



A TASTE OF SCANDINAVIA

STARTER

TOAST SKAGEN 20

Hand-peeled Norwegian shrimps dressed in a creamy yet tangy mix made of house made mayonnaise, sour creme, finely chopped red onion and dill served on a yummy butter-fried toast topped with delicious fish roe. This starter, named for a fishing port in northern Denmark, was created by Swedish restaurateur Tore Wretman in 1958.

SWEDISH HERRING 21

3 different types of pickled herring with classic sides like boiled potato, sour cream, house-made crispbread, cheese and egg halve topped with mayonnaise and caviar. This is a classic dish best served with a (or a few) snaps.

- ADD ON: O.P. Anderson Original. 12, O.P. Anderson Klar 12, Stockholm 14

MAIN COURSE

GOURMET SWEDISH MEATBALLS 29

These gourmet meatballs are perhaps what most people associate with Swedish cuisine. We have made them just as authentic as if you would have them served in a Swede's home. The perfect mixture of meats makes them juicy and firm at the same time. Served in a rich cream sauce together with sumptuous potato puree, sweetened lingonberries, and pickled cucumber.

BEEF RYDBERG 38

200g of Australian Wagyu Beef Tenderloin cubes and delicious pan-fried potatoes served with caramelized onions, Dijon mustard creme and fresh horseradish topped with an egg yolk.

NORWEGIAN CURED SALMON WITH DILL CREAMED POTATOES 29

Lightly cured Norwegian salmon with dill creamed potatoes served with a side of refreshing fennel salad.

Gluten-Free Option Available

THE LUX BURGER & HANDCUT FRIES 25

One of the best burgers in Singapore if you ask us. Inspired by the Swedish classic Wallenbergare. The patty is a veal-beef mix seasoned with the spice mix Epice Riche used in the original. It's served with ketchup, caramelized & pickled red onions, aged smoked cheddar cheese and our secret sauce served on a toasted brioche bun.

Double Cheese: 1.5 | Double Patty 6

GOURMET MEATBALLS POMODORO 18

House-made LUX Signature Meatballs served with tasty Spaghetti tossed in our house-made tomato sauce. A simple, yet tasty classic dish!

GOURMET MEATBALLS TAGLIATELLE 23

House-made LUX Signature Meatballs served with tagliatelle cooked in our special veal jus and cream sauce. Calling all meatball lovers out there!

BEEF TENDERLOIN STROGANOFF 26

Premium Australian Wagyu Beef Tenderloin with Tagliatelle served with Mushrooms cooked in LUX Signature Cream Sauce. If you like beef, cream and pasta you won't go wrong with this delicious dish.

SWEDISH CHOCOLATE BROWNIE (KLADDKAKA) 10

The perfect dessert for any chocolate lover. This delicious chocolate cake is served with whipped cream, home made raspberry compote and fresh raspberries.

SWEETS

RHUBARB PIE SERVED WITH CREAMY VANILLA SAUCE 11

A classic Scandinavian dessert served with vanilla sauce. Sure not to disappoint with its perfect balance between sweetness and tartness from the rhubarb.



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PREMIUM ORGANIC SWEDISH GIN & TONICS

THE CLASSIC

18

Hernö Premium Classic Gin Served with Organic Classic Tonic from Ekobryggeriet

A rich and lightly oily texture characterizes Hernö Gin. Fresh, crunchy green and spicy notes of coriander. A mellow sweetness combined with vanilla and cassia bark. Hernö Gin lingers on with long-lasting citrus and juniper with a hint of black pepper.

BRITISH STYLE WITH ELDERFLOWER

18

Hernö Organic Old Tom Gin Served with Organic Elderflower Tonic from Ekobryggeriet

Super-smooth texture with a light sweetness and botanical notes. An array of juniper, green and crispy, followed by notes of pine flowers. A floral sweetness combined with woody spice and long-lasting juniper characterizes Hernö Old Tom Gin.

RHUBARB & FLOWERS

18

Hernö Organic Pink Gin Served with Organic Rhubarb Tonic from Ekobryggeriet

Floral start followed by an array of sappy juniper, red fruits and coriander. A citrus forward gin with underlying spice and cassia finish. Strawberries linger together with juniper and spicy notes, a mellow warmth and long finish.

RED WINE

LITTLE EDEN PINOT NOIR, 2017 SOUTH EASTERN AUSTRALIA AUSTRALIA	17 79
MARRENON LES GRAINS, MERLOT, 2018 LUBERON, FRANCE	18 84
GRANT BURGE-BENCHMARK SHIRAZ, 2019 BAROSSA, AUSTRALIA	15 70
MCMANIS FAMILY CABERNET SAUVIGNON, 2017 CALIFORNIA, UNITED STATES	21 98

WHITE WINE

FIREGULLY, CHARDONNAY 2017 MARGERET RIVER, AUSTRALIA	21 98
WALNUT BLOCK (ORGANIC) SAUVIGNON BLANC, 2019 MARLBOROUGH, NEW ZEALAND	15 70
WEINGUT ROBERT WEIL RHEINGAU RIESLING TROCKEN 2018 RHEINGAU, GERMANY	21 88
CORTE GIARA PINOT GRIGIO 2018 DELLE VINIZIE, ITALY	16 80

BUBBLES

BORTEGGA PROSECCO MILLISAMATO VENETO, ITALY	15 68
CA'D'GAL ASTI MOSCATO SPUMANTE PIEDMONT, ITALY	78
BILLECART SALMON BRUT CHAMPAGNE, FRANCE	145
DOM PERIGNON CHAMPAGNE, FRANCE	345

