



luma's story

“luma” is a derivative of the word “luminous”, meaning the emission of “light, “radiance,” and “brightness.” luma provides a platform for budding homegrown talents to let their craft shine and showcase their potential to an international audience, hosting creative collaborations with various local chefs, artists, and musicians. art is seamlessly woven into dialogue with food, presenting an integrated dining experience.

as a locally-based food & beverage group, lubuds® hopes to re-ignite the vibrancy of hong kong's art and culture scene through luma, bolstering the city's position as a cultural metropolis.

S N A C K S

Caviar Toast Toro / "Kowloon Soy" Soy Sauce / Sesame / Brioche	\$148
"Lau Fau Shan" Oyster White Wine Sabayon / Shallot Marmalade / Salmon Roe	\$118
Salted Fish Cake Local Threadfin / Mashed Potato / Tartare Sauce	\$88 (2pcs)
Mushroom Tart Homemade Cheese / Kaffir Lime Leave / Crispy Leek	\$78 (2pcs)
Braised Oxen Tart Avocado / Satay / Pine Nuts / Pickles / Seaweed Tart	\$78 (2pcs)
Pork Knuckle "Pat Chun" Vinaigrette / Local New Born Egg / Potato Foam / "Mee Chun" Stem Ginger	\$78

L U M A[™]
Culinary Experience

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
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。

SMALL PLATES

Langoustine Fried Tofu / Calamansi / Laksa Sauce / Lime Leaf Oil	\$248
Foie Gras Salted Pineapple Sorbet / Curry Chutney / Port Jus	\$248
Oxen Tartare “Lau Fau Shan” Oyster Sabayon / Duck Egg / Chives / Homemade Potato Chips	\$198
Baby Squid Pomelo / Ginger Chilli Jam / Barley / Smoked Flounder / Ink Cracker	\$168
Octopus Carpaccio Semi-Dried Cherry Tomato / Ginger & Scallion Chimichurri	\$168
Cured Salmon Coffee / Whisky / Mandarin / Yogurt / Herb Oil	\$168
Chicken Drumette Maitake Mushroom / Mushroom Cream Sauce	\$138
Caesar Salad Endives / Radicchio / “Tai O” Shrimp Paste / Sakura Shrimp / Parmesan Cheese	\$138
Local Organic Beetroot “Pat Chun” Vinaigrette / Homemade Cheese / Charred Corn / Walnut	\$138
Braised Leeks Black Truffle / Cocktail Potato / Bechamel Cheese Sauce	\$138

L U M A[™]
Culinary Experience

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
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。

PASTA

Clams \$218
Homemade Penne / Local & “Mee Chun” Preserved Clams / Cuttlefish

Mushroom \$178
Homemade Linguine / New Born Egg / Black Truffle / Mushroom Cream Sauce

MAINS

Local Spiny Lobster \$568
Butter-Poached / Thermidor Tart / Lobster Bisque

Threadfin \$228
Black Garlic / Black Beans / Lemon Vinaigrette / Seasonal Vegetables

Pigeon \$228
Baby Spinach / Bell Pepper / Shallots

(TO SHARE)

Roasted Three Yellow Chicken \$688
Assorted Mushroom Rice

Catch Of The Day \$468
Fennel / Garlic / Mushroom / Pickled Mustard Green Beurre Blanc

Wellington \$428
Local Pork Neck / Green Salad / Local Pickles / Pork Jus

72-Hour Slow Cooked Short Rib \$368
Shallots / Pickles / Herb Salad / Aromatic Gravy

L U M A™
Culinary Experience

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
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。

SIDES

Mashed Potato “Kowloon Dairy” Milk / Butter	\$78
Brocolini Garlic	\$78
Mushroom Chinese Olive Vegetables	\$78
Charred Corn Corn Puree / Popcorn	\$78

DESSERT

Apple Tarte Tatin Caramelised Apple / Vanilla Ice Cream	\$108
Egg Tart Egg Custard / Almond Crumble / Homemade Crème Fraîche	\$108
Honeycomb Mandarin / Oolong Tea Cream / Honeycomb / “Kowloon Dairy” Honey Gelato	\$108
Cheesecake Cream Cheese / Popcorn / Caramel Gelato	\$108

L U M A™
Culinary Experience

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
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。

L U M A TM

Culinary Experience

「luma」一 是由英文生詞「luminous」的靈感來源，意思是發亮，光芒，明亮。luma提供一個國際平台，讓本地新晉人才展現才華及潛能，透過與本地廚師、藝術家和音樂家的合作，融入創意將藝術與美食無縫融合，用餐體驗將以全新形態呈現於觀眾眼前。

lubuds[®] 作為一家本地的餐飲集團，希望以 luma作起步，重新燃點香港藝術文化的活力，讓香港成為永續燃亮文化匯粹的國際之都。

小食

魚子醬多士 \$148
金槍魚腩、九龍醬園醬油、芝麻、牛油包

流浮山蠔 \$118
白酒沙巴翁、紅蔥頭醬、三文魚子

炸魚餅 \$88
本地馬友、馬鈴薯蓉、他他醬 兩件

野菌撻 \$78
自家製芝士、青檸葉、炸大蔥 兩件

燉驢牯牛肉撻 \$78
牛油果、沙嗲、松子、漬物、紫菜撻 兩件

豬腳薑 \$78
八珍甜醋、本地初生蛋、馬鈴薯泥、美珍醬園糖薑

L U M A™
Culinary Experience

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
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。

小菜

海螯蝦

炸豆腐、青柑桔、叻沙醬、青檸葉油

\$248

香煎鵝肝

鹹菠蘿雪葩、咖喱酸辣醬、砵酒汁

\$248

騙牯牛他他

豪沙巴翁、鴨蛋、香蔥、自家製薯片

\$198

本地魷魚

柚子、辣椒薑醬、薏米、大地魚、墨汁脆片

\$168

醃製三文魚

咖啡、威士忌、柑橘、乳酪、香草油

\$168

八爪魚薄片

風乾本地蕃茄、薑蔥青醬

\$168

凱撒沙律

苦白菜、紅菊苣、大澳蝦醬、櫻花蝦、巴馬臣芝士

\$138

有機甜菜頭

八珍甜醋、自家製芝士、燒粟米、合桃

\$138

燴大蔥

黑松露、迷你馬鈴薯、芝士白汁

\$138

三黃雞小腿

舞茸菇、香濃菌汁

\$138

L U M A[™]
Culinary Experience

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
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。

意粉

蜆肉長通粉 \$218
自家製長通粉、美珍醬園蜆蚶、墨魚

野菌扁意粉 \$178
自家製扁意粉、初生蛋、黑松露、野菌忌廉汁

主菜

牛油煮本地青龍蝦 \$568
酥皮撻、龍蝦汁

香煎本地馬友 \$228
黑蒜、豆豉、檸檬油醋汁、本地時令蔬菜

香煎乳鴿 \$228
菠菜苗、燈籠椒、紅蔥頭

(共享)

烤本地三黃雞 \$688
本地三黃雞、野菌飯

時令海鮮 \$468
茴香、香蒜、野菌、榨菜牛油汁

威靈頓 \$428
豬頸肉、沙律、本地酸菜、豬肉肉汁

7 2 小時慢煮牛肋骨 \$368
紅蔥頭、酸菜、香草沙律、香濃肉汁

L U M A™
Culinary Experience

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
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。

配 菜

馬 鈴 薯 蓉 \$78
九 龍 維 記 牛 奶 、 本 地 有 機 馬 鈴 薯

西 蘭 花 苗 \$78
香 蒜

野 菌 \$78
欖 菜

粟 米 \$78
粟 米 蓉 、 爆 谷

甜 品

蘋 果 酥 皮 撻 \$108
焦 糖 蘋 果 、 雲 呢 拿 雪 糕

招 牌 鹹 牛 油 吉 士 撻 \$108
九 龍 維 記 牛 奶 法 式 酸 奶 油 、 杏 仁 金 寶

林 村 「 蜂 」 味 \$108
柑 橘 、 烏 龍 茶 、 新 鮮 蜂 巢 、 維 記 牛 奶 蜜 糖 意 式 雪 糕

芝 士 蛋 糕 \$108
忌 廉 芝 士 、 爆 谷 、 焦 糖 雪 糕

L U M A™
Culinary Experience

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
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。