

Press Release – Luce – Southern Sun Hyde Park – 17/07/2019

### **Luce launches Tuscan-inspired new winter menu**

Fresh and warming Tuscan cuisine at its finest is a key inspiration behind the new winter menu at Southern Sun Hyde Park's [Luce restaurant](#), renowned for authentic Italian cuisine fused with Japanese dishes and ocean-fresh sushi.

Executive Chef Grant van der Riet says, "The idea behind this Tuscan-centric new menu was to include traditional Italian items that suit the cold weather. We involved our enthusiastic team of chefs who focused on the flavours and techniques, and ensuring the authenticity of the dishes. We kept things simple, with appealing and uncomplicated plating, and adding our own touches to each dish to make them interesting, fresh and flavourful."

New on the starters menu is Caprese with tomato, buffalo mozzarella, basil pesto and balsamic; and Melanzane parmigiana – baked eggplant with mozzarella in tomato and basil sauce. Two hearty new soups have been added in time to curb the winter chills – Minestrone di verdura alla Toscana – minestrone soup Tuscan style with barlotti beans, croutons, and parmigiana; and Caccuicco di pesce alla Livornese – seafood, mussel and prawns in tomato soup with chilli.

A Tuscan salad with romaine lettuce, gorgonzola dressing, bacon, walnuts, artichokes, and a soft poached egg has been added to the existing salad options.

Seven new must-try pastas and risottos include Frutti de mare tagliatelle with seafood in tomato, basil and chilli sauce; Pappardelle a telefono in a creamy tomato sauce with mozzarella; Tortellini di zucca e ricotta con tartufo nero fresco – homemade pumpkin and ricotta tortellini on pumpkin puree, sage-infused burnt butter and truffle; Tagliatelle saltate alla carne di bue – served with slow-braised oxtail in a tomato sauce with parmesan; Ravioli alla Massaia – veal and creamy wild mushroom sauce; Risotto con cappelletti, which includes Napolitano with prawns, garlic, chilli and parmesan; and Risotto ai funghi portabellini freschi, asparagi e tartufo, with fresh mushrooms, garlic and thyme.

Fish dishes now include Salmon Scottato with lobster tortellini and squid ink chardonnay butter sauce; Baramundi on pomodoro e mais with sweet corn puree and tomato salad; and Tonno scottato in padella – seared tuna with asparagus, putanesca sauce, and salsa verde.

New chill-busting tantalizing and hearty items on the mains menu are Lombo di Angello con crosta di pistachio – lamb loin with pistachio crust with roast pumpkin puree, gnocchi and port glaze; and Ribeye con osso con midollo osseo arrostito – grilled ribeye with mushroom puree and polenta gratin; and Pancia di maiale Toscano – Tuscan pork belly with red cabbage puree, potato and pancetta. Adds Chef Grant, "This is a Luce speciality. We smoke the pork belly and have added our own selection of lovely, fragrant herbs."

Heavenly and tantalizing new desserts are Torta al cioccolato fondente e frutto della passione – dark chocolate and hazelnut tart with torrone and mocha ice cream; Crostata di mele – apple pie with mascarpone, cinnamon and ice cream; Espresso panna cotta – espresso-infused panna cotta with coffee gel, mocha ice cream and honeycomb; and Gorgonzola e fico – smoked gorgonzola with homemade fig preserve, crackers, honeycomb and strawberries.



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“Luce is known for its fresh and flavourful dishes – and this new menu adds a warming and comforting dimension to that. We have come to know and understand our discerning trend-setting clientele, and we have no doubt that they will enjoy the new offerings that we have so carefully created for them,” says Chef Grant. Perfectly complementing the Luce food offering is an excellent selection of premium wines local and international wines.