BEER (PER BOTTLE)

STELLA ARTOIS	12
HOEGAARDEN	12
PURE BLONDE	12
HITACHINO IPA	16

NO ALCOHOL

SURGIVA NATURALE FRIZZANTE	8
COKE, COKE LIGHT, SPRITE GINGER ALE	6



A TASTE OF SCANDINAVIA

HOUSE SPIRITS

GORDON'S LONDON DRY GIN ENGLAND	16
SMIRNOFF VODKA RUSSIA	16
JIM BEAM BOURBON UNITED STATES	16
ARCHITECTO TEQUILA MEXICO	16
BACARDI CARTA BLANCA CUBA	16

RED WINE

LITTLE EDEN PINOT NOIR, 2017 SOUTH EASTERN AUSTRALIA, AUSTRALIA	17 79
MARRENON LES GRAINS. MERLOT, 2018 LUBERON, FRANCE	18 84

WHITE WINE

FIREGULLY, CHARDONNAY 2017 MARGERET RIVER, AUSTRALIA	18 85
WALNUT BLOCK (ORGANIC) SAUVIGNON BLANC, 2019 MARLBOROUGH, NEW ZEALAND	18 85

BUBBLES

BOTTEGA, PROSECCO MILLESIMATO VENETO, ITALY	18 90
CA'D'GAL, ASTI MOSCATO SPUMANTE PIEDMONT, ITALY	18 90
LAURENT PERRIER, LA CUVÉE BRUT CHAMPAGNE, FRANCE	165
DOM PERIGNON BRUT CHAMPAGNE, FRANCE	595

BEER (PER BOTTLE)

STELLA ARTOIS	12
HOEGAARDEN	12
HITACHINO IPA	16

NO ALCOHOL

SURGIVA NATURALE FRIZZANTE	8
COKE COKE LIGHT SPRITE GINGER ALE	6

COCKTAILS

APEROL SPRITZ (ORIGINAL) APEROL PROSECCO SODA	16
STRAWBERRY APEROL SPRITZ APEROL STRAWBERRY GINGER-ALE SODA	18
ELDERFLOWER APEROL SPRITZ APEROL ELDERFLOWER LIQUEUR MOSCATO SODA	18
RASPBERRY APEROL SPRITZ APEROL RASPBERRY SHRUB MOSCATO SODA	18
APEROL NEGRONI APEROL GIN SWEET VERMOUTH	20
ROSEMARY & APEROL APEROL INFUSED WITH ROSEMARY BOURBON DRY VERMOUTH	20
APEROL TEARS APEROL BLACK TEARS SPICED RUM ESPRESSO	18
APEROL MIST APEROL WHEAT BEER	20

GINS

STOCKHOLM BRANNER, DRY GIN SWEDISH	20
BRASS LION, BLUE PEA GIN SINGAPORE	18
NORDES GIN, GALICIAN GIN SPAIN	22
HENDRICK'S, DISTILLED GIN SCOTLAND	22
THE BOTANIST, ISLAY STYLE GIN SCOTLAND	20
OLD RAJ, LONDON DRY GIN SCOTLAND	22
ROKU, JAPANESE GIN JAPAN	22
STRANGER & SONS, INDIAN GIN INDIA	20
MONKEY 47, DRY GIN GERMAN	23
TANQUERAY TEN, LONDON DRY GIN UNITED KINGDOM	23
AMASS, DRY GIN UNITED STATES	22
AVIATION, AMERICAN DRY GIN UNITED STATES	23

TEQUILA

DON JULIO, BLANCO MEXICO	18
PADRE AZUL, ANEJO MEXICO	25
MINA REAL, MEZCAL MEXICO	20



A TASTE OF SCANDINAVIA

VODKA

AMASS DENMARK	20
STOLICHNAYA ELIT RUSSIA	22
PURE GREEN ORGANIC VODKA FRANCE	22
GREY GOOSE FRANCE	20

RUM

DIPLOMATICO EXCLUSIVA VENEZUELA	20
DIPLOMATICO ANEJO VENEZUELA	25
RON ZACAPA 23 GUATEMALA	23
GRENADA, SIX SAINT CARIBBEAN	20
RON LA PROGRESSIVA CUBA	23
BLACK TEARS SPICED RUM CUBA	20
NUSA CANA SPICED RUM INDONESIA	18
MARACATU CACHACA BRAZIL	18

BOURBON | RYE

<u>UNITED STATES</u>	
BULLEIT BOURBON	18
MAKER'S MARK BOURBON	20
BULLEIT RYE	20
RITTENHOUSE RYE	22
HIGH WEST DOUBLE RYE	25

WHISKY'S

<u>JAPAN</u>	
YAMAZAKI DISTILLER'S RESERVE	25
HAKUSHU DISTILLER'S RESERVE	20
<u>IRELAND</u>	
JAMESON IRISH WHISKEY	20
<u>SCOTLAND</u>	
JOHNNIE WALKER GOLD LABEL	22
OLD SMUGGLER BLENDED	18
TALISKER 10YRS	20
LAPHROAIG 10 YRS	23
GLENFIDDICH 15YRS	25
BALVENIE 14YRS	24
GLENLIVERT 12YRS	22
MACALLAN 12YRS	25
GLENMORANGIE 12YRS	20