



SOUTH BANK  
GRACE BAY RESORTS

*Lua*  
BEACH HOUSE

SMALL  
LUXURY  
HOTELS  
OF THE WORLD

# LUNCH MENU

<b>CAESAR SALAD</b> <sup>V</sup>	<b>\$19</b>	<b>LOCAL RED SNAPPER CEVICHE</b>	<b>\$21</b>
Romaine Hearts, white anchovies, Free-range egg, parmesan vinaigrette		Cucumber, tomato, onion, Calamansi dressing, crispy lotus stem	
<b>SOUTH BANK TRUFFLE BURRATA</b> <sup>N, V</sup>	<b>\$26</b>	<b>PACIFIC OYSTERS</b> <sup>GF</sup>	<b>\$32</b>
Pickled field mushrooms, toasted pistachio, black truffle and shallot dressing, sourdough toast		Mignonette, lemon, Tabasco	
<b>NIGIRI PLATTER</b>	<b>\$29</b>	<b>SALMON TERIYAKI BOWL</b>	<b>\$25</b>
Yellowfin tuna, snapper, Ora King salmon		Sesame, wild rice, cucumber pickle, furikake, heirloom tomatoes, edamame	
<b>WHIPPED FETA WITH DOMINICAN WILD HONEY</b> <sup>N, V</sup>	<b>\$18</b>	<b>CHILI GARLIC PAPPARDELLE</b> <sup>V</sup>	<b>\$27</b>
Smoked Harissa oil, Homemade grilled flat bread, toasted pistachio		Semi-dried tomatoes, goat cheese, toasted pine nuts	
<b>CRUNCHY SESAME SALAD</b> <sup>V</sup>	<b>\$20</b>	<b>MISO TOFU BOWL</b> <sup>V</sup>	<b>\$20</b>
Mixed greens, avocado, navel orange, cherry tomato, carrots, sesame dressing, crispy wonton		Organic Black rice, radish, eggplant, carrot, Gochujang Sauce	
<b>FLAT IRON CHICKEN</b> <sup>GF, N</sup>	<b>\$28</b>	<b>WAGYU BURGER</b>	<b>\$25</b>
Green kale, heritage apple, semi-dried cranberries, spicy-glazed pecan nut, Apple Cider dressing		Romaine, tomatoes, bacon, aged cheddar cheese, truffle fries	
<b>GAZPACHO</b> <sup>GF, V</sup>	<b>\$17</b>	<b>LUA SASHIMI PLATTER</b>	<b>\$32</b>
Marinated tomatoes, micro basil, herb oil		Salmon, Hamachi, tuna	
<b>CHICKEN NOODLE SOUP</b>	<b>\$21</b>	<b>CRUNCHY MAITAKE BURGER</b> <sup>V</sup>	<b>\$25</b>
Free-range Local Chicken, bok choy, Asian greens, mushrooms, egg noodles		Gochujang mayonnaise, Pickled cucumber, Sumac onion, House fries	
<b>FRIED WHOLE SNAPPER</b>	<b>\$55</b>	<b>STEAK SANDWICH</b>	<b>\$25</b>
Local Yellowtail snapper, chopped herb salad, garlic lemon aioli, pickled onions		Ciabatta, caramelized onion, tomato, baby gem, Horseradish Cream, aged cheddar, Fries	
<b>STEAK FRITES</b>	<b>\$55</b>	<b>GRILLED LOCAL TUNA</b>	<b>\$39</b>
10 oz Prime Rib-eye steak, chimichurri, garlic spinach		Green apple, citrus and fennel salad, Lemon Ponzu	

V - Vegetarian | GF - Gluten Free | N - Nuts

Consuming undercooked foods of animal origin increases the risk of foodborne illnesses. Individuals with certain health conditions may be at risk if the seafoods are consumed raw or uncooked. Prices are quoted in US Dollars and are subject to 12% Government Tax and 10% Service charge.

