

TUESDAY – FRIDAY 5 COURSE LUNCH MENU 12PM–2.30PM / \$50.00++

**this promo set lunch is meant for individual portion *minimum 2 orders to enjoy this promo *not available during public holiday*

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

recommended to add cold brewed Jasmine (Green Tea) or Ruby Tea (Cinnamon, Mint) 10

APERITIVO

HOUSE MADE SOURDOUGH BREAD

Serve with house made ricotta cheese

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LUKA INSALATA

mixed green salad, seasonal vegetables & homemade dressing

OR

MINISTRONE SOUP

mixed vegetables, white beans, bacon, tomatoes

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ANTIPASTI

CHEF'S SELECTION PLATTER (3 KINDS)

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PIZZA



DIAVOLA

mozzarella cheese, tomato sauce, salami & chili

OR

MARGHERITA

mozzarella cheese, tomato sauce & basil

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PASTA / MEAT / FISH

BOLOGNESE

Wagyu beef ragu, mascarpone cheese, parmesan cheese – spaghetti

OR

MENTAIKO & IKURA CREAM SAUCE

Japanese cod fish roe, salmon roe, mascarpone - spaghetti

OR

IKASUMI

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

OR

PASTA OF THE DAY

chef's selection

OR

BEEF TAGLIATA 100g

*Australian wagyu skirt steak, fries **add 14***

OR

FISH OF THE DAY add 8

grilled fish, seasonal vegetables, pesto sauce

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TIRAMISU

• add fresh brewed coffee/tea 3 • add bottle beer 8



signature dish



vegetarian



spicy

TUESDAY – FRIDAY ALA-CARTE PROMO LUNCH 12PM-2.30PM

**not available during public holidays*

recommended to add cold brewed Jasmine (Green Tea) or Ruby Tea (Cinnamon, Mint) 10

ZUPPA / SALAD

MINISTRONE SOUP 7

Bell pepper, zucchini, eggplant, onions, cabbage, bacon, tomatoes

LUKA INSALATA 8

mixed green salad, seasonal vegetables & homemade vinaigrette

CAESAR SALAD 10

mixed green salad, seasonal vegetables & croutons, bacon bits, homemade caesar dressing

PASTA

SAKURA EBI AGLIO E OLIO 24

Japanese sakura shrimp, fresh tomato, broccoli, garlic, chili - spaghetti

AMATRICIANA 22

tomato sauce, bacon, onion, parmesan cheese - spaghetti

IKASUMI 23

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

MENTAIKO & IKURA CREAM SAUCE 26

Japanese cod fish roe, salmon roe, mascarpone - spaghetti

BOLOGNESE 25

Wagyu beef ragu - spaghetti

PIZZA

MARGHERITA 18

mozzarella cheese, tomato sauce & basil

MARGHERITA E MELANZANE 23

mozzarella cheese, basil, tomato sauce, gorgonzola, eggplant, truffle oil

DIAVOLA 24

mozzarella cheese, tomato sauce, salami & chili

PROSCIUTTO CON RUCOLA E BURRATA 32

mozzarella cheese, parma ham, arugula, cherry tomato, parmesan, burrata & balsamic

MEAT / FISH

BEEF TAGLIATA 200g 60 / 70

Australian wagyu beef skirt steak / Japanese wagyu beef tri-tip

SALMONE GRIGLIA 35

grilled Norwegian salmon, seasonal vegetables, pesto sauce

• add dessert of the day 7 • add fresh brewed coffee/tea 3 • add bottle beer 8

 signature dish  vegetarian  spicy

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

APERITIVO

	OLIVE VERDE CASTELVETRANO 7 <i>Green olives</i>
	SOURDOUGH BREAD (4pcs) 6 <i>Served with ricotta cheese</i>
	WHIPPED BOTTARGA CREAM & PRETZEL 14 <i>Bottarga dip</i>
	PROSCIUTTO DI SAN DANIELE 16 <i>Pork ham 40g , gnocco fritto</i>
	AFFETTATI MISTI 44 (Suitable for 3 - 4 persons) <i>Mixed cold cuts of prosciutto di san daniele, salami, mortadella</i>
	CHEESE BOARD 40g per cheese 10 <i>A selection of artisanal cheese & accompaniments (Ask the wait staff for today's selection)</i>

ZUPPA / INSALATA

	MINISTRONE 12 <i>Bell pepper, zucchini, eggplant, onions, cabbage, bacon, tomatoes</i>
	Lukā INSALATA 15 <i>Mixed green salad, seasonal vegetables & signature onion vinaigrette</i>
	SHRIMP CAESAR SALAD 21 <i>Mixed green salad, shrimp, avocado, croutons, San Daniele ham, Caesar dressing</i>

CHEF'S OMAKASE PLATTER

(5 Items) 30 / pax
*Burrata & San Daniele,
Hyogo Oyster with Ikura and 3 Chef's
selections of the day*

