SALADS

愉 LUCIDA SALAD
Endive, Roman lettuce, mixed leaves, green beans, red beans and Parmigiano Reggiano

愉 LENTIL SALAD
Black lentil, green apple, pomegranate, coriander, pistachio and mixed leaves

愉 BURRATA SALAD
Fresh Italian burrata, tomato, Italian basil, chilli, EVOO and onion

愉 BEEF TENDERLOIN SALAD
Rucola, cherry tomato, Parmigiano Reggiano, balsamic dressing and walnuts

愉 SHRIMP AVOCADO SALAD
Mixed salad leaves, cherry tomato, avocado, roasted almond with raspberry dressing

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

🧄 BEETROOT CARPACCIO
Cream cheese with truffle oil, pistachio and baby rucola

спешון

וזה

Octopus sous-vide, orange gel, pink pepper, micro radish and chili oil

בירה

BEEF CARPACCIO
Australian beef tenderloin, parmesan flakes, EVOO, baby rucola and balsamic

טוג

TUNA TATAKI
Green apple, avocado, yuzu, mango, fresh coriander, sesame and mayo

טוג

BEEF TARTAR
Capers, chives, pine nuts, shallots, dijon mustard and EVOO

טוג

HOT STARTERS

양념

BAKED GREEK FETA
Cherry tomato, black olives, sundried tomato, olive oil, basil and oregano

טרף

TRUFFLE POTATO WEDGES
Crispy baked potato covered with truffle oil infused cheese sauce

טרף

BEEF TATAKI
Beef tenderloin sous-vide, caramelized onion, ginger, sesame with soya sauce

טרף

OCTOPUS DIAVOLA
Octopus sous-vide, leek, cherry tomato, tomato sauce, bisque and chili

טרף

BRAISED BLACK TIGER PRAWNS
Mixed vegetables, tarragon, bisque, almond, black olives and sun-dried tomato

טרף

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

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

 IconData HOMEMADE TORTELLINI
 filled with shrimp, burrata, orange zest, mint, bottarga with butter sage sauce

 IconData HOMEMADE TAGLIOLINI
 with butter rosemary truffle sauce, Parmigiano Reggiano, black truffle and black garlic

 IconData RIGATONI BEEF RAGÙ
 12-hour cooked Australian beef ragù, green peas, leek and buffalo mozzarella

 IconData PENNE ALL’ARRABBIATA
 with classic tomato sauce, garlic, chilli, basil, Parmigiano Reggiano and EVOO

 IconData RISOTTO MUSHROOM
 Acquerello rice, mixed mushroom, Parmigiano Reggiano, butter and demi-glace

 IconData RISOTTO SHRIMP
 Saffron, bisque, green asparagus, leek, cherry tomato and chives

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FISH & MEAT

嗞 LUCIDA ROAST CHICKEN
Sweet potato purée, snow beans, baby corn, green beans, red onion, zucchini with labneh sauce

嗞 WILD DUCK
Smoked eggplant purée, baby eggplant, fresh artichoke, mushroom, bell pepper confit with green pepper sauce

嗞 GRILLED SALMON
Romanesco, green apple, spring onion, baby carrots, carrot ginger purée with lemon butter sauce

嗞 RED TUNA STEAK
Snow beans, zucchini, spring onion, broccoli, potato purée with pomegranate molasses

嗞 GRILLED JUMBO SHRIMPS
Beetroot purée, white onion, baby carrot, snow beans, zucchini, broccoli and romanesco

嗞 BEEF TENDERLOIN
Cauliflower purée, red onion sous-vide, baby corn, green beans with mushroom sauce

嗞 GRILLED RIB-EYE
Cauliflower purée, red onion sous-vide, baby corn, green beans with mushroom sauce

Chef’s Special | Crustaceans | Tree Nuts | Chili | Nuts | Soy | Sesame
All prices do not include 14% VAT and 12% service charges

350
450
550
520
520
500
1100
1000
SHARING PLATTERS
(SERVES 2 TO 3)

- **CHEESE PLATTER**
  Selection of imported cheese, nuts, grapes, tomato jam, grissini and crackers
  800

- **LINGUINI LOBSTER**
  Saffron, green asparagus, cherry tomato, zucchini and spring onion
  2000

- **BEEF SCHNITZEL**
  served with rucola, cherry tomato, Parmigiano Reggiano and buffalo mozzarella
  1200

- **SALT BAKED SEA BASS**
  with butter lemon sauce, served with three side dishes of your choice
  1700

- **TOMAHAWK**
  served with three side dishes and three sauces of your choice
  3000

