

# MONDAY - FRIDAY PROMOTIONAL SET LUNCH 12pm-2.15pm / \$28.99++

*\*promotional set lunch is not available during public holidays*

*\*promotional set lunch is meant for individual portion*

please select a choice of starter and one main from the pasta / pizza / meat or fish

## STARTERS

### HOUSE MADE SOURDOUGH BREAD

Serve with house made ricotta cheese

### TODAY'S SOUP

OR

### ☐ LUKA INSALATA

mixed green salad, seasonal vegetables & homemade vinaigrette

add seafood 8

## MAINS

### PASTA

#### 👉 BABY SCALLOP & SHIRASU AGLIO E OLIO

baby scallop, white bait, anchovy, cabbage, tomato, garlic, chili, lemon zest - spaghetti

OR

#### IKASUMI

squid, squid ink cream, tomato sauce, garlic, parsley - spaghetti

OR

#### MENTAIKO & IKURA CREAM SAUCE

Japanese cod fish roe, salmon roe, mascarpone - spaghetti

OR

#### 👉 TOMATO BOSCAIOLA

bacon, mushroom, garlic, onion, tomato sauce, parmesan, chili - spaghetti

### PIZZA

#### ☐ QUATTRO FORMAGGI

mozzarella cheese, gorgonzola cheese, taleggio cheese & parmesan

OR

#### MARINARA TONNO

tuna, basil, tomato sauce, garlic, onion, capers, oregano

OR

#### 👉 🍕 DIAVOLA

mozzarella cheese, tomato sauce, salami & chili

### MEAT / FISH

#### BEEF TAGLIATA 200g

Australian wagyu skirt steak, fries add 22

Japanese wagyu misuji, grilled vegetables add 28

OR

#### SALMONE GRIGLIA add 10

grilled Norwegian salmon, seasonal vegetables, pesto sauce





• add dessert of the day 7 • add fresh brewed coffee/tea 3

🍷 signature dish ☐ vegetarian 🌶️ spicy

Menu prices are subject to GST and 10% service charge when consumed on premise

# A LA CARTE


## APERITIVO

|  |   |
|--|---|
|  <b>OLIVE VERDE NOCELERRA</b> 7<br>green olives               | <b>TUNA TARTARE</b> 26<br>negitoro, crab meat, avocado, ikura   |
|  <b>HOUSEMADE SOURDOUGH BREAD (4 PCS)</b> 6<br>ricotta cheese |  <b>WAGYU BEEF CARPACCIO</b> 25<br>gorgonzola sauce, beetroot, pine nuts<br>red onion, arugula, parmesan cracker |
|  <b>WHIPPED BOTTARGA CREAM &amp; PRETZEL</b> 12               | <b>JAPANESE HAMACHI CARPACCIO</b> 25<br>citrus dressing   |
| <b>PROSCIUTTO DI SAN DI DANIELE</b> 16<br>pork ham 30g - gnocco fritto   | <b>BURRATA</b> 27<br>burrata cheese with salmon marinate,<br>orange zest  |
| <b>AFFETTATI MISTI</b> 40<br>mixed cold cuts   | <b>OCTOPUS ABURI</b> 28<br>potato, semi-dried tomato, chorizo, broccolini,<br>watercress oil, chili   |
| <b>CHEESE BOARD (40g per cheese)</b> each 8<br>a selection of artisan cheese & accompaniments<br>(ask the wait staff for today's selection)    |   |


## ZUPPA

**TODAY'S SPECIAL SOUP** 12



## SALAD / VEGETABLE

|   |
|---|
|  <b>Luka INSALATA</b> 14<br>mixed green salad, seasonal vegetables<br>& homemade vinaigrette |
| <b>INSALATA MARE</b> 21<br>seafood, dill, garlic  |

## CICCHETTI / COLD

|   |
|---|
| <b>FRESH JAPANESE OYSTER (per piece)</b> 8<br>freshly shucked oyster, shallots, chives,<br>olive oil, lemon juice   |
| <b>FRESH JAPANESE OYSTER &amp; IKURA (per piece)</b> 11<br>freshly shucked oyster, salmon roe, shallots,<br>chives, olive oil, lemon juice  |
|  <b>UNI WAGYU BEEF TARTARE</b> 20<br><b>BRUSCHETTA (2PCS)</b><br>wagyu beef, sea urchin, enoki mushroom<br>tofu, japanese leek, chives |

