



LUBUDS®

MASTERCARD TASTING MENU

Antipasto

Peony Shrimp Tartare with Vegetable Jelly with Tomato Foam

Saint Louis Blanc de Blanc, Brut

Pan Seared Razor Clam with Caviar
in Garlic Foam and Cream Baby Spinach

Coconuts Lemon Grass Fish Maw Bisque

Spaghetti 24 Months Parmesan Cheese with Fresh Black Truffle

Bouchard Pere & Fils Pouilly Fuisse

Local Hibiscus Orange Tea

Slow Cooked Lobster with Butternut Squash Puree

Astica Sauvignon Blanc, Argentina

Or

Grilled French Pigeon in Port Wine Sauce

Bibi Graetz Casamatta, Rosso IGT Toscana

Mango Mango Mango

Moscato dAsti, Saracco

\$1,288 Per Person | Wine Pairing 4 glasses +HK\$498

All Prices are in Hong Kong Dollars and Subject to 10% Service Charge

Pleka
MODERN ITALIAN

20230412PKALCW11442H