

# LUMA™

Culinary Experience

## FESTIVAL LUNCH MENU

appetizer / soup / main / dessert

\$388 / 3 Course · \$488 / 4 Course

additional Coffee or Tea +\$30

### APPETIZER · SOUP

Mushroom, Mascarpone, Asparagus, Black Truffle Drip

Cod Fish Rilletes, Red Onion, Avocado, Sour Dough Bread Toast

Organic Kale, Applewood Bacon, Cherry Tomato, Spinach, Chia Seed

Homemade Gravlax Salmon, Miso Soy Sauce, Cucumber, Grilled Peach

Grilled Prawns, Roots & Garden Green Salad

Beef Carpaccio, Balsamic, Rocket Leaves, Radish, Capers, Parmesan

Truffle Mushroom Soup

### MAIN COURSE

Roasted Iberico Pork Steak, Braised Cabbage, Apple Puree

Seafood Linguine with Cherry Tomato and Lobster Sauce

Seared Seabass, Roasted Potato, Broccolini, Clams and Seaweed Cream Sauce

Herbs Spring Chicken, Spaghetti, Lemon Butter

Roasted Boston Lobster, Herbs, Mushroom, Asparagus  
(additional +\$128)

US SRF Hanging Tender (130g),  
Honey Glazed Carrot, Green Peas Puree, Chimichurri Sauce  
(additional +\$128)

### DESSERT

Tiramisu Foam, Milk Chocolate Mousse, Lady Finger Cup

Light Coconut Cream Puff, Pineapple, Passion Fruit Sauce

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。

# LUMA™

Culinary Experience

## 節日午餐

前菜 / 湯 / 主菜 / 甜品

\$388 任選三款 · \$488 任選四款

咖啡 或 熱茶 +\$30

### 前菜 · 湯

意大利芝士白菌露筍沙律 配松露醬

雪魚醬配牛油果酸種包多士

羽衣甘藍 · 蘋果木煙肉 · 奇亞籽菠菜沙律

自家醃製三文魚配扒蜜桃青瓜 · 味噌豉油

田園沙律配煎大蝦

薄牛肉片配黑醋配火箭菜沙律

松露蘑菇湯

### 主菜

燒伊比利亞豬扒配紅椰菜 · 蘋果蓉

番茄龍蝦汁海鮮意粉

香煎鱸魚柳配燒薯 · 西蘭花 · 蜆肉海藻汁

香草春雞扒意大利粉配檸檬牛油汁

燒焗龍蝦伴香草白菌 · 露筍

(另加\$128)

美國極黑牛柳配蜜餞甘筍 · 青豆蓉 · 阿根廷青醬

(另加\$128)

### 甜品

意大利芝士杯

椰子忌廉泡芙 · 鳳梨粒 · 熱情果醬

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。