## CICCHETTI / HOT

|  |
|--|
|  <b>RAGU ALLA SALSICCIA</b> 26<br>tomato, pork leg, bacon, herb                     |
| <b>CALAMARI</b> 22<br>deep fried squid, garlic aioli   |
| <b>CROCHETTE DI BACCALA (4 PCS)</b> 20<br>cod fish, spinach, potato, semi dry tomato,<br>anchovy, garlic cream sauce, parmesan cheese                                  |
|  <b>SOTONG</b> 22<br>sautéed squid & garlic, spicy tomato sauce,<br>squid ink cream |
| <b>BAMBOO CLAM</b> 24<br>garlic butter, rice cracker, squid powder,<br>bacon   |
| <b>MEATBALL</b> 22<br>wagyu beef meatball, tomato sauce,<br>parmesan cheese  |
| <b>KADAIF PRAWN (4 PCS)</b> 22<br>deep fried prawn, crispy kataifi,<br>truffle mayonnaise  |

 signature dish  vegetarian  spicy

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# A LA CARTE

## PASTA / RISOTTO

-  **PLIN AGNOLOTTI (duck)** 26  
duck leg, brown mushroom, sage, tarragon,  
veal stock, butter / homemade ravioli
- BOLOGNESE** 29  
wagyu beef ragù, parmesan  
/ handmade pappardelle
- CARBONARA** 28  
bacon, salsiccia, onion, Japanese egg,  
parmesan & black pepper /  
handmade fettuccine
- AMATRICIANA** 26  
bacon, garlic, onion, tomato sauce,  
parmesan / spaghetti
-  **OXTAIL RAGU PASTA** 28  
oxtail, onion, carrot, tomato sauce,  
cream / rigatoni
- BABY SCALLOP & SHIRASU AGLIO E OLIO** 30  
baby scallop, white bait, anchovy, cabbage,  
tomato, garlic, chili, lemon zest - spaghetti
-  **CRAB AGLIO E OLIO** 32  
snow crab, mizuna, garlic, chili,  
bottarga, yuzu / spaghetti
-  **IKASUMI** 27  
squid, squid ink cream, tomato sauce,  
garlic, parsley / spaghetti
-  **MENTAIKO & IKURA** 28  
salmon roe, mentaiko cream,  
mascarpone cheese / spaghetti
- GNOCCHI FORMAGGI** 26  
gorgonzola, taleggio, parmesan, pecorino,  
cream / handmade gnocchi
- SCALLOP RISOTTO** 33  
Hokkaido scallop risotto, asparagus, seaweed,  
parmesan cheese

## GRIGLIA / ARROSTO

selection of meat and fresh seafood cooked  
on a traditional grill using bincho-tan charcoal  
or roasted in the wood-fired oven

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## WAGYU

At **Luka** we source wagyu that  
is not mass-produced, but reared by  
specialists using traditional methods  
which results in exceptionally  
tender beef and high quality.

## TAGLIATA DI WAGYU

\*steak cuts subject to change

-  **M7 WAGYU SKIRT STEAK, AUSTRALIA**  
minimum order \$35/100g  
**Add on available in 50g increments**
-  **A4 WAGYU MISUJI, JAPAN**  
minimum order \$38/100g  
**Add on available in 50g increments**

- MAIALE** 52  
200g grilled Iberico pork pluma, potato,  
marsala wine sauce
- TODAY'S FISH FILLET** 42  
grilled fish, grilled vegetables
- LAMB FILLET** 46  
200g grilled lamb fillet, grilled vegetables,  
garlic charlotte, lemon juice, parsley, anchovy,  
mustard

 signature dish  vegetarian  spicy

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## A LA CARTE

### PIZZA / ROSSO

|    |   |    |
|----|---|----|
| 🌿  | <b>MARGHERITA</b>   | 22 |
|    | mozzarella cheese, tomato sauce & basil                                   |    |
|    | <b>MARINARA SHIRASU</b>   | 27 |
|    | (No cheese) tomato sauce, garlic, oregano, basil, anchovy, shirasu        |    |
| 🌶️ | <b>DIAVOLA</b>  | 28 |
| 🍖  | mozzarella cheese, tomato sauce, salami & chili                           |    |
|    | <b>BISMARCK</b>   | 28 |
|    | mozzarella cheese, tomato sauce, mushroom, egg & bacon                    |    |
|    | <b>SALSICCIA PEPPERONI</b>  | 28 |
|    | mozzarella cheese, tomato sauce, pork sausage, salami & black olive       |    |
| 🌿  | <b>TERRA</b>  | 26 |
|    | mozzarella cheese, tomato sauce, onion, zucchini, eggplant & bell pepper  |    |
| 🌿  | <b>MELANZANE</b>  | 28 |
|    | mozzarella cheese, gorgonzola, tomato sauce, basil, eggplant, truffle oil |    |

