

LANA LUSA



EVENT & PRIVATE DINING



Inspired by Portuguese roots, our menu is full of big dishes and real flavours, best shared across the table with cutlery clattering, plates stacking and conversation filling the air.

Come to our bar to sip on one of our Portuguese-inspired cocktails, crafted with tradition and a modern twist, or join us for a coffee and a pastel de nata. Grab a table for a casual meal that turns into one of those get-togethers lasting from noon 'til night.



BREAKFAST SHARING SET MENU

AED 130 per person

BEVERAGES

Fresh Juice – *one per person*

Hot Beverage – *one per person*

PASTRIES

Mini Pain au Chocolat

Mini Croissant

EGGS BENEDICT – *choose one per person*

Spinach

Veal ham

Smoked salmon

ADDITIONAL ITEMS SHARING STYLE

Homemade Granola

Pasteis de Nata



LUNCH SHARING SET MENU

AED 190 per person

STARTERS

Lentil Salad (V)

Lentils mixed with carrots and celery balanced with apple slices

Cod Fish Croquette

Fried salted codfish croquette blended with potatoes

Spinach Salad (D)

Roasted chicken salad with spinach, parmesan cheese and balsamic dressing

MAINS

Portuguese Steak

Beef striploin in mustard sauce with veal ham, topped with fried egg

Whole Grilled Seabream (D)

Served with green salsa

SIDES

Sautéed Green Beans (V)

Caramelized onions

DESSERTS

Tarte Tatin (G)(D)

Apple tart served with vanilla ice cream

Mousse de chocolate

Chocolate mousse (gf)



DINNER SHARING SET MENU

AED 250 per person

STARTERS

Lentil Salad (V)

Lentils mixed with carrots and celery balanced with apple slices

Marinated Sardines (G)

Portuguese style sardines served with datterino tomatoes and black olives

Marinated Shrimps (S)

Poached shrimps in a mix of olive oil and lemon sauce with salicornia

Stracciatella (N)(D)(V)

Served with confit cherry tomatoes finished with olive oil and pine nuts

MAINS

Bacalhau a bras

Salted cod, egg, potatoes (gf)

Monkfish Rice (S)

Monkfish rice cooked in tomato sauce

Portuguese Steak

Beef striploin in mustard sauce with veal ham, topped with fried egg

DESSERTS

Pudim Flan (D)

Traditional Portuguese flan with caramel on top

Mousse de chocolate

Chocolate mousse (gf)

(N) Nuts (S) Shellfish (GF) Gluten-free (D) Dairy (V) Suitable for Vegetarians .
All our prices are in AED, inclusive of 5% VAT & 10% service charge and subject to 7% municipality fees



DINNER SHARING SET MENU

AED 350 per person

STARTERS

Shrimp croquette (S)(G)

. Traditional Portuguese shrimp croquettes

Chef's Signature

Avocado salad, salted codfish, seabass, fresh onions finished with lemon dressing

Quinoa Salad (D)(V)

Fresh quinoa, feta cheese, cranberries, avocado and homemade lemon dressing

Spinach Salad (D)

Roasted chicken salad with spinach, parmesan cheese and balsamic dressing

MAINS

Bacalhau a bras (GF)

Salted cod, egg, potatoes

Rosted octopus (S)

Served with roasted potatoes garnished with garlic oil

Arroz de Tamboril (S) Monkfish Rice

Slow cooked monkfish rice with tomatoes and peppers

Grilled Baby Chicken

Choice of homemade chimichurri, peri-peri, or garlic mayo sauce

SIDES

Portuguese Fries (V)

Sautéed Green Beans (V)

DESSERTS

Pineapple crème brulee

Mousse de chocolate (GF)

Chocolate mousse

(N) Nuts (S) Shellfish (GF) Gluten-free (D) Dairy (V) Suitable for Vegetarians .
All our prices are in AED, inclusive of 5% VAT & 10% service charge and subject to 7% municipality fees



BEVERAGE PACKAGES

NON-ALCOHOLIC PACKAGE

2hours – 99pp

4hours – 180pp

Inclusive of:

Still or Sparkling Water

Fresh Juices

Soft Drinks

Tea & Coffee

House Mocktails

Tropicana & Apassionada

OPEN BAR PACKAGE

2hours – 250pp

4hours – 450pp

Inclusive of:

House Wine

Rotulo Branco and Rotulo Tinto

House Spirits

Absolut Vodka, Bombay Sapphire, Four Roses, Bacardi

Beer

Estrella

Still or Sparkling Water

Fresh Juices

Soft Drinks

Tea & Coffee



CANAPE SELECTION

Selection of 4 cold, 4 hot and 3 desserts – AED 200 pp

Selection of 7 cold, 7 hot and 5 desserts – AED 350 pp

COLD SELECTION

Marinated Sardines on toast
Octopus Salad pepper onions (S)
Salted cod fish, sea bass, avocado
Avocado on toast (V)
Tempura green beans, garlic mayo (V)
Marinated shrimp olive oil (S)
Quinoa salad feta cheese (V)
Lentil salad, apple (V)

