
UMBERTO CESARI-TAULETO Emilia-Romagna <i>Sangiovese</i>	10,100
MICHELE CHIARLO 'CEREQUIO' BAROLO Piedmont <i>Nebbiolo</i>	13,550

WINES BY THE GLASS

SPARKLING

JEIO PROSECCO BRUT BISOL DESIDERIO
Veneto, Italy 490

WHITES

TORMARESCA CHARDONNAY
Puglia, Italy *Chardonnay* 420

CAMAS SAUVIGNON BLANC
Languedoc-Roussillon, France *Sauvignon Blanc* 500

VERMENTINO MARCHESI ANTINORI
Bolgheri, Italy *Vermentino* 520

ROSÉ

CAMAS SYRAH ROSÉ 500
Languedoc-Roussillon, France *Syrah*

REDS

TORMARESCA 'NEPRICA' NEGROAMARO 420
Puglia, Italy *Negroamaro*

BARONS DE ROTHSCHILD LAFITE 'SAGA' ROUGE 650
Bordeaux, France *Merlot, Cabernet Sauvignon*

MICHELE CHIARLO 'LE ORME' BARBERA D'ASTI 700
Piedmont, Italy *Negroamaro*

*Spirits
&
Cocktails*



SPIRITS

WHISKEY

	SHOT	BOTTLE
JOHNNIE WALKER BLACK	310	4,000
JOHNNIE WALKER BLUE	1,700	29,500

SINGLE MALT WHISKEY

GLENMORANGIE ORIGINAL	450	4,250
MACALLAN 12 YEARS OLD	1,250	18,500
GLENFIDDICH 12 YEARS OLD	450	5,550
GLENFIDDICH 18 YEARS OLD	950	10,000
THE HAKUSHU	2,100	30,100

VODKA

GREYGOOSE	465	4,635
KETEL ONE	310	3,605
BELVEDERE	350	4,800

GIN

TANQUERAY	275	3,500
HENDRICK'S	530	6,440
ARC ARCHIPELAGO BOTANICAL GIN	405	5,250
PROCLAMATION GIN	400	5,250
MONKEY 47	710	8,450
THE BOTANIST	755	9,500
GIN MARE	460	6,800
NORDÉS	660	6,000
ROKU GIN	550	5,800

COGNAC

HENNESSY VSOP	650	6,800
HENNESSY X.O	1,750	22,500



TEQUILA

	SHOT	BOTTLE
PATRÓN REPOSADO	670	8,000
PATRÓN AÑEJO	700	9,850

DIGESTIF

GRAPPA DI AMORE (ZENATO)	525	8,600
mano LIMONCELLO DI MANILLE 350ML	220	725

COCKTAILS

LYCHEE BELLINI	370
APEROL SPRITZ	595
COCCHI SPRITZ	550
GIN & TONICA	480
GIN MARTINI	395
JAPANESE HIGHBALL	400
NEGRONI	395
NEGRONI SBAGLIATO	420
AMARETTO SOUR	415
LYCHEE MARTINI	360
TUSCAN SANGRIA	465
ESPRESSO MARTINI	360

BEERS

SAN MIGUEL PREMIUM	230
PERONI	330
<i>Margarita</i> PALE ALE BY MONKEY EAGLE	365

*Water
&
Soft Beverages*



FRUIT SHAKE / JUICE

DALANDAN	250
ORANGE	250
GRAPE	250
MANGO	250
LEMONADE	250

ICED BEVERAGE

ICED TEA	270
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WATER / SODA

SCHWEPPES TONIC WATER	165
SCHWEPPES SODA WATER	165
FEVER-TREE GINGER ALE	280
FEVER-TREE SODA WATER	280
FEVER-TREE TONIC WATER	280
COKE / COKE ZERO / ROYAL / SPRITE	135
BOTTLED WATER	60
SAN PELLEGRINO 500 ML. SPARKLING	305
ACQUA PANNA 750 ML. STILL	350

COFFEE

AMERICANO	180
ESPRESSO	170
CAFFÈ LATTE	200
CAPPUCCINO	200
ESPRESSO MACCHIATO	165
CAFFÈ MOCHA	220

CHOCOLATE DRINKS

HOT CHOCOLATE	240
COLD CHOCOLATE	240

MARIAGE FRÈRES

BLACK TEA	360
GREEN TEA	360
RED TEA	360

ALL QUIET
MAGE
MAGNETIC
C
REGGIANO
SALAD
ta, halasambon
PASTA
MILK'S SHAKA
TAGLIENINI
che, malaprona
MAIN
AGU STEAM
GANE Wagyu
d
L'Entrecôte

LUSSO
by MARGARITA FORÉS

PRICES ARE INCLUSIVE OF TAXES
AND SUBJECT TO A 10% SERVICE CHARGE

VISIT LUSSO BY MARGARITA FORÉS
GREENBELT 5
ROCKWELL
THE PODIUM



LUSSO