### EXTRAS

|  |   |   |
|--|---|---|
|  | additional serving of olives                      | 3 |
|  | additional serving of anchovy                     | 3 |
|  | additional serving of vegetables                  | 3 |
|  | additional serving of cheese                      | 4 |
|  | additional serving of meat                        | 5 |
|  | additional serving of burrata cheese / prosciutto | 7 |

### PIZZA / BIANCA

|   |  |    |
|---|--|----|
| 🍖 | <b>PROSCIUTTO E RUCOLA BURRATA</b>   | 36 |
|   | mozzarella cheese, parma ham, arugula, cherry tomato, parmesan, burrata & balsamic |    |
| 🌿 | <b>QUATTRO FORMAGGI</b>  | 28 |
|   | mozzarella cheese, gorgonzola cheese, taleggio cheese & parmesan                   |    |
| 🌿 | <b>TRUFFLE</b>   | 27 |
|   | mozzarella cheese, truffle cream, mushroom, egg & truffle oil                      |    |
|   | <b>SAMURAI</b>   | 26 |
|   | mozzarella cheese, chicken teriyaki, onion, green chili, spring onion & mayonnaise |    |
|   | <b>BACON BIANCA</b>  | 27 |
|   | mozzarella cheese, bacon, pistachio, cherry tomato, black pepper & balsamic        |    |
|   | <b>BIANCA SALSICCIA</b>  | 28 |
|   | caramelized onion, fresh tomato, salami, salsiccia, basil, chili                   |    |

### DOLCE

|   |                                |    |
|---|--------------------------------|----|
| 🍷 | <b>Lukā TIRAMISU</b>           | 14 |
|   | MILLE CREPE                    | 14 |
|   | CHOCOLATE SALTED EGG LAVA CAKE | 14 |
|   | GELATO / SORBET (1 scoop)      | 7  |

### ITALIAN —

DINING /  
PIZZA /  
BAR

**Lukā**

# PROMOTIONAL SATURDAY LUNCH 12pm-2.30PM


*\*to enjoy this promotional set menu, it must be ordered by everyone in the group\**

## Luka Signature Omakase Platter

### MAIN COURSE

please select a choice of main course from the pasta / pizza / meat / fish

#### PASTA

 **BABY SCALLOP & SHIRASU AGLIO E OLIO**

baby scallops, white bait, anchovy, fresh tomato, cabbage, garlic, chili, lemon zest - spaghetti

**OR**

**IKASUMI**

squid, squid ink cream, tomato sauce, parsley - spaghetti

**OR**

**MENTAIKO & IKURA CREAM SAUCE**

Japanese cod fish roe, salmon roe, mascarpone – spaghetti

**OR**

 **TOMATO BOSCAIOLA**

bacon, mushroom, garlic, onion, tomato sauce, parmesan, chili - spaghetti

#### PIZZA

 **TRUFFLE**

mozzarella cheese, truffle cream, mushroom, egg & truffle oil

**OR**

 **MARGHERITA**

mozzarella cheese, tomato sauce & basil

(Kindly check with us for add-ons)

**OR**

  **DIAVOLA**

mozzarella cheese, tomato sauce, salami & chili

#### MEAT / FISH /

**BEEF TAGLIATA 200g**

Australian wagyu skirt steak, fries **add 22**

Japanese wagyu Misuji steak, grilled vegetables **add 28**

**OR**

**SEABASS GRIGLIA add 10**

seabass, grilled vegetables, pesto sauce

• add dessert of the day 7 • add fresh brewed coffee/tea 3

*\$50++ per pax*



signature dish



vegetarian



spicy

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## SEASONAL MENU

**SMOKED AJI AGLIO E OLIO \$30**



**GRILLED ISAKI WITH WHITE WINE SAUCE \$45**



**JAPANESE CHEESE CAKE \$14**



signature dish



vegetarian



spicy

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