HOT SELECTION

Prego beef sandwich
Shrimp croquette (S)
Salted fried codfish cake
Pizzetta
Monk fish Rice (S)
Grilled squid chimichurri (S)
Grill chicken piri piri
Garlic prawns (S)

DESSERT SELECTION

Pasteis de Nata
Pineapple Cream Burlee
Chocolate Mousse
Egg Pudding
Wild berries skewer
Tarte Tatin

Available for large parties of 20 guests and above in a private area
(N) Nuts (S) Shellfish (GF) Gluten-free (D) Dairy (V) Suitable for Vegetarians.
All our prices are in AED, inclusive of 5% VAT & 10% service charge and subject to 7% municipality fees



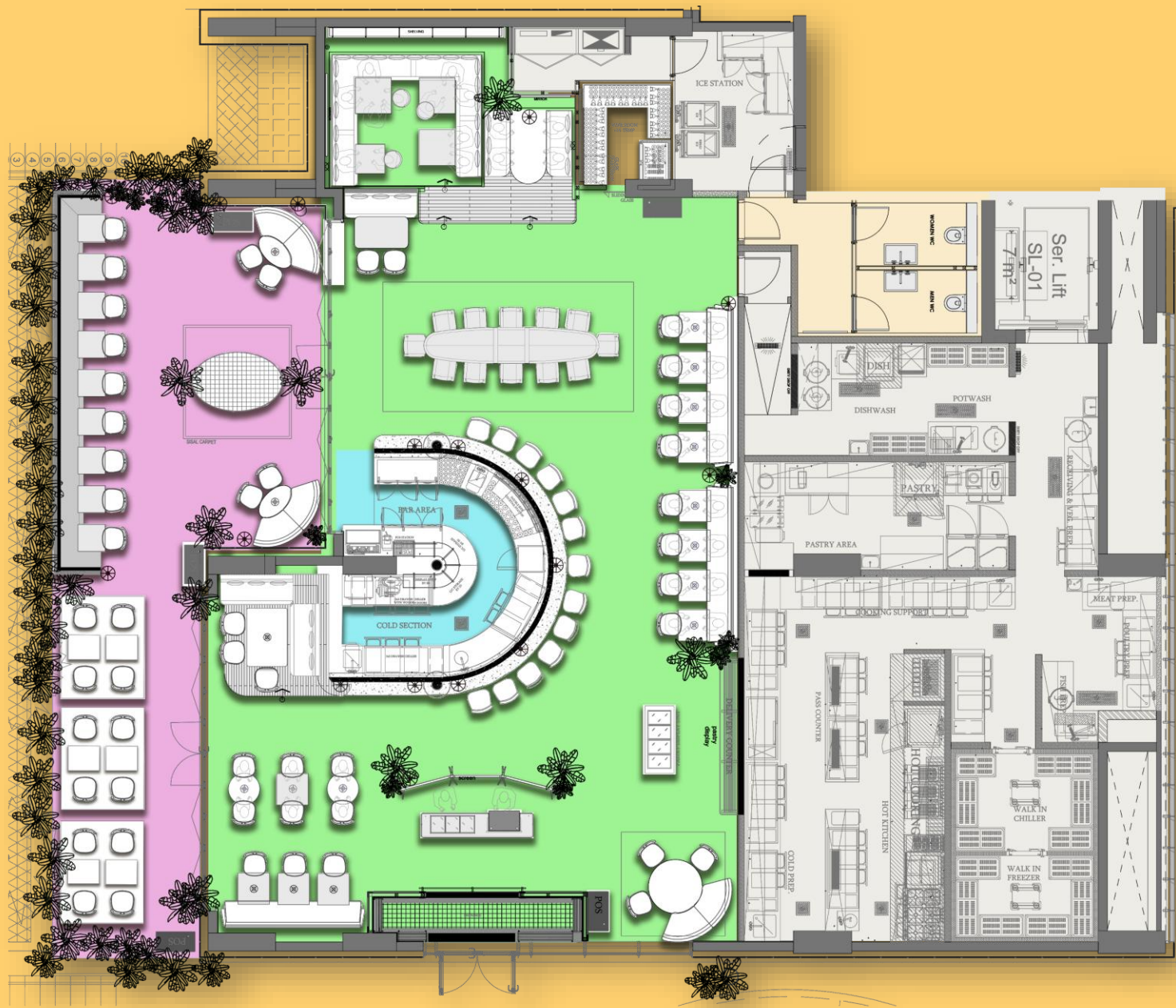
Terrace – 42 seated



Indoor Area – 70 seated



Bar Area



TIMINGS

Monday – Thursday:
12 pm – 12 am

Friday – Sunday:
9 am – 12 am

LOCATION

Four Seasons Private Residences
Dubai Water Canal, Jumeirah
Dubai, UAE

LIMITED VALET PARKING AVAILABLE

CONTACT

Charlotte Chaplin
Group Sales & Event Manager
+971 58 597 9364
charlotte@rikasgroup.com