



MENU
FOOD

TO SHARE

CAVIAR | 14000



The finest, low salt Russian Oscietra Caviar with Blinis, Toast, Crème Fraîche, Onions, Eggs, Chives & Gherkins

SALUMI PLATTER | 1495



PARMA HAM | MORTADELLA | SPANISH CHORIZO | SALAMI
MILANO | NAPOLI SALAMI

Served with - Tigelle Buns (Bread from Emilia-Romagna), Gnocchi Fritto, Pickled Gherkins, Olives, Green Peppercorn Mustard & Spicy Green Apple Mostarda

OLIVES (V) | 795



Bowl of Marinated Jumbo Greek Olives
& Queen Gordal with Labneh & Garlic-Rosemary Baguette Chips

CHEESE BOARD (V) | 1595



15 MONTH COMTE | PETITE BEGUM BRIE | CAVE-AGED
CHEDDAR | TALEGGIO | SMOKED PEPPER DUTCH GOUDA

Served with - Crackers, Grissini, Honeycomb, Berry Compote, Cognac-poached Fig on Fig Jam, Fresh Grapes & Nuts

Govt. taxes as applicable

LUPA



Vegan



Egg



Contains Gluten



Dairy



Fish



Shellfish



Nuts



Soy



Sesame

EAT WITH YOUR HANDS

CHICKEN LIVER PÂTÉ | 550

Champagne & Aleppo Pepper Gelée, Smoked Sea Salt with Sunflower Seed & Cranberry Toast

HOT BRIE (BEGUM VICTORIA) (V) | 855

Fig Jam, Toasted Walnuts, Smoked Honey, Fresh Herbs, Garlic & Chilli Crumble with Toasted Baguette

HOT TRUFFLE BRIE WITH GRATED FRESH BLACK TRUFFLES (V) | 1350

Fig Jam, Toasted Walnuts, Smoked Honey, Fresh Herbs, Garlic & Chilli Crumble with Toasted Baguette

CURED & SMOKED MACKEREL ON TOAST | 825

House-smoked & cured fresh Mackerel Fillets on lightly toasted Sourdough with a creamy salted Cod spread, fresh Salsa of Peppers, Orange & Celery

GREEK MINI PIES (V) | 655

Greek Savoury Mini Pies with Charred Zucchini, Feta, Dill and Parsley; served with an Orange-Fennel Marmalade, Schug & a Cashew Tahini Dip

SPICY BEEF TARTARE TARTS | 875

Raw Prime Beef Filet tossed with Cornichon, Shallots, Capers, Parsley, Chives, fresh Horseradish & smoked Chilli oil, served in crisp Tart Shells

(A5 available on request)

AVOCADO TOSTADA (V) | 655

Red Bean Paste, Pickled Peppers, Salsa Taqueria, Roasted Chilli Salsa, Goat Cheese Cream, Brûléed Brie, Green Tomato Chips & Chilli Crisp

TWICE COOKED FRESH TRUFFLE & PARMESAN

FRIES (V) | 995

Served with Garlic Mayo

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SALADS

RIESLING POACHED PEAR SALAD (V) | 995

Made with a Cranberry & Cream Cheese stuffing,
Radicchio & Mesclun tossed in a Cranberry
Vinaigrette, brûléed Figs, fresh Apples, Roasted
Beetroot & Filter Coffee Candied Walnuts

BARLEY & AVOCADO (V) | 675

Pickled Peppers, Purple Cabbage, Haricot Beans,
Cucumber, Pomegranate, Toasted Cashew Nuts with a
Peanut Butter & Rice Vinegar Dressing

WINE PICKLED GRAPE & GOAT CHEESE (V) | 725

Arugula, Lollo Rosso, tossed in Yogurt & Balsamic
Dressing, Nut crusted Warm Goat's Cheese

KALE & BIB LETTUCE CAESAR | 725

Caesar Salad with Kale & Bib Lettuce,
Poached Chicken, Creamy Egg Dressing,
House-made fresh smoked Bacon cubes,
Garlic Sourdough Rosette & Parmesan Snow