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

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DESSERT

DECONSTRUCTED MANGO PASSION FRUIT CHEESECAKE
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
Lucida signature crème brûlée served with tonka bean ice cream

CHOCOLATE FONDANT
Melted warm chocolate fondant, chocolate crumble and chocolate cream served with vanilla ice cream

PANNA COTTA
Blueberry gel, crumble, mix of fresh berries, lavender meringue, served with raspberry sorbet

LEMON TART
Sablé, lemon gel, lemon cream, French meringue, served with lemon curd ice cream

CHOCOLATE MOUSSE
Three layers of chocolate (white, milk and dark), chocolate crumble, chocolate cream served with chocolate ice cream

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

**NIGIRI**

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<tr>
<th></th>
<th>2 PIECES</th>
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<tr>
<td>SALMON</td>
<td>350</td>
<td>SALMON</td>
<td>450</td>
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<tr>
<td>TUNA</td>
<td>300</td>
<td>TUNA</td>
<td>400</td>
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<tr>
<td>SHRIMP</td>
<td>250</td>
<td>SHRIMP</td>
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<td>EEL</td>
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**SASHIMI**

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<tbody>
<tr>
<td>SALMON</td>
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<td>TUNA</td>
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<td>SHRIMP</td>
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**MAKIMONO ROLL**

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<tr>
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<th>4 PIECES</th>
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<tr>
<td>NEW CALIFORNIA ROLL</td>
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* Crab sticks, avocado, cucumber, lettuce, seasoned salmon with Japanese mayo

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<tbody>
<tr>
<td>TUNA TRUFFLE</td>
<td>300</td>
<td>TUNA TRUFFLE</td>
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* Minced tuna, truffle oil, sea salt, chives with truffle mayo

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<tr>
<th></th>
<th>280</th>
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<tbody>
<tr>
<td>DILL SALMON</td>
<td>280</td>
<td>DILL SALMON</td>
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* Seared salmon, spicy cheese, asparagus, spicy mayo and orange caviar

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<tr>
<td>LUCIDA ROLL</td>
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<td>LUCIDA ROLL</td>
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* Shrimp tempura, crispy panko, spicy cheese, spicy mayo and asparagus

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<td>EXTRA PHOTO MAKI</td>
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<td>EXTRA PHOTO MAKI</td>
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* Salmon, eel, tuna, crab stick, teriyaki sauce and sesame seeds

**CRUNCHY ROLL**

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<tbody>
<tr>
<td>SOFT SHELL CRAB</td>
<td>400</td>
<td>SOFT SHELL CRAB</td>
<td>750</td>
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</table>
* Fried crab, cream cheese, avocado, spicy mayo, teriyaki sauce and julienne fried potato

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<tbody>
<tr>
<td>SHRIMP TEMPURA</td>
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<td>SHRIMP TEMPURA</td>
<td>450</td>
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</table>
* Crispy shrimp tempura, lettuce with spicy mayo topping

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<tr>
<th></th>
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<tbody>
<tr>
<td>SALMON SKIN</td>
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<td>SALMON SKIN</td>
<td>450</td>
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</table>
* Salmon skin, salmon, crispy panko, teriyaki sauce, avocado and sesame seeds

*Chef’s Special | Crab | Tree Nuts | Chili | Nuts | Soy | Sesame

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**LAS VEGAS SHRIMP**
Cream cheese, avocado, shrimp tempura, spicy mayo, red caviar with teriyaki sauce

**LAS VEGAS SALMON**
Marinated salmon, jalapeños, avocado, orange caviar, teriyaki sauce and spicy mayo

**SIGNATURE ROLL**

**DRAGON ROLL**
Eel, asparagus, avocado, spicy mayo and red caviar

**PHILADELPHIA ROLL**
Philadelphia, crab, asparagus, smoked salmon, cream cheese, teriyaki sauce and sesame seeds

**RAINBOW**
Cucumber, avocado, crab stick, topped with salmon, tuna and avocado

**VEGGIE ROLLS**

**QUINOA ROLL**
Crispy quinoa, asparagus, cucumber, avocado, sun-dried tomato, carrot with special sauce

**AVOCADO ROLL**
Avocado, sesame seeds, teriyaki sauce with Japanese mayo

**PHILI-VEGETABLE ROLL**
Avocado, cucumber, asparagus, cream cheese, sesame seeds with teriyaki sauce

**PLATTERS TO SHARE**

**16 PCS**
California, tuna truffle, shrimp tempura and Las Vegas

**32 PCS**
California, tuna truffle, shrimp tempura and Las Vegas

**64 PCS**
California, tuna truffle, shrimp tempura, Las Vegas, rainbow, dill salmon, Philadelphia and avocado

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

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