



LUSS

FOOD MENU

www.luss.sg

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Prices are subjected to GST & 10% Service Charge

**LAST
ORDER**
10:45 PM

BAR SNACKS	CHINESE SKEWERS
EDAMAME (V) \$9 <i>steamed, lightly salted</i>	 CHICKEN PORK BELLY LAMB BEEF \$18 <i>5 sticks per serving, sprinkled with in-house cumin spices (unable to mix meat type)</i>
FRENCH FRIES (V) \$9 <i>good old classic, crispy and fluffy</i>	
ASSORTED NUTS (V) \$10 <i>cashews, almonds, macadamia</i>	BAR BAO
 AIR-FRIED SPICED CAULIFLOWER FLORETS (V) \$12 <i>tossed in our house blended spices</i>	 TAIWANESE BELLY BAO \$16 <i>slow-braised pork belly, julienned cucumbers & carrots, sour preserved vegetables, peanuts, coriander</i>
 SAMOSA (V) \$12 <i>crispy, savoury, served with mint chutney</i>	MINI PLATTERS
 TRUFFLE FRIES (V) \$14 <i>laced with truffle oil, topped with parmesan cheese</i>	GRILLED SAUSAGES \$30 <i>kurobuta pork toulouse/pork & honey/italian spicy, served with creamy mash, caramelised onions, bbq sauce & mustard</i>
 SICHUAN PRAWN, ROE & PORK WANTONS \$18 <i>tossed in our tangy, lightly spiced house sauce</i>	 ASSORTED CHEESE \$30 <i>3 types of artisanal cheeses, served with crackers, assorted condiments & honey</i> <i>*check with our staff on types of cheeses available</i>
JAP CHICKEN KARAAGE \$18 <i>crispy, juicy and savoury, served with sriracha mayo</i>	
 LUSS SIGNATURE WINGS \$18 <i>juicy and savoury, served with chimichurri sauce</i>	PIZZA All pizzas feature our signature tomato base, topped with mozzarella
GARLIC CHILLI PRAWNS \$19 <i>pan-seared with olive oil, cherry tomatoes, chopped garlic, chilli flakes, served with toasted baguette</i>	CLASSIC HAWAIIAN \$25
 CHILLI CRAB MANTOU \$20 <i>blue swimmer crab meat, sweet & spicy chilli sauce, served with fried mantou</i>	ASSORTED MUSHROOMS (V) \$25
	BEEF PEPPERONI \$28
	4 CHEESE (V) \$28
	 LUSS RECOMMENDATION (V) VEGETARIAN FRIENDLY

SMALL PLATES



HAINANESE CHICKEN PASTA

\$20

poached julienned chicken drumstick, sliced cucumbers, linguine, tossed with ginger garlic paste & chicken stock, served with house-made chicken rice chilli

MALA NOODLES

\$20

pork shabu shabu, assorted vegetables & mushrooms, fried luncheon meat, japanese egg noodles, house-made mala sauce

**SPICE LEVEL: light / regular / extra*

**(V) option available*

OTAH PRAWNS XO SAMBAL FRIED RICE

\$20

mackerel ota, prawns, egg, xo sauce, sambal, spring onions, kaffir leaves, jasmine rice

MAIN COURSE



GUINNESS-BRAISED WAGYU BEEF CHEEKS

\$45

australian wagyu beef cheeks, guinness draught, beef & veg stock, served with creamy mash & sautéed french beans



ROAST BABY BACK RIBS

\$35

full slab (9 ribs), house bbq sauce, sautéed assorted seasonal vegetables

DESSERT



MUAH CHEE (V)

\$8

reshly made to order with shallot oil, served in 2 flavours - peanut & black sesame

FUDGY CHOC MOLTEN-BROWN (V)

\$15

our rendition of a mash-up between a molten cake & brownie, served with single scoop vanilla gelato & chocolate sauce



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