



LUNCH MENU

APPETIZER / MAIN / DESSERT

2 Courses \$268 / 3 Courses \$348 / 4 Courses \$428

APPETIZER

Organic Beetroot

"Pat Chun" Vinaigrette / Homemade Cheese / Charred Corn / Walnuts

Luma Caesar Salad

Endives, Radicchio / "Tai O" Shrimp Paste / Sakura Shrimp / Parmesan Cheese

Cured Salmon

Coffee / Whisky / Mandarin / Yogurt / Herb Oil

Beef Tartare

Oyster Sabayon / Duck Egg / Chives / Homemade Potato Chips

Chicken Drumette

Maitake Mushroom / Mushroom Reduction

Soup Of The Day

MAIN

Catch Of The Day

Laksa Burre Blanc / Cocktail Potato / Herbs Oil

Pork Neck Ballotine

Mashed Potato / Baby Carrot / Shallot Jam / Pork Jus

Mushroom Linguine

Homemade Linguine / Newborn Egg / Black Truffle / Mushroom Cream Sauce

Langoustine

Seafood Tart / Cream Sauce / Boullabaise / Herb Oil
(Supplement + \$60)

Beef Tenderloin

Braised Organic Leek / Maitake / Beef Jus
(Supplement + \$98)

DESSERT

Creme Caramel

Hazelnut Butter / Miso Parfait

Mandarin Peel Chocolate Souffle Tart

12-Year Mandarin Peel / "Kowloon Dairy" Gelato

All prices are in Hong Kong Dollars and subject to a 10% service charge.
Please advise our associates if you have any food allergies or special dietary requirements

午餐

前菜 / 主菜 / 甜品

\$268 任選二款 · \$348 任選三款 · \$428 任選四款

前菜

甜菜頭

八珍甜醋、自家製芝士、燒粟米、合桃

L U M A 凱撒沙律

菊苣、紅菊苣、大澳蝦醬、櫻花蝦、柏馬臣芝士

醃製三文魚

咖啡、威士忌、柑橘、乳酪、香草油

驢牯牛肉他他

蠔沙巴翁、鴨蛋、香蔥、紫薯片

三黃雞小腿

舞茸菇、香濃菌汁

是日餐湯

主菜

是日海鮮

叻沙牛油汁、馬鈴薯、香草油

“香港家豬”頸肉卷

薯蓉、甘筍、紅蔥頭果醬、豬肉汁

香菌扁意粉

自家製闊條麵、初生蛋、黑松露、野菌忌廉汁

海螯蝦 (+60)

海鮮撻、白汁、海鮮濃湯、香草油

牛柳 (+98)

焗有機大蔥、舞茸菇、牛肉汁

甜品

黃豆豉焦糖巴菲

12年陳皮朱古力梳乎厘撻

配九龍維記牛奶雪糕

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所有價格以港幣加10%服務費計算。如閣下有任何食物敏感及特別飲食需要，請向我們的職員查詢。