HEIRLOOM TOMATOES & BURRATINA (V) | 845

Charred Peach & Kasundi marinated Heirloom
Tomatoes with an Elderflower-Yuzu Vinaigrette,
Passion Fruit Pearls, puffed Black Quinoa, fresh
Pickled Onions, Jalapeño, Arugula & a creamy
Burratina

LUPA

Govt. taxes as applicable



CRUDOS*

**Crudo means raw*

TUNA TATAKI | 1150



Sashimi Grade Line Caught Yellowfin Tuna, Pickled Plum, Confit Garlic, Chilli Oil, Avocado Purée, Chive Oil with Crispy Black Rice

SCALLOP CARPACCIO | 1400



Hokkaido Hotate Scallops brushed with Yuzu-Gondhoraj Lemon Glaze; with Chives, Bonito Flakes, Ginger Ponzu, Fujiko, Citrus Jelly & Madagascar Pink Peppercorn

SALMON TWO WAYS | 1495



House-smoked fresh Sashimi Grade Salmon on Garlic Ajo Blanco & Wasabi Oil with a smoked Salmon Mousse & smoked Garlic, Chives, Jalapeño & Gherkins; served with Gnudi Fritto & Sourdough

OYSTERS ROCKEFELLER | 1150



Baked Oysters with Herb, Butter & Parmesan Crumb

FRESH RAW OYSTERS | 1050



Three Raw Oysters on Ice

BEEF CARPACCIO | 1025



Thinly sliced Tenderloin, Umami Mayo, Truffle Salsa, Shaved Parmesan, Baby Arugula & Fried Capers

With optional Fresh Black Truffles (3g)

as per availability | 1950

SEABASS MORADA | 1200



Flash cured, fresh Seabass Belly with Chilli dusted Avocado, Pickled Radish, Pineapple, Cucumber, fresh Jalapeño, a smoked Mango-Ginger Purée & a zingy, fermented Red Amaranth & Passionfruit Champonzu (with Champagne)

HAMACHI TARTARE | 2100



(Done Table-side)

Sashimi Grade Japanese Yellowtail, Pickled Gondhoraj & Yuzu Purée, Chilli Coriander Oil, Bonito Mayo, Fresh Nati Coriander, Fried Shallots, Chives & Fujiko

LUPA

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SOUPS

ASPARAGUS & TRUFFLE SOUP (V) | 695

Sautéed Water Chestnut, Garlic Breadcrumbs

ROASTED MUSHROOM SOUP (V) | 695

King Oyster, Shiitake, Porcini & Creminis, roasted over wood-fire & cooked with Herbs, puréed & served with Truffle Croutons

(Vegan option available)

SMOKED CHICKEN CHOWDER | 760

In a creamy Velouté, with diced Vegetables, Sage & a side of Thyme-Cheddar Biscuits

LOBSTER BISQUE | 845

A classic served with a side of Lobster Salad on Shrimp Crackers

Govt. taxes as applicable

LUPA





HOT SMALL PLATES

SLOW-SMOKED ROMA TOMATO

GALETTE (V) | 995   

With a house-made Five Cheese Boursin, on thinly rolled Puff Pastry; served hot with Chive Crème Fraîche & Basil Dust

HUMMUS, FALAFEL &





FRESH PITA (V) | 1100   

Hummus with Tahini & an Escabeche of charred Vegetables, Edamame & Chickpeas with Chilli Crisp, freshly minced & shaped Falafel, Garlic Toun, an Eggplant Moutabel & served with fresh Za'atar Pita Bread, baked to order

HALLOUMI FRIES (V) | 770




Crumb fried Halloumi with a Green Curry dust; served with a spicy Beet-Truffle Ketchup & Honey-Chilli Dip

OYSTER MUSHROOM

KARAAGE (V) | 845    



Pink Oyster Mushrooms, coated & fried to a crisp, with a Porcini-Chili Dust; served with a Lemongrass-Chili Ponzu & a Gochujang Sesame Dip