CICCHETTI / COLD

	FRESH JAPANESE HYUOGO OYSTER <i>Freshly shucked oyster, shallots, chives, olive oil, lemon juice per piece / 8 With IKURA (salmon roe) per piece / 11</i>
	TUNA TARTARE 32 <i>Negitoro, crab meat, avocado, ikura</i>
	BURRATA 32 <i>Burrata, San Daniele ham, Arugula, San Marzano tomatoes, Pesto</i>

CICCHETTI / HOT

	MEATBALL 22 <i>Homemade beef meatball, tomato sauce, gorgonzola cream, parmesan</i>
	SOTONG 22 <i>Sautéed squid & garlic, spicy tomato sauce, squid ink cream</i>
	GAMBERETTI KARAAGE 22 <i>Deep fried Shiba soft shell shrimp, garlic, chili, curry leaf, lemon</i>
	CALAMARI 22 <i>Deep fried squid, garlic aioli</i>
	TRIPPA 24 <i>Beef honeycomb stew, pecorino cheese</i>

 signature dish  vegetarian  spicy

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PASTA

- 🍷 **PLIN AGNOLOTTI** 28
Piedmont veal dumplings, butter, sage / ravioli
- BOLOGNESE** 31
Wagyu beef ragù, mascarpone cheese, parmesan cheese / pappardelle
- CARBONARA** 31
Bacon, salsiccia, onion, Japanese egg, parmesan cheese, black pepper / fettuccine
- 🍷 **SHIRASU AGLIO E OLIO** 33
White bait, cabbage, bottarga garlic, chili, colatura, Oba leaf, olive oil, yuzu / spaghetti
- 🍷 **IKASUMI** 29
squid, squid ink cream, tomato sauce, parsley / spaghetti
- 🍷 **MENTAIKO & IKURA** 31
Salmon roe, Mentaiko cream, mascarpone / spaghetti
- GNOCCHI FORMAGGI** 29
Gorgonzola, taleggio, parmesan, pecorino, cream / gnocchi
- AMATRICIANA** 29
Bacon, garlic, onion, chili, tomato sauce, parmesan / spaghetti

GRIGLIA / ARROSTO

TAGLIATA

Additional serving in 50g increments

- 🍷 **HARAMI** 40
M7 Australian Wagyu Beef
Outside Skirt per 100g
- 🍷 **TOMOSANKAKU** 45
A4 Japanese Wagyu Beef
TRI-TIP per 100g
- AGNELLO 330g** 3 rack 69
Australian lamb rack, lamb jus, grilled vegetables

ITALIAN —

DINING /
PIZZA /
BAR

Luka

🍷 signature dish ♻️ vegetarian 🌶️ spicy

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PIZZA / ROSSO

🌿 **MARGHERITA** 24
Mozzarella cheese, tomato sauce & basil

🌿 **MARINARA** 20
Tomato sauce, parmesan, garlic, oregano, basil

🌿 **DIAVOLA** 30
Mozzarella cheese, tomato sauce, salami & chili

BISMARK 31
Mozzarella cheese, tomato sauce, mushroom, egg & bacon

🌿 **MELANZANE** 29
Mozzarella cheese, gorgonzola, tomato sauce, basil, eggplant, truffle oil

SALSICCIA PEPPERONI 32
Mozzarella cheese, tomato sauce, pork sausage, salami & black olive

🌿 **TERRA** 28
Mozzarella cheese, tomato sauce, onion, zucchini, garlic, eggplant, bell pepper

MARINARA SHIRASU 28
Tomato sauce, white bait, garlic, anchovy, basil.

EXTRAS

additional serving of vegetables 3
(zucchini, onion, eggplant, bell peppers, mushrooms, green chilli, olives)

additional anchovies 3

additional serving of cheese 4
(mozzarella, parmesan, gorgonzola, taleggio)

additional serving of meat 5
(bacon, teriyaki chicken, salami, salsiccia)

additional serving of prosciutto 7

additional serving of burrata cheese 7

PIZZA / BIANCA

🌿 **PROSCIUTTO E RUCOLA BURRATA** 38
Mozzarella cheese, San Daniele ham, arrugula, cherry tomato, parmesan, burrata & balsamic

🌿 **QUATTRO FORMAGGI** 30
Mozzarella cheese, gorgonzola cheese, taleggio cheese & parmesan

🌿 **TRUFFLE** 29
Mozzarella cheese, truffle cream, mushroom, egg & truffle oil

🌿 **SAMURAI** 29
Mozzarella cheese, chicken teriyaki, onion, green chili, spring onion & Kewpie mayo

BACON BIANCA 30
Mozzarella cheese, bacon, pistachio, cherry tomato, black pepper & balsamic

DOLCE

🌿 **LUKA'S TIRAMISU** 14

BURNT CHEESECAKE 14

RHUM BABA *contains alcohol* 14
Vanilla gelato, syrup soaked cake, Chantilly cream

GELATO (1 Scoop) 7
Vanilla, Chocolate, Pistachio

SORBET (1 Scoop) 7
Lemon, Strawberry

🌿 signature dish 🌿 vegetarian 🌿 spicy