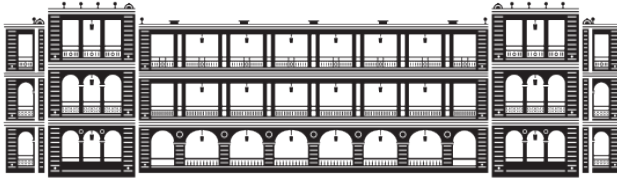


L U M A™

Culinary Experience

LUBUDS X Mastercard presents LUMA

An Exclusive 1881 Priceless Experience



AN ELEVATED FARM-TO-TABLE DINING EXPERIENCE

that celebrates *local heritage* and the freshness of *homegrown produce*.

In honor of Mastercard's dedication to sustainability and support of local businesses, we are proudly extending our collaboration with renowned *Michelin-starred* Chef Alvin Leung of Café BAU.

In this series, Chef Alvin reimagines *nostalgic dishes* exemplary of Hong Kong's unique *culture* and *cuisine*, showcasing local flavours and ingredients in creative and exciting ways.

To harmoniously *blend the past and present*, we aim to cultivate priceless experiences that *champion local talents*, *co-writing* a future that leads and nurtures.

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.

— SNACKS —



KOWLOON SOY COMPANY

First established in 1917 as *Mee Chun* in *Kowloon City*. Kowloon Soy now has a physical store on *Graham Street, Central* with over *60 years* of history.

Signature Caviar Toast	\$148
Tuna Tartare with Kowloon Soy Sesame Toasted Brioche	
Lau Fau Shan Oyster	\$128
Sabayon Sauce with White Wine Reduction Shallot Marmalade Salmon Roe	
Salted Fish Cake	\$98
Local Threadfin Mashed Potato Tartare Sauce	(2pcs)
Mushroom Tart	\$88
Housemade Cheese Kaffir Lime Leave Crispy Leek	(2pcs)

We are committed to use as many local produce as possible to reduce our trace of carbon footprints at LUMA.

— SMALL PLATES —



LAU FAU SHAN OYSTER

Firm, plumped and *layered with complex flavours*, the combination of *Fresh Pearl Water* and *The Ocean* is what nurtures *Lau Fau Shan Oysters* at Deep Bay.

Signature Langoustine	\$248
Fried Tofu Calamansi Laksa Lime Leaf Oil	
Foie Gras	\$248
Salted Pineapple Sorbet Curry Chutney Port Jus	
Oxen Tartare	\$198
Lau Fau Shan Oyster Sabayon Duck Egg Chive Housemade Potato Chips	
Octopus Carpaccio	\$168
Semi-Dried Cherry Tomato Ginger & Scallion Chimichurri	
Cured Salmon	\$168
Coffee Whisky Mandarin Yogurt Herb Oil	
Chicken Drumette	\$148
Maitake Mushroom Mushroom Cream Sauce	

— SMALL PLATES —



PAT CHUN VINAIGRETTE

Appreciated beyond its *sweet* and *sourness*, *Pat Chun* Vinaigrette's distinguished *spiced* aroma is built upon the *slow cooking* and *fermentation* process.

LUMA Caesar \$148

Tai O Shrimp Paste | Endives | Radicchio
Sakura Shrimp | Parmesan Cheese

Local Organic Beetroot \$148

Pat Chun Vinaigrette | Charred Corn
Housemade Cheese | Walnut

Pork Knuckle \$138

Pat Chun Vinaigrette | New Born Egg | Potato | Stem Ginger

— PASTA —

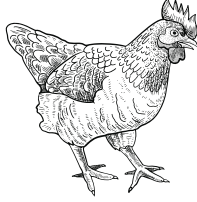
Clams \$218

Mee Chun Preserved Clams
Cuttlefish | Hand-Cut Pasta

Mushroom \$178

Local New Born Egg | Black Truffle
Mushroom Cream Sauce | Linguine

— MAINS —



KAM TIN SAAM WONG CHICKEN

Kam Tin, situated in the *northwestern* part of the New Territory. The area is known for its *agricultural heritage* and the presence of *sustainable farms*.

Local Spiny Lobster Butter-Poached Thermidor Tart Lobster Bisque	\$568
Threadfin Black Garlic Black Beans Lemon Vinaigrette Seasonal Vegetables	\$298
Pigeon Morel Mushroom Three-Cup Sauce Seasonal Vegetables	\$258

— TO SHARE —

Roasted Saam Wong Chicken Assorted Mushroom with Long Grain Rice	\$688
Catch Of The Day Fennel Garlic Mushroom Pickled Mustard Beurre Blanc Sauce	\$468
Pork Wellington Local Pork Collar Garden Salad Mee Chun Pickles Pork Jus	\$458
72-Hour Short Ribs Shallots Pickles Herb Salad Aromatic Gravy	\$428

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— DESSERTS —

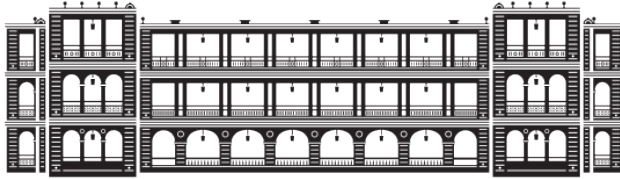
Apple Tarte Tatin Caramelised Apple Vanilla Ice Cream	\$128
Egg Tart Egg Custard Almond Crumble Housemade Crème Fraîche	\$128
Honeycomb Lam Tsuen Honeycomb Oolong Tea Cream Kowloon Dairy Honey Gelato Mandarin	\$128
Soy Crème Caramel Kowloon Soy Bean Caramel Flan Custard	\$128