SMOKED CHORIZO & GAMBAS AL

AJILLO | 995   

Small, sweet Andhra Coast Shrimp, steeped in generous amounts of Extra Virgin Olive Oil, with Garlic, smoked fresh Chorizo & Red Jalapeño; finished with Lime, Parsley, Cilantro & Prawn Butter. Served hot with a char-grilled & sliced Sourdough

FIERY SICILIAN JUMBO

PRAWNS | 1450     

Crispy coated Jumbo Prawns bathed in a sweet-spicy-sour Sicilian Glaze & a Chive-Scallion Hot Oil

ROASTED SCALLOPS IN GARLIC

PEPPER BUTTER SAUCE | 1495    

On creamy Freekeh (Green Wheat) with Schug marinated charred Cabbage Hearts, Dashi poached & pickled vegetables & a Garlic Beurre Blanc

CHILLI CRAB MELT | 1400

Jumbo Lump Crab & Claw Meat baked with a spicy Garlic Chilli Cream Cheese & Hot Sauce base Gratinéed; served with Mini Pull Apart Bread & a Pickled Onion – Herb Salad

CRISPY LAMB &

HUMMUS | 895    

Braised & crispened Lamb Shoulder with Lentils & minced Lamb stuffed in Caramel spiced Onion Petals; topped with Spicy Lamb Floss & served with Pine Nuts on a bed of Creamy Hummus & a side of Za'atar Pretzels

FRIED CHICKEN | 685

Marinated in Lemongrass & Red Chillies; twice crumbed & fried Chicken Thighs sprinkled with a Kaffir Lime dust & served with a Tamarind-Jaggery dipping Sauce

STEAK SKEWERS WITH

AU-POIVRE DIP | 795  

Black Pepper crusted Beef Tenderloin Skewers, seared on Plancha with Pepper, Cognac & Cream Sauce

BAKED JUMBO ASPARAGUS WITH

TRUFFLE MORNAY (V) | 1650   

With a sweet & sour Pepita, Macha Chilli, Raisin & Almond Crumble & mini Sage Croutons

Govt. taxes as applicable

LUPA



HOT SMALL PLATES

STICKY PORK RIBS | 975

Slow-roasted premium Pork Ribs in a Fermented Chilli, Pomegranate & Bourbon Sticky Sauce with a side of German Potato Salad

PORK BELLY | 975

Belgian Pork Belly - Fire-roasted, glazed with Chipotle, Mustard & Honey; topped with an Almond-Garlic Crumble & Apple-Celery Slaw

CHICKEN A LA PLANCHA | 685

Spiced Chickpea Miso marinated Chicken Breast Skewers, cast-iron cooked with a smokey glaze, served with Paprika Aioli & Cilantro Salsa

ROASTED BONE MARROW | 895

Add On Piece | 495
Citrus Pepper Paste, smoked house-made Pastrami Crumble, Sourdough Bread with Marrow Butter

HOT SMALL PLATES FROM THE WOOD-FIRED GRILL

SIDES

FRESHLY BAKED PITA | 200

SAFFRON PILAF | 250

POMMES PURÉE | 250

HOUSE-CURED | 350

BELGIAN BACON SLAB

BABY CORN ELOTE (V) | 795

Lemon Mayo, Chilli-Peanut Crumbs & Parmesan Snow

EGGPLANT

SPEDUCCI | 795

Eggplants when treated well can be unctuous & hugely satisfying.

This Speducci is one such example where tender, fresh Eggplant are given a robust treatment using two flavours from opposite ends of the spectrum, Miso & Chimichurri, griddle cooked; topped with crispy Wheat Bran & Almond Crumble.

LAMB CHELO | 1300

Very subtly flavoured Persian Lamb mince Kebabs with Onion Juice, Sumac, Urfa Chilis, Pepper & Turmeric; Char-grilled & served alongside a Persian salad of Tomatoes & Onions, Labneh & Fermented Chili Hot Sauce

HARISSA CHICKEN | 945

Char-roasted Chicken Thighs marinated in Yellow Harissa with Tripolitan Spices, glazed with smoked Ghee & served with Sumac Onions, a Carrot-Cucumber-Feta Salad & fresh Pita Bread

ARMENIAN-STYLE CHICKEN

LULE KEBAB | 975

Marinated hand minced Chicken spiced & skewered with Coriander, Pickled Onion, Roasted Tomatoes, Hummus & served with fresh Pita Bread

TURKISH-SMOKED & CHAR-ROASTED

LAMB CHOPS | 2450

Lightly smoked premium Mulwarra Lamb Chops, marinated in Turkish Chillis, Spices & Yogurt; char-grilled & served with a Yogurt, Tahina & Caraway Sauce, a cooling Cucumber Mint & Pomegranate Molasses Salad

Govt. taxes as applicable

LUPA



Vegan



Egg



Contains Gluten



Dairy



Fish



Shellfish



Nuts



Soy



Sesame

PASTAS

FRESH PASTAS

MUSHROOM

TORTELLINI (V) | 1095

Fresh Tortellini stuffed with Nutmeg flavoured Ricotta, Parmesan & Manchego cheeses, tossed in a creamy & chunky Wild Mushroom Cream Sauce

CANNELLONI (V) | 1095

Slow cooked Spinach, Bathua, Avarekai & Chayote mixed with Ricotta & Parmesan; rolled & baked in fresh pasta with a Parmesan Mornay. Served on a Hot Basil & Tomato Coulis with Basil Oil & a Fennel Salad

SAFFRON GNOCCHI (V) | 1150

Fresh Potato Gnocchi with Thyme & Saffron, pan-seared & served on braised seasonal greens, a Chili-Pecorino Sauce, crumbled Blue Gorgonzola & crispy Garlic

FIFTEEN LAYER LAMB

LASAGNA | 1295

With slow cooked Lamb, Bay Leaf & San Marzano Tomato sauce & plenty of Parmesan; baked & served with a Lamb, Tomato & Herb Coulis

SPAGHETTI BOLOGNESE | 1395

Slow cooked Short-Rib & undercut Bolognese with Bay Leaf & Roma Tomatoes, tossed with Spaghetti, fresh Parsley, Pecorino Cheese & topped with a Rosemary Bread Crumb with fresh Pasta, Parsley, Pecorino & Gremolata

SALMON FETTUCCHINE WITH

ASPARAGUS & SPINACH | 1395

House-cured, lightly smoked Salmon roasted with Confit Garlic & Lemon, tossed with Fettuccine, Pecorino Sauce & Five Pepper Seasoning

DRY PASTAS

SPAGHETTI

Aglie e Olio (V) | 900

Tossed with Garlic, Olive Oil, Morning Glory, Peperoncino & Basil

Cacio e Pepe (V) | 1100

A classic from Lazio, Italy; with Pecorino Romano & a Black Pepper emulsion

Classic Carbonara | 1200

House-made smoked Bacon with Dutch Pork, tossed in a creamy Pecorino, Parmesan & Egg Yolk Emulsion with fresh Black Pepper.
No cream, no butter.

Piccantina with Lobster | 1650

Fresh Chilli, Sun-dried Tomatoes, Basil, Fresh Cream & finished with Parmesan Cheese

FUSILLI IN VODKA SAUCE (V) | 1100

Fusilli in a creamy Roma Tomato, roasted Red Pepper & Herb Sauce with Vodka; topped with torn Baby Burrata & Shaved Parmesan

(Vegan option available)

CLAM CASINO LINGUINE | 1250

Our playful, yet delicious take on this classic. The Linguine is tossed with rendered Bacon, Little Neck Clam Stock & Meat; topped with a zesty, lemony Pangratatta.

FESTONI WITH HOUSE-MADE

NDUJA | 1295

Curly, brass cut, Durum Wheat Pasta tossed in a spicy Calabrian Pork Nduja made with Smoked Rib & Belly meat, fermented chilli & spices; finished with Pecorino Romano & Fennel Oil

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PIZZAS

Option of Thin Crust or Neapolitan Style

CAPRESE (V) | 1095

Buffalo Mozzarella, Pecorino, Basil, Shaved Parmesan & Olive Oil

VERDURE (V) | 1095

Spinach, Kale, Leeks, roasted Garlic, Sun-dried Tomatoes, Jalapeño, caramelised Onions, Whipped Goat's Cheese & Sweet Potato Chips

BLACK TRUFFLE PIZZA (V) | 2350

Black Truffle Bechamel, Mozzarella, Cheddar & Provolone topped with freshly shaved Black Truffle
(As per availability)

THE DESI (V) | 1095

Probably a gateway flavour blend for many of us, sacrilegious or comforting? You decide.

Tomato Sauce, Mozzarella & Cheddar Cheeses, Bell Peppers, Charred Sweet Corn, Black Olives, Mushrooms, Jalapeño & Cherry Tomatoes

SICILIAN | 1195

Grilled Chicken, Fermented Chilli Paste, caramelised Ricotta Onions & Crumble

PEPPERONI | 1395

Spanish Pork Pepperoni with Sharp Cheddar & Goat's Cheese

THE NEW YORKER | 1445

Taking note from New York Delis', this pie comes laden with a bunch of house-made specials.

21-day Beef Pastrami slices on a Sauerkraut Cheese base with an Everything Bagel crust; finished with Sweet Peppers, Jalapeño, American Mustard, Hot Mayo & fresh Arugula

RISOTTO

WILD MUSHROOM RISONI (V) | 1195

A creamy & decadent Orzo Risotto with assorted Wild Mushrooms, Morels, Porcini Dust & fresh Parsley

TOMATO, ASPARAGUS & EDAMAME RISOTTO (V) | 1100

With charred Broccoli, Lemon Zest, Leeks, Confit Garlic & Urfa Biber Chillies; finished with Cultured Cream & Scallion Salsa

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Mains From The KITCHEN

ROASTED VEGETABLE

BISTEEYA (V) | 1195  

Flaky pastry encases roasted vegetables flavoured with Harissa & Feta; served along with Herbed Couscous, Labneh & a Sweet Fennel Marmalade.

WOOD-FIRE ROASTED CHERMOULA

CAULIFLOWER (V) | 1295    

Twice cooked Harissa & Chermoula marinated Cauliflower cooked on a searing grill, with Garlic & Parsley Labneh, Roasted Bell Pepper Pickle, Algerian Schug & a Tahini-Almond-Pine Nut Crumble; served with freshly baked Pita Bread

PRESSED HALF BRICK CHICKEN | 1295

Air-dried Crispy Spatchcock of Chicken seasoned with a smoked Garlic & Chilli Dust, served with a side of creamed Mushrooms & Leeks, crispy Tuscan Potatoes & a Chipotle-Herb Chicken Jus

14 HOUR BRAISED SHORT-RIB | 1400

Fall of the bone slow cooked Beef Short-Ribs in Sangiovese & Tomatoes with crispy Leeks, roasted Carrots, Mushroom Fondue & Pommes Purée

FIVE PEPPER CRUSTED STEAK | 1450

5 Pepper crusted, centre cut medallions of Beef Tenderloin, finished in an unctuous sauce of Cognac, Short Rib Jus, Mustard & Cream. Served with a side of Pommes Purée & charred Green Beans with a Garlicky Mayo

JAMAICAN-STYLE DUCK | 1695


36-hour Duck Leg Confit served crisp over a robust Jamaican Curry with Habanero & Coconut, sautéed Pioppino Mushrooms with Duck Bacon, Clove Rice & braised Culooloo Greens (Amaranth)

TWICE-COOKED CRACKLING

PORK BELLY | 1550  

Braised Red Cabbage, Confit Baby Potatoes in a Mustard, Mulberry & Vermouth Sauce with shaved Brussel sprouts au Lardon.

HARIRA WITH

MOLOKHIA (V) | 1295    

Red Lentils, Mung Beans, Chickpeas & Cannellini Beans cooked in a rich Tomato, Jute Leaf & Berber spice stew with whipped Fenugreek Crema, roasted Carrots & crispy Okra. Topped with marinated Halloumi, pickled Sumac Onions, smoked Olive Oil & crispy Garlic. Served with a side of Clove-scented Pine Nut Pilaf & a fresh Vegetable, Feta & Red Za'atar Salad.




CHAR GRILLED LAMB MERGUEZ | 1400

Spicy Lamb Merguez Sausages made with Australian Lamb Shoulder, char-grilled & served on creamy Pearl Couscous with White Beans, vegetables, Cypriot Olives & herbs. Accompanied with a Smoked Lamb Shank broth with tingling Peppers & Onions.

STEAK FRITES | 1450

Pan-seared & roasted premium filet of Beef, Shoestring Fries, Herb-roasted Parsnip Purée, Garlic, Marrow & four herb Butter, Caramelised Mushrooms & a Cabernet Beef Jus

LAMB SHOULDER

BARBACOA | 2995   

(Finished Table-Side)

Spice rubbed & Banana Leaf wrapped whole Kid Lamb Shoulder, very slow roasted in Smoked Chili Broth, with a North African Chermoula Salsa, Persian Spinach Yogurt, a Fennel & Radish Salad, Lamb Shank Jus & freshly baked Saffron-glazed Pita

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From The OCEAN

SALMON PICCATA | 1695

Fresh Norwegian Salmon, creamy Dill Hollandaise,
Asparagus, sautéed Snow Peas & caramelised Cremini
Mushrooms

SEABASS MEUNIÈRE | 1400

Butterflied & pan-fried Seabass, bathed in a delicious
Brown Butter, Lemon, Tuticorin Capers, Garlic &
Parsley Sauce; served with a side of Almond crumble
topped Haricot Verts & crispy Tuscan Potatoes

TIGER PRAWNS | 1700

Garlic & Coriander marinated Tiger Prawns with a
kick; Lemon Butter Sauce & Chimichurri Salad

(From the Wood-fired Grill)

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DESSERTS | 795

TOP UP (15 ML) With a Shot of Baileys - 300

TIRAMISU

Served Tableside

Add a Shot of Espresso & Biscotti | 350

DARK CHOCOLATE & BURNT ORANGE

MOUSSE

Malted Barley Cream & Pistachio Gelato, Microwave Sponge, Basil Gel, Sea Salt & Chocolate Crumble

PB & J

Banana Tahini Cake, Peanut Cream, Dark Chocolate Mousse & Strawberry Compote

DARK CHOCOLATE COULANT

A Valrhona Hot Chocolate Cake served in a cast iron pot with Burnt Vanilla Ice Cream

AAPPLE CROSTATA

Slow stewed Washington Apples baked in a rich sugar speckled Short Crust; served warm with Madagascar Vanilla Ice Cream & an Apple Brandy Sauce

CHUNKY STICKY TOFFEE PUDDING

A rich Sticky Toffee Pudding with a chunky Date Cake, Caramelised Brown Sugar, Pecans, Cacao Nibs, Maldon Sea Salt & a creamy Vanilla Ice Cream

KEY LIME TART

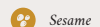
A delicate Vanilla Sable tart layered with a Lemon Tea Cake, Blueberry Ganache & Coconut Mousse topped with a Lemon Curd Diplomat cream & garnished with Basil dusted White Chocolate crisps & a Passionfruit – Mango Coulis

JACKFRUIT MADELINES

Pillowry, ripe Jackfruit Madelines with a Jaggery-Coffee Sauce & Vanilla Diplomat

Govt. taxes as applicable

LUPA



GELATO | 495 (2 SCOOPS)

*All Gelatos are **eggless**; made with A2 Cow's milk
& Buffalo milk using our unique vintage Cattabriga gelato machine*

**PLEASE CHECK WITH YOUR SERVER FOR
REGULAR & FLAVOUR DU JOUR**

SUNDAE | 595

ROCKY ROAD

Choco Chip Cookie, Fudge, Brownie, Marshmallow,
Almond Brittle & Cacao-Nibs

BANOFFEE

Banana Chocolate Chip Cookies,
Banana Gelato, Dulce de Leche,
Toasted Cashew & Sea Salt

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