L U M A™

Culinary Experience

LUBUDS x Mastercard 攜手呈獻

— 1881獨家無價體驗 —



從農場到餐桌的雅致饗宴

致力於頌揚本土文化，以鮮活在地食材打造豐饒的美饌之旅

為彰顯Mastercard對永續發展的信念，以及對本地品牌的鼎力支持，我們欣然延續與Café BAU主理人，米芝蓮名廚梁經倫，Alvin Leung合作，以精湛廚藝為我們開啟一場舌尖上的藝術之旅。

在這個美饌系列中，名廚梁經倫以創新手法重塑香港經典佳餚。Alvin將本土風味與食材融會貫通，以令人驚豔的方式呈現，以味道訴說他對香港獨特飲食文化的見解。

我們矢志於融匯傳統及現代，期望與不同界別的本地人才攜手，引領未來，孕育無價體驗。

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。

LUMA™

Culinary Experience

— 小食 —



· 九龍醬園歷史 ·

成立於1917年，又名為美珍醬油菓子廠，是本地百年老字號醬園，現時亦在中環嘉咸街設立門市。

魚子醬多士 金槍魚腩、九龍醬園醬油、芝麻、牛油包	\$148
流浮山蠔 白酒沙巴翁、紅蔥頭醬、三文魚子	\$128
炸魚餅 本地馬友、馬鈴薯蓉、他他醬	\$98 (2件)
野菌撻 自家製芝士、青檸葉、炸大蔥	\$88 (2件)

LUMA著重於本地食材的運用，
減低碳排放和保護環境的同時打造美饌。

— 小菜 —



· 流浮山蠔 ·

因為鹹淡水水質和香港的溫帶氣候，令流浮山蠔擁有結實，豐滿，並擁有複雜風味的層次。

海螯蝦	\$248
炸豆腐、青柑桔、叻沙醬、青檸葉油	
香煎鵝肝	\$248
鹹菠蘿雪葩、咖喱酸辣醬、砵酒汁	
腩牯牛他他	\$198
豪沙巴翁、鴨蛋、香蔥、自家製薯片	
八爪魚薄片	\$168
風乾本地蕃茄、薑蔥青醬	
醃製三文魚	\$168
咖啡、威士忌、柑橘、乳酪、香草油	
三黃雞小腿	\$148
舞茸菇、香濃菌汁	

— 小菜 —



· 八珍甜醋 ·

八珍甜醋用天然米醋和多種香料，經師傅長時間細心烹調和發酵而成，打造出令人回味芬香的香濃甜醋。

- | | |
|--|-------|
| LUMA 凱撒沙律
苦白菜、紅菊苣、大澳蝦醬、櫻花蝦、巴馬臣芝士 | \$148 |
| 有機甜菜頭
八珍甜醋、自家製芝士、燒粟米、合桃 | \$148 |
| 豬腳薑
八珍甜醋、本地初生蛋、馬鈴薯泥、美珍醬園糖薑 | \$138 |

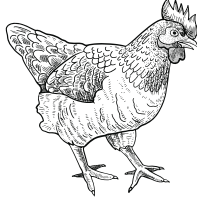
— 意粉 —

- | | |
|--------------------------------------|-------|
| 蜆肉長通粉
手切意粉、美珍醬園蜆蚶、墨魚 | \$218 |
| 野菌扁意粉
自家製扁意粉、初生蛋、黑松露、野菌忌廉汁 | \$178 |

LUMA™

Culinary Experience

— 主菜 —



· 錦田三黃雞 ·

位於新界西北部的錦田，以永續農業發展而聞名，
三黃雞不含激素，肉質嫩滑，脂肪豐滿又鮮美。

牛油煮本地青龍蝦 酥皮撻、龍蝦汁	\$568
香煎本地馬友 黑蒜、豆豉、檸檬油醋汁、本地時令蔬菜	\$298
香煎乳鴿 羊肚菌、三杯醬汁、本地時令蔬菜	\$258

— 共享 —

烤本地三黃雞 錦田三黃雞、野菌飯	\$688
時令海鮮 茴香、香蒜、野菌、榨菜牛油汁	\$468
威靈頓 豬頸肉、沙律、本地酸菜、豬肉肉汁	\$458
72小時慢煮牛肋骨 紅蔥頭，酸菜，香草沙律、香濃肉汁	\$428

LUMA著重於本地食材的運用，
減低碳排放和保護環境的同時打造美饌。

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— 甜品 —

蘋果酥皮撻 焦糖蘋果、雲呢拿雪糕	\$128
招牌鹹牛油吉士撻 九龍維記牛奶法式酸奶油、杏仁金寶	\$128
林村「蜂」味 柑橘、烏龍茶、新鮮蜂巢、維記牛奶蜜糖意式雪糕	\$128
黃豆豉焦糖巴菲